



Afoura

Producer: Anhydrous Winery

Vintage: 2021

Tasting Notes: Complex bouquet of mineral character & citrus with high acidity. Taste of honey, citrus, quince, and vanilla. A dry white wine with a long aftertaste.

Vinification: The grapes are pressed in a vertical hydraulic basket press and the must is driven into stainless steel tanks. The alcoholic fermentation begins with the indigenous yeasts at a controlled temperature (18 C). At the end of the fermentation, the wine is put into Afoura barrels (large 1000 lt capacity), where it remains for 12 months on its fine lees.

Appellation: Protected Designation of Origin Santorini

Grape Varietal: 100% Assyrtiko (Ah-seér-tee-ko)

Soils and Farming: Volcanic and sandy soils. Vines are trained in wreath-like baskets called "Kouloura".

Alcohol: 14%

Acidity: 7g/l

Residual Sugar: < 2 g/L

pH: 2.8

Food Pairing: Green salads, lemon grilled chicken, and orzo with asparagus.



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