

Assyrtiko, all over the place!

-Presentation by Mark Rashap, CWE



Warm up question:

What is the 2^{nd} most widely planted grape on Santorini?

1. Assyrtiko Most widely planted on Santorini

Robola Of Cephalonia 2. Robola

3. Moscofilero From Mantinia

4. Muscat Prominent in the N. and E. Agean

5. Mandilaria

Yay!

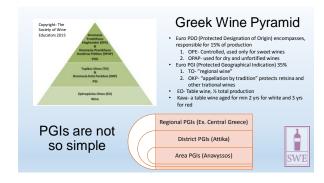


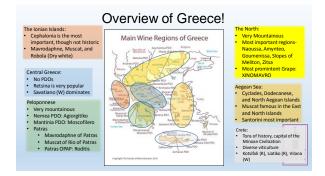
How did Greece's modern winemaking age begin in the 1970s?

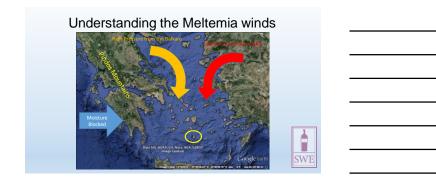


- (almost 40 years after France)
- 1914-18: World War I
- 1919-22: Greco-Turkish War
- . 1939-45: World War II, Italian troops entered in
- 1946-49: Greek Civil War
- 1971: We see wine laws solidifying emulating the European Community

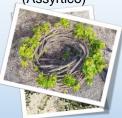








Let's start talking about Assyrtiko (Assyrtico)



- Assyrtiko is extremely drought and heat tolerant
 Vines are trained in a "kouloura" (basket) shape
 Protects from the wind, minimizing the water evaporation, captures the "sea fog" that comes in at evaporation, captures the sea flog unaccomes man inght inght.

 The shape also protects from sun and heat. After the first few years of training in this spiral, the vine continues to grow in this shape.

 Often planted on it's own rootstock, phylloxera cannot live in the volcanic soils of Snatrorini.

 Incredibly strenuous to harvest.





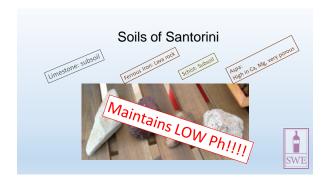


A closer look at Santorini!

- Up from 1200 in 200s
 Tourism hurth the wine industry
 Tourism hurth the wine industry
 Toyfo, Assyrtiko, 20% Mandilaria (red), 10%-30 other varieties of the blended with Athiri and Aidani
 Santos (coop of 2500 members) produces the lion's share







So, what does it actually taste like?



- Assyrtiko has the incredible ability to achieve ripeness and maintain acidity
- Intense structure and extract, tropical fruit and honeysuckle
- Reminiscent of dry Chenin Blanc from the Loire and Cru Classé White Bordeaux
- Athiri and Aidani are added to soften
- Salinity and minerality
- Assyrtiko planted elsewhere in Greece shows more fruit and less structure



Vinsanto: How Divine!



- Made from Assyrtiko and Aidani only, Athiri not allowed.
 Grapes over-ripened on vine then dried on the ground (mold is never a problem)
 Allowed to be Vin Naturellement Doux (naturally sweet) or Vin Doux Naturel (Fortified)
 Must be barrel aged 24 months, many are aged much more
 Just divine with "sweet of spoon"

What's another agricultural product of Santorini dried on the ground?



- Found throughout the Cyclades PGI and the greater Aegean
 Throughout the Cyclades It's blended with Monemvasia
 TO's: Syros TO (50/50), Tinos
 Very prospective in Macedonia
 PDO Sloppes of Meliton white (Aidani 50%, Roditis 35%, Assyrtiko 15%)

 PGU shalkidiki: blende with Viconiar SB, and Chard

- 15%)

 PGI Halkidiki: blends with Viognier, SB, and Chard

 Also found in Central Greece and Peloponnese, not part of any PDO

 Clare Valley Australia

 Jim Barry took plant material from Argyros

 2014 first vintage, 2015- 2,600 bottles

 3 Hectacres (yield 33 H/Ha), trellised, experiments w/ bushvines

 California

 1983 donafad to the National Control
- 1983 donated to the National Clonal Germplasm Repository
 2011 achieved provisional status and now available at Yuba Nurse
 Tryphon Vineyards in Sierra Foothills is first to plant



Can they rival Santorini?

Thank You! -mrashap@societyofwineeducators.org



- . The Wines of Greece, Konstantinos Lazarakis, 2005
- www.winesfromsantorini.com
- · www.newwineofgreece.com
- http://www.diamondwineimporters.com
- http://www.atheneeimporters.com
- http://www.stellarimports.com
- http://jimbarry.com
- http://ngr.ucdavis.edu (National Grape Review)

