

# ACHAIA CELLARS ASSYRTIKO



100% Assyrtiko. Aromas of citrus and salt. On the palate, it's viscous but tart, with juicy citrus fruit flavors and a mineral backbone. It shows elegance with a tasty sea-salt finish. Pair with shrimp & zucchini orzo, seafood stew, chicken stuffed baked avocados and shrimp saganaki with sharp feta.

Sourced from vineyards in Mountainous Aegialia of Northern Peloponnese, Greece. 12–25-year-old vineyards, located at an altitude of 2,350–2,600 ft. The soil is clay and schist. The climate is cold in the winter with very low temperatures and cool summer nights, where Assyrtiko is affected by the sea breeze which comes from the Corinthian Gulf. The grapes are harvested by hand. Cold maceration at controlled temperature for 8-9 hours. Mild pressure by pneumatic press, followed by fermentation at 59-61°F. After the end of the fermentation process, the wine is left in contact with the fine lees for 8-10 weeks with periodical stirring.

Achaia Cellars is Greece's oldest winery and a historic landmark located in the Peloponnese region. Established in 1861 by Gustav Clauss, a Bavarian businessman who was captivated by the vineyards surrounding Patras. The estate is perched on a lush green hill southeast of Patras, in the Achaia region of the northwest Peloponnese, offering panoramic views of the Corinthian Gulf. The winery has been under the management of oenologist Nikos Karapanos and his family since the late 1990s. The winery blends a respect for its vast tradition with modern techniques to highlight the unique potential of local Greek grape varieties. Their approach focuses on indigenous varieties, terroir expression and balancing tradition with innovation.

AN EASTERLY WINE SELECTION • BELFAST, ME

## *Tasting Note:*

### ACHAIA CELLARS ASSYRTIKO

100% Assyrtiko. Aromas of citrus & salt; viscous but tart, with juicy citrus fruit flavors & a mineral backbone; elegant with a tasty sea-salt finish.

## *Shelf Talker:*

### ACHAIA CELLARS ASSYRTIKO

100% Assyrtiko. Aromas of citrus & salt. On the palate, it's viscous but tart, with juicy citrus fruit flavors & a mineral backbone. It shows elegance with a tasty sea-salt finish. Pair with shrimp & zucchini orzo, seafood stew, chicken stuffed baked avocados or shrimp saganaki with sharp feta.



AN EASTERLY WINE SELECTION