

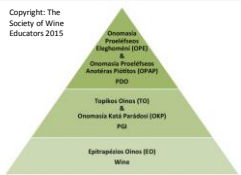


Assyrtiko, all over the place!

-Presentation by Mark Rashap, CWE



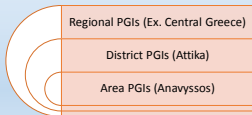
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Greek Wine Pyramid

- Euro PDO (Protected Designation of Origin) encompasses, responsible for 15% of production
 1. OPE- Controlled, used only for sweet wines
 2. OPAP- used for dry and unfortified wines
- Euro PGI (Protected Geographical Indication) 35%
 1. TO- "regional wine"
 2. OKP- "appellation by tradition" protects retsina and other traditional wines
- EO- Table wine, 1/2 total production
- Kava- a table wine aged for min 2 yrs for white and 3 yrs for red

PGIs are not so simple

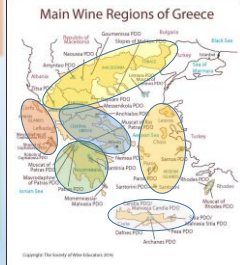


Overview of Greece!

- The Ionian Islands:**
- Cephalonia is the most important, though not historic
 - Mavrodaphne, Muscat, and Robola (Dry white)

- Central Greece:**
- No PDOs
 - Retsina is very popular
 - Savatiano (W) dominates

- Peloponnese**
- Very mountainous
 - Nemea PDO: Agiorgitiko
 - Mantinia PDO: Moscofilero
 - Patras
 - Mavrodaphne of Patras
 - Muscat of Rio of Patras
 - Patras OPAP: Roditis



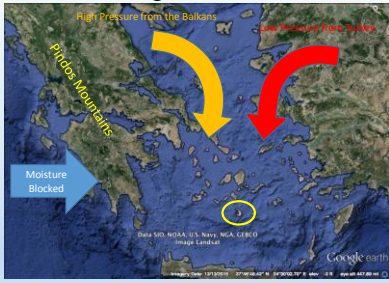
- The North:**
- Very Mountainous
 - Most important regions- Naoussa, Amynteo, Goumenissa, Slopes of Meliton, Zitsa
 - Most prominent Grape: XINOMAVRO

- Aegean Sea:**
- Cyclades, Dodecanese, and North Aegean Islands
 - Muscat famous in the East and North Islands
 - Santorini most important

- Crete:**
- Tons of history, capital of the Minoan Civilization
 - Diverse viticulture
 - Kotsifali (R), Liatiko (R), Vilana (W)



Understanding the Meltemia winds



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 night
- 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 Santorini
- Incredibly strenuous to harvest
- Yields are very low, 2500 vines per Ha
- After about 75 years, the "basket" is cut off and a new vine starts to grow, some rootstock is believed to be over 300 years old





It's a magnificent place



A closer look at Santorini!

- Total of 15 wineries, 2 wineries off island bottle a PDO
- 1400 Ha (3500 acres) total
 - Down from 4000 Ha 100 yrs ago
 - Up from 1200 in 2005
- Tourism hurt the wine industry
- 70% Assyrtiko, 20% Mandilaria (red), 10%-30 other varieties
- Assyrtiko often blended with Athiri and Aidani
- Santorini PDO allows Assyrtiko (Min 75%) blends, dry and sweet
- Nykteri- "working the night away"
 - Grapes must be harvested at night
 - Min Alc of 13.5-15%
 - Min 3 months barrel age
- Mavrotragano is a grape of particular interest for reds, pioneered by Sigalás
- Santos (coop of 2500 members) produces the lion's share



Soils of Santorini

Limestone: subsoil

Ferrous Iron: Lava rock

Schist: subsoil

Asper: High in Ca, Mg, very porous



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?**



Where else can we find Assyrtiko?



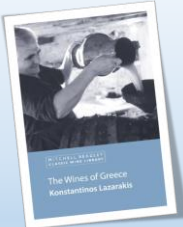
- Found throughout the Cyclades PGI and the greater Aegean
 - Throughout the Cyclades it's blended with Monemvasia
 - TO's: Syros TO (50/50), Tinos
- Very prospective in Macedonia
 - PDO Slopes of Meliton white (Aidani 50%, Roditis 35%, Assyrtiko 15%)
 - PGI Halkidiki: blends with Viognier, SB, and Chard
- 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 Hectares (yield 35 Hl/Ha), trellised, experiments w/ bushvines
- California
 - 1983 donated to the National Clonal Germplasm Repository
 - 2011 achieved provisional status and now available at Yuba Nursery
 - Tryphon Vineyards in Sierra Foothills is first to plant

Can they rival Santorini?



Thank You!

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