

# SKYPHOS ASSYRTIKO- ARTISANS VIGNERONS DE NAOUSSA

Northern Greece



**APPELLATION:** Macedonia

**BLEND:** Assyrtiko

**WINEMAKER:** Thomas Anastou

**VINEYARD:** \_\_\_\_\_

Grapes come from vineyards across the Macedonia region in northern Greece. The climate is continental with hot summers and mild to cold winters. Cool breezes from the mountains slow ripening in the higher vineyards. There is a risk of hail during the growing season. Vines are between 5 and 20 years old. Soils are a mix of sand and clay.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified organic with some biodynamic practices.

**WINEMAKING:** \_\_\_\_\_

Grapes are destemmed and fermented in stainless steel tanks, with indigenous yeasts, at controlled temperatures of 16-18°C. . Fermentation lasts for approximately 12-15 days. The wine is bottled unfiltered with just a touch of sulphur.

**WEBSITE:** [www.artisansvignerons.gr](http://www.artisansvignerons.gr)

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A crisp, zesty, lightly saline white with lemon, white peach, elderflower and a hint of table grape. Screaming for some freshly bbq'd fish and a second bottle ready in waiting.