



PAPAIOANNOU ASSYRTIKO

£18.00

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Thanasis Papaioannou was regarded as one of the most important figures of modern Greek winemaking. His belief is a combination of indigenous varieties and organic viticulture are the vital ingredients to produce balanced wines reflecting the terroir. Today, his son works with 57 hectares of organically certified vineyards, located in the Nemea region of the Peloponnese. The wines represent some of the best value we have seen from anywhere, demonstrating real character at exceptional prices.

The Assyrtiko grapes are grown in the organic vineyards of "Achladias" in Nemea, on the slopes of the St Elias hill.

A classical white wine fermentation is carried out in temperature-controlled stainless steel.

Tasting Notes: Saline nose which unfurls to reveal hints of orange rind and Indian spices. Excellent palate weight without heaviness and a fine thread of acidity running through the wine.

Food Match: Ideal with fish such as dover sole in garlic butter or langoustine

Closure: Natural Cork

Farming Practices: Organic -
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