KLADOS
WINERY

Product Name:
HERITAGE 1412/20
Variety: Assyrtiko 100%
Category: Protected Geographical Indication Crete
Vintage: 2024
Ageing: 8+ years
Volume: 13,5% vol / Acidity: 7.68 g/l / pH: 3.06
Remaining Sugars: 1.4 g/l
Vineyard: Agies Paraskies
Terrain: Sand
Altitude: 400m
Age: 10 years
Area Yield: 7 tn/ha

VARIETY

Assyrtiko is a classy white grape, possibly some of the greatest varieties found in the Mediterranean basin. It originated from Santorini (Assyrtiko-Santorini) but it spread all over Greece, becoming, in terms of quality, one of the most important native varietals. It produces mainly dry white wines, some of which are being aged in oak. However, a number of sweet wines are made, from sun dried grapes. Assyrtiko is one of these rare white grape varieties that can grow on hot and dry climatic conditions, while at the same keeping the high alcohol in perfect balance by its crisp acidity. It is more of a textural variety, emphasizing extract, body and structure, rather than an aromatic grape. Assyrtiko originates from Santorini, where it makes the lean, mineral and a very concentrated white wine (winesofgreece.org).

LABEL

HERITAGE 1412/20
Three different wines dedicated to the 3 small children of the family. The heritage that we offer at the new generation. Each variety is combined with the character of each child. The numbers represents the date of birth of each child.

VINIFICATION PROCESS

The grape is harvested by hand, between 25th of August and 5th of September.
The grapes are selected from the vine with the greatest of care and the collection of the must is carried out with gentle pressure.
The must is decanted at a low temperature for a few hours and the vinification commences at between 16°C-18° C. When the vinification process is completed, the wine is decanted and remains in contact with the lees for ten months.
10% of the quantity remains for 3 months in barrels.

ORGANOLEPTIC DESCRIPTION

Bright and soft colour with green hue. Complex aroma of fruit (citrus, green apple) with the characteristic herbal and metallic aroma of this variety that complete the bouquet of the wine.
The ageing process emphasizes the metallic character of this wine.
It is creamy in the mouth with a fruity composition, metallic finish with strong acidity. The aftertaste is intense and long-lasting.
To be served at 8°-10°C and is the perfect accompaniment to seafood, meat with white sauces, shellfish and a wide assortment of cheese..

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