



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Mikra Thira

Brand name: Terrasea Mikra Thira

Vintage: 2020

PDO/PGI/TO: Protected Designation of Origin Santorini

Grape variety (-ies): 100% Assyrtiko

Date bottled: 16 December 2020

Winemaking Regiment: 60 % of the wine was vinified in a stainless-steel tank and the other 40% in French oak barrels (SEGUIN MOREAU/BERTHOMIEU) of 2nd use and remained there with the lees (battonage) for 5 months. The temperature of the fermentation was 16° - 18° C, both in tanks and in barrels.

Other notes for winemaking: Selected yeast

Viticultural methods: certified organic vines.

Vegan: Yes

Yields: 15-20hl/ha

Trellising system: Kouloura

Elevation: 200-300

Soil: Large amount of pumice stone and volcanic ash - pumice. Therassia consists of hard silicates (Feldspars and Hornblende) with a silica acid content of the order of 67%.

pH: 3.04 **Total SO₂:** 100mg/l **Alcohol:** 13.3 **Residual Sugar:** 2.4 **Total Acidity:** 6.4 g/l

Miscellaneous information: Terrasea is a PDO wine produced in Thirasia from grapes only from this island. 95% of these grapes are from our own organically grown vineyards. The remaining 5% from small producers in Thirassia that we advise on how to cultivate their vineyards. Bottles produced: 5.500.

Flavor of the wine Impressions of chamomile, thyme and oregano, combined perfectly with notes of white flesh and green fruits. Slightly salty, and mineral on the palate adding a well-balanced and long finish.

Food/wine pairing: Sharp, slightly spicy greek cheese. Grilled Oysters with butter sauce.