

ASSYRTIKO

2025

EST. *Roxane*
MATSA 1964



CATEGORY: Dry White Wine / Vegan

APPELLATION: PGI Sterea Ellada

VARIETY: Assyrtiko 100%

VINEYARD

Organic Assyrtiko sourced from the vineyards of Ktima Roxane Matsa and selected partner vineyards in Central Greece. The climate is warm Mediterranean, while the vines range in age from 5 to 25 years.

VINIFICATION

Selective hand harvest and careful sorting in the vineyard. The grapes are cooled to 10°C before being transferred to the press, where a second rigorous selection takes place. Fermentation occurs in stainless steel tanks at 16°C. The wine is then aged on its fine lees, with gentle stirring, for a minimum of four months.

TASTING NOTES

Bright lemon-green colour. The nose reveals aromas of white flowers, bergamot, white-fleshed pear, and subtle mineral nuances. Full-bodied on the palate, with a pronounced earthy character and balanced, crisp acidity. Long, persistent finish.

Best served 9-10°C

FOOD PAIRING

An excellent match for seafood and grilled fish, white meats and light red meats seasoned with aromatic herbs and spices, dishes featuring grilled vegetables, as well as cheese and charcuterie platters. It is also an ideal aperitif, especially when accompanied by roasted and salted nuts.

ALCOCHOL
13,5%

TOTAL ACIDITY
4.5 g/L

RESIDUAL SUGAR
1.9 g/L

pH
3.39

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