

Matamis Brut

WINE TYPE Sparkling white wine.

VARIETY Assyrtico.

REGION Pyrgos Santorini. Altitude of 366 meters.

VINEYARD Traditional coffin with a very low yield per hectare of 300Kg.

SOIL Sandy with dark pumice and volcanic ash.

CLIMATE Temperate desert (bwh).
The coldest winter in the Cyclades with average temperature 10⁰C.
During January & February have a few rainfalls. The summer average temperature is 23-30 ⁰C.

OENOLOGIC CHARACTERISTICS Alcohol content: 12%
Total Acidity: 8,5
Residual Sugars: Brut
pH :3,1
Pressure: 6 bar

VINIFICATION Traditional method with second fermentation in the bottle.
Maturation with the less for two years.

ORGANOLEPTIC CHARACTERISTICS Yellow-gold colour. Rich nose with mineral notes, as well with tints of green apple & citrus combined by light notes of noble barrel.
Generous mouth overflowing with the dominant fresh acidity and the long aftertaste.
Rich and explosive foaming with long duration.

HARMONY Accompanies oily fish and slightly smoky, shellfish, exotic fruits such as pineapple mango and yellow fruits but also soft cheeses.

