



Idisma Drios Assyrtiko

Producer: Wine Art Estate

Vintage: 2023

Tasting Notes: Idisma Drios Assyrtiko is vinified in French oak barrels and impresses. Exuberant, with concentration and volume but at the same time with the characteristic lemony vitality of Assyrtiko, it is a wine that offers everything in the right doses. Idisma Drios means 'sweetly oaked', a name that reflects the rich sweetness imparted by the oak barrel. Straw pale color, intense citrus-fruits aromas with a distinctive peachy character. Fermentation starts in stainless steel tanks and on the seventh day the wine with its fine lees is transferred to 225 liter French oak barrels. The fermentation is completed into the barrels while manual bâtonnage (stirring of the fine lees) is applied for about 6 months

Appellation: PGI Macedonia (Greece)

Wine Type: Dry White Wine

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

Soils: Sandy-Clay over limestone layers (Kali Vrisi), sandy-clay (Mikrochori).

Methods: Under conversion to organic viticulture, Handpicked, Vegan, Low Sulphites (<100mg)

Alcohol: 13%

Acidity: 7 gr/l

pH: 3.04

Residual Sugar: 1.4 g/L

Food Pairing: Pairs well with pork dishes, fatty fish like Grouper and Swordfish as well as scallops and shellfish.

Aging potential: 5 years



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