## MYLONAS Assyrtiko

## HISTORY -

Mylonas Winery is a third generation (since 1917) boutique winery located 30 mi south of Athens. The petite but contemporary winery is built in the village of Keratea with the 12 ha of their vineyards being scattered in Attica's peninsula. They farm traditionally, mainly Greek grape varieties, with respect and trust to the terroir. Attica's has a unique terroir rich in minerals \& limestone soils. The mild Mediterranean climate acts as an ally and the old vines produce their most concentrated grapes in low yields. Mylonas philosophy is based on minimum intervention from the vineyard to the bottling. When you have great vineyards that produce high quality grapes of distinctive individual character, this is not only environmentally and socially responsible approach, it's also the best way to consistently make fine wine.

## ECOSYSTEM -

2.5 ha Assyrtiko were planted 25+ years ago from Mylonas family. The Assyrtiko found a great land to express itself beyond Santorini. The Mediterranean climate along with the rich in minerals and limestone soil provides a great background for the expression of this unique variety.

## VINIFICATION -

The grapes are hand-picked based on ripeness. Destemming maceration for 8 hours. Fermentation at controlled temperature in small stainless-steel tanks in order to extract the dynamic character of the grape.

## AGEING -

Aged in steel for three months on the fine lees with frequent stir.

## TASTING NOTES -

Bright lemon color with green highlights. Complex aromatic palette where the mineral aromatic elements coexist with the aromas of citrus fruits (lemon and lime) and spring white flowers. Rich tasting volume with lively acidity, interspersed with aromas of citrus fruits and herbs with strong mineral elements. Fine wine with a long persistent aftertaste.

COMPOSITION - I00\% Assyrtiko
REGION - Attica-Keratea

CLASSIFICATION - P.G.I.ATTIKI

AGE OFVINES - 20-25 years

VINE TRAINING - 0.5 ha Gobelet, 2.0 ha Double Cordon

ALTITUDE - 250-350 meters

IRRIGATION - Dry Farmed
ALCOHOL \% - $13.5 \%$

PH-3.22

TOTALACIDITY - 6.7 grams/liter

SOIL PROFILE- Mineral Rich Soil Over Limestone

