

Hatzidakis Santorini 2015

(89)

Made from 90% Assyrtiko and the balance from Aidani and Athiri in equal parts, this is the winery's entry level Santorini. The grapes are sourced from the island's Southern and Eastern parts and the vineyards lay at an altitude of 120 to 120 meters above sea level. Tank fermented for 25 to 40 days with lees aging for 20 days, this has a medium straw-yellow colour and as most 2015 Santorinis, shows already signs of evolution. Citrus fruit, minerality and hints of beeswax on the nose. On the palate it is medium-bodied and balanced finishing reasonably long.

Producer
Hatzidakis

Region

- Cyclades, Santorini

Color / Type

- White

Variety
Assyrtiko, Aidani, Athiri

Vintage

- 2015

Date Tasted
Nov 2016

When to Drink
2016-2021

Average Price

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Links

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