

SAVATIANO MYLONAS WINERY ASSYRTIKO

2021 | \$19.99



DESCRIPTION

The history of their winery starts a century ago, back in 1917 in the region of Keratea in Eastern Attica, with their grandfather Antonis, whose main occupation was tending the vine and winemaking. He let the grape ferment in amphorae, since stainless steel tanks were unknown at that time.

Later the small business passed to their father, Dimitris, who continued the wine tradition of their grandfather, expanding the enterprise with the purchase of new vineyards, creating at the same time a small, modern winery. Beside their father, three sons, Antonis, Tasos, and Stamatis playing with soil and grapes as little children, growing up observing the soil, weather and wind learning how to talk with the vine, digging and pruning it so much that in the end it became part of themselves. It was only natural to turn the vine and the wine into their profession, Stamatis and Antonis studying chemistry & oenology and Tasos economics to run their small business.

Practically, the history of the Mylonas brothers begins in 2000 when, after the loss of their father, they took over responsibility for the winery. They followed him and expanded what he had done, even going a step further, as he did when the winery passed from his father and their grandfather Antonis to him. The result was the creation of a brand new, small, modern winery, the standardization of their wines and their first official presence in the Greek market in 2006 with their trademark being "Savatiano Mylonas Winery".

Savatiano Mylonas Winery Assyrtiko 2021

This wine is 100% Assyrtiko grapes from both the Olympus and Skindi Murthy vineyards that are between 200-300 meters above sea level. The grapes are harvested at optimal ripeness by hand in small crates and directly transported to the winery. They then undergo static leaching and fermentation at controlled temperature in a small stainless-steel tank, to extract the potential of this great Greek variety. The fermented wine remains with its must for three months with frequent stirring.

Tasting Notes

NOSE:

Bright lemon color with green highlights. Complex aromatics where mineral aromatic elements mingle with the aromas of citrus, lime, and spring white flowers.

PALATE:

Rich flavor with vivid acidity, embellished by aromas of citrus fruits and herbs with strong mineral elements. Fine wine with a long persistent aftertaste.

PAIRING:

It accompanies rich seafood, oily fish, white meats, rich pasta with butter or cream but also salads with emphasis on starchy products, or traditional lemon dishes of Greek cuisine such as lamb fricassee, pork celeriac and soups.

Fun Facts

92 Point/Best buy WINE AND SPIRITS MAGAZINE

91 Point WINE ENTHUSIAST MAGAZINE

90 Points WINE ADVOCATE, VINTAGE

Winery Website:

[Τα Κρασιά μας - Μυλωνάς Μικροοινοποιΐα \(mylonas-wines.gr\)](http://mylonas-wines.gr)

Attica, Greece

