



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Mikra Thira

Brand name: Santorini Mikra Thira

Vintage: 2020

PDO/PGI/TO: Protected Designation of Origin Santorini

Grape variety (-ies): 100% Assyrtiko

Date bottled: 18 December 2020

Winemaking Regiment: vinified exclusively in a tank as a classic white fermentation and remained with the lees (battonage) for 4 months. The temperature of the fermentation was 16° - 18° C.

Other notes for winemaking: Selected yeast

Viticultural methods: Certified organic vines.

Vegan: Yes

Yields: 15-30 hl/ha

Trellising system: Kouloura

Elevation: 150-200

Soil: Large amount of pumice stone and volcanic ash - pumice. The Therraic earth contains oxides of clay, iron, calcium, magnesium, phosphorus, potassium but low nitric nitrogen content.

pH: 3.04 **Total SO₂:** 100mg/l **Alcohol:** 13.5 **Residual Sugar:** 2.4 g/l **Total Acidity:** 6.6 g/l

Miscellaneous information: The vines we use for our "Santorini " comes from a long-term collaboration with the local vine growers on the mainland of Santorini, as also from our own vineyard which is organically grown. Bottles produced: 13.500

Flavor of the wine Aromas of green herbs, tropical and stone fruits, coexisting with characteristic salty and flinty notes. Mineral character is emphasized in the palate. Perfect balance of minerality, complex and long finish.

Food/wine pairing: Santorini salad (capers, cucumbers, local tomatoes, anchovies and the local hard cheese). Sea urchin linguine with lemon and olive oil.