



Vóila Assyrtiko PGI 2023

Full bottle 1,307 g. Dry-farmed grapes from the Vóila area of Sitia in eastern Crete. At 580 m. The harvest was done by hand. Skin contact was carried out at 12 °C for an average of 24 hours, while 7% of the grapes were fermented on the skins. Fermented in a stainless-steel tank at 17–18 °C. Vegan-friendly. TA 6.7 g/l, pH 3.01.

Deep stony citrus aroma with a hint of lime and fresh green fruit. Much more obvious skin-derived texture here than in the 2021 vintage, a fine tannic grip that is a great foil to the fruit and high acidity. A distinctive style with a persistent citrusy/herbal finish, persistent thanks to the texture, more complex and attention-grabbing but not showy. Really long and beautifully crisp without being out of balance. Direct, pure and textured.

17 pts- Julia Harding MW, Jancis Robinson website, June 2024