



Mylonas Assyrtiko 2018

(90)

(Hand harvested, cooling the grapes at 8°C, destemming and pre-fermentation maceration for 8 hours at 10°C. Fermentation with cultured yeasts at controlled temperature (17 °C) in small stainless steel tanks. On the lees for 3 months). Assyrtiko may become famous in the volcanic soils of Santorini where its archetypal version is produced, but there are amazing examples all over Greece. One of these is Assyrtiko from Stamatis Mylonas from poor limestone soils in Keratea, Attica. On the nose apple and pear along with mineral notes. On the palate it is taut and structured with laser-guided acid and gorgeous milky, leesy notes on the finish. Greece&Grapes 7.70€

Producer
Mylonas

Region

- Central Greece

Color / Type

- White

Variety
Assyrtiko

Vintage

- 2018

Date Tasted
Mar 2019

When to Drink
2020-2023

Average Price
7.70€

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Links

[1] <https://www.karakasis.mw/policy>