

Nostos Assyrtiko

Producer: Manousakis Winery Vintage: 2023

Tasting Notes: Bright, moderate lemon-green color. Ferments in stainless steel tanks and matures Sur Lie for 4 months. Aromas of ripe, fleshy, white fruit, and fresh citrus. A wonderful full-bodied, dry white wine with complex mouth feel and intense flavor of citrus, mineral and herbaceous notes. It has a long finish with moderate to high intensity.

Appellation: Crete, Greece

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

Soil: Schist, sandy clay loamy, 320 (1050ft) in altitude

Farming: Handpicked, vegan.

Alcohol: 13.5%

Acidity: 7.2 g/l

Residual Sugar: 0.25 g/L

pH: 3.10

Food Pairing: Best served with sea food on the grill, steamed mussels and raw fish.

