



VINDEPENDENTS

# Diamantakis Assyrtiko

COUNTRY OF PRODUCTION	Greece
REGION OF PRODUCTION	Crete
APPELLATION	
WINE STYLE	Still White
ABV %	12.0%
RESIDUAL SUGAR (g/l)	1.9 g/l
CLOSURE	Synthetic Cork
VEGAN	No
VEGETARIAN	No
ORGANIC	No
BIODYNAMIC	No
LOW SULPHUR	No

## The Estate

DIAMANTAKIS winery was founded in 2007 by the family members of Nikolaos G. Diamantakis: Ioannis, Michalis and Zacharias. The first two ones are third-generation vine-growers who have extensive experience in viticulture and are in charge of the winery's vineyards; whereas Zacharias, having studied oenology, is involved in the process of winemaking and promoting the wine. It is located southwest of the city of Heraklion, outside the village of Kato Assites. The region has a long history in vine cultivation and the production of wines and spirits.

## Winemaking

Classic white vinification at low temperature (16°C). A three months maturation of the wine on its fine lees is undergone and then wine is ready to bottling.

## Tasting Note and Food Pairing

Pale - medium gold color with fresh apple and lemon flavours. In the mouth, full bodied with sharp acidity and a touch of concrete minerality. The finish is long, rich and complex. It is a wine with extra long aging potential. It is best consumed at a temperature of 12-14°C. It is suggested with oysters, lean fish, pork, salads.

## Other

