



Laoudia



COMPOSITION:

100% Assyrtiko

APELLATION:

PDO Santorini

PRODUCTION:

1,200 bottles

HARVEST YIELDS:

1,400 kg/ha

FERMENTATION:

The grapes come from a single vineyard with very old Assyrtiko vines (over 100 years old) at the area of Pyrgos, planted in terraces (called pezoules). Harvesting is done only when the grapes have over-ripened and is manual. The fermentation and maturing is done in amphorae, and the wine remains on the fine lees for 8 months.

Bottled and left for about another 10 months before release.

Alcohol: 13.5%

Acidity: 6.4 g/l

pH: 2.88

KTIMA TSELEPOS SANTORINI

Celebrated winemaker, Giannis Tselepos, has joined the Canava Chrissou Estate where they have been producing Assyrtiko for over 50 years. He brings his passion and winemaking success from the Peloponnese to 12 hectares in one of Santorini's most desirable locations. Grapes are also sourced from three villages, *Emporeion* and *Akrotiri*, providing the backbone of the blend with *Pirgos'* later harvested grapes offering greater depth of fruit and complexity. All grapes are family grown on the unique volcanic ash and pumice soil of Santorini.

WINEMAKER

Giannis Tselepos studied oenology at the University of Dijon, and graduated in 1979. After working in several Burgundy wineries, he returned to Greece and settled in Mantinia, Arcadia in the Peloponnese working as a consultant and winemaker. He founded his own wine making company in 1989 and is currently its CEO.

TASTING NOTES

Opulent with bright acidity. A mineral driven wine with pronounced citrus flavors. Vibrant on the palate with a mouth coating texture. Long finish displaying elegant floral notes.

FOOD PAIRING

Arugula salad with feta and pistachios. Citrus shrimp brochettes with a cream chive sauce. Grilled white flakey fish, lemon butter reduction with parsley.

US & CANADA IMPORTER



cavaspiliadis.com

[facebook.com/cavaspiliadis](https://www.facebook.com/cavaspiliadis)



[@cavaspiliadis](https://twitter.com/cavaspiliadis)

[cavaspiliadis](https://www.instagram.com/cavaspiliadis)