



COMPOSITION:

100% Assyrtiko

APPELLATION:

PDO Santorini

PRODUCTION:

12,000 bottles

HARVEST YIELDS:

1,500-2,000kg/ha

TECHNICAL NOTES:

All grapes are estate grown. Pre-fermentation at low temperatures over night and then 13o C stainless steel fermentation.

Alcohol: 13.59%

Acidity: 6.5g/l

pH: 2.86



TSELEPOS

Canava Chrissou

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

A lemon-green hue with a very elegant bouquet filled with hot volcanic stones, honeysuckle, dried apricot and green apples. On the palate, very complex with high acidity, grapefruit flesh, honeydew and zingy minerality.

FOOD PAIRING

Oysters, salt-crusted whole fish, grilled guinea fowl and an assortment of fresh summer fruits.

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