



Dougos, Meth'Imon A 2019

(91)

Down to just 1% Sauvignon Blanc (from 15% in previous vintages like 2014, 2015) the Dougos Meth'Imon Acacia is progressively transformed into a pure Assyrtiko from mainland Greece. Vines are planted in 1991 at 450 m altitude in schist and sandy clay soils on the slopes of Mount Olympus. 20% is whole-bunch fermented in stainless steel and the rest is skin-contact fermented for 5 days (again in stainless steel) and then transferred in acacia oak to complete the fermentation after 15 days (300 lts with light toast). Matures with the lees for 10 months.

Pale gold. On the nose, it is seductively scented with bergamot, sage and quince with excellent oak integration. On the palate, it is creamy, broad and ripe but it feels elegant with a long mineralic finish. A layered mainland Assyrtiko with depth of fruit and character.

Producer
Dougos

Region

- Central Greece

Color / Type

- White

Variety

Assyrtiko 99%, Sauvignon Blanc 1%

Vintage

- 2019

Date Tasted

Jul 2020

When to Drink

2020-2025

Average Price

€11.70

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Links

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