

Tsantali AGIORITIKO ABATON white

Appellation: Protected Geographical Indication Mount Athos
Type: White dry wine
Varieties: Athiri 50%, Assyrtiko 50%



2021 vintage

Tasting note

Vibrant lemon color with green hues. On the nose aromas of flowers and citrus fruits accompanied by botanical undertones. The palate is rich with a bright acidity that brings in balancing freshness. Lingering finish.

Technical info

Alcohol by volume (%)	12.6	Total acidity (<i>gr tartaric acid/lt</i>)	4.87
Residual sugars (<i>gr/lt</i>)	2.0	pH	3.25

Awards & Scores

SOMMELIERS CHOICE AWARDS 2022 – Silver / 89 pts

The vineyard

Location:	Metohi Chromitsa, St. Panteleimon Monastery, Mount Athos
Total area:	80 ha
Altitude:	220 – 250 meters
Pruning method:	Royat (double sided)
Planting method:	Linear

Winemaking

Skin contact at 10 °C for 6 hours.
Fermentation in stainless steel tanks at approx. 16-18 °C.
During fermentation, lees stirring (batonnage) takes place in order to keep the lees in contact with the wine and extract flavor, aroma and texture.

Suitable for vegetarians

"Abaton" in Greek means "untrodden". The term has been linked with the untrodden chamber of the church-the altar. The most well-known "Abaton" in Greece is holy Mount Athos. Abaton signifies the "untrodden" nature of Mount Athos, the spiritual way of life and the purity of the land. "Agioritiko" means something originated from Agio Oros (Mount Athos). It has nothing to do with the variety of Agiorgitiko (Saint George).