

PURE 2017



VINEYARD & PRODUCTION INFO

Vineyard location:	Pyrgos & Megalochori
Soil composition:	Volcanic soil, basalt, pumice and sand
Training method:	Basket pruning
Elevation:	150 meters
Vines/hectar:	2200
Yield/hectar:	2.7 tons
Exposure:	Northeastern
Age of vines:	200 years old
Harvest time:	
First vintage of this wine:	2013
Bottles produced of this wine:	8,000

WINEMAKING & AGING

Varietal composition:	100% Assyrtiko
Fermentation container:	Cement vat
Length of alcoholic fermentation:	18 days
Fermentation temperature:	18 – 19oC
Harvest time:	
No malolactic fermentation	
Length of aging before bottling:	14 months on the lees

PRODUCER PROFILE

Volcanic Slopes Vineyards
winery,
Santorini - Greece

ANALYTICAL DATA

Alcohol:	14,00 %
pH level:	2.87
Residual sugar:	2.3 g/L
Acidity:	7,3 g/L
Dry extract:	21.1 g/L

WINE DESCRIPTION

Pure is a premium wine and its production is based on the traditional methods of our ancestors. An approach to bring out the PURE character of our heritage grape Assyrtiko, thriving in the unique terroir of Santorini. Two exceptional parcels on volcanic slopes were selected. The grapes were hand picked and hand sorted. Fermentation took place in cement vats and the wine rested on lees for 14 months.