

Paterianakis 2019 Assyrtiko (Crete)

WineWise Code	HPA-ASS19
Country	Greece
Region	Crete
Color	White
Case Size	12x750
ABV	12
Acidity	6.9
Residual Sugar	1.6
Closure	Natural Cork
Varieties	100% Assyrtiko
Maceration Notes	Fermented in stainless steel vats. Short skin contact fermentation (6 -10 hours). At the end of fermentation we leave the wines over fine lees for six months and we stir the wine every week in order to enhance the flavor
Pumpover / Punchdown	No
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	18 days
Aging Method	Stainless Steel
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact / Stirring	At the end of fermentation we leave the wines over fine lees for six months and we stir the wine every week in order to enhance the flavor.
Malolactic	No
Added Sulfur	Yes, 120 mg/L
Vineyard Name	Melissokipos
Soil Type	Calcareous, Loess
Elevation (meters)	340
Vineyard Aspect	East
Vine Age (years)	19
Vine Yields (hl/ha)	50
Farming Practices	Sustainable
Vine Training Notes	Sustainable cultivation, minimise the use of heavy machinery, winter cover crop and winter rest, structural diversity and vertical biodiversity
Grape Picking	Hand-harvested

WineWise Notes:

It has been uplifting to watch other Greek regions escape the thrall of Santorini and dare to make their mark with its signature variety. This is a full-throttle example, with great breadth of flavour, good acidity and surging minerality. You will be impressed!

Established in 1990, this was the first certified organic estate in Crete. With its 4000 year-old wine culture, this magnificent island offers no shortage of unique indigenous grape varieties, which are what we have chosen to feature here. The winery itself is intelligently constructed into a hillside, which offers natural insulation and the valuable possibility to move everything by gravity. Giorgios Paterianakis makes an impressive array of wines for a modestly sized estate. Our initial selection is two whites and a red.



Notes from the producer:

A Cretan Assyrtiko wine with an intense character. Assyrtiko is the most promising Greek variety. It comes from the Santorini Island but it is widely planted all over Greece. Assyrtiko is not famous for the intense aromas but for crisp, mineral - laden. High – acid reflects. Crete is really close to Santorini but here are the differences between the produced wines from Assyrtiko. Cretan Assyrtiko is more aromatic due to high altitude vineyards and less hot temperatures. Despite the minerality in Cretan Assyrtiko is more discreet, due to the young vines that have been planted in Crete. Assyrtiko is an excellent wine to pair with food, aided to its pronounced savoury profile. **So if you have a huge wine list and you want to pair it with fresh fish, just close your eyes and pick up an Assyrtiko.

