



Producteur : Vassaltis Vineyards

Couleur : Blanc

Unité : 6

Format : 750ml

Prix : 102.50 \$

Appellation : Santorini

Type de produit : Vins

Pays : Grèce

Région viticole : Iles de la mer Égée

Nom du propriétaire : Yiannis Valambous

Géologie du sol : Sol composé d'andésite, de rhyolite, de tuf et d'obsidienne recouverts de cendres volcaniques. Son pH est élevé, il est pauvre en matières organiques et peu profond.

Encépagement : Assyrtiko (100%)

Vinification : Vendanges manuelles avant l'aube. Les grappes entières sont pressées immédiatement pour préserver la fraîcheur du fruit.

Élevage : 12 mois sur lies

Accord vin et mets : Fruits de mer et poissons grillés ou volailles rôties. Servir à 12° C.

Revue de presse :

Michael Godel, Godello, Dec 2023

Of course 100 per cent assyrtiko, picked and collected between six and eight AM, straight into the press, stainless steel vinified, no cooling, no passing go, no collecting 200 drachmas. All about preserving essential freshness, finesse and elegance. Spontaneous fermentation, a year on lees, in bottle six months. It is right here where we are to understand why Yiannis Valambous gave up a life 14 years ago that was not focused on Santorini, chose to return and altered his history. Santorini once a place of summers spent without purpose or tension is now all encompassing, focused on assyrtiko and for good reason. It is the variety to which all white grapes now aspire. Gramina sheds distraction and focuses on purity and 2021 is a great vintage. It celebrates assyrtiko from where it thrives and conveys that all important message of place. After tasting the Vassaltis Cuvée Des Vignerons 2021 winemakers around the world will ask their farmers to plant the grape in the place where they are. They will do so because even a fraction of this excellence will be worth pursuing. Drink 2023-2033. Tasted February 2023

<https://godello.ca/2023/12/28/twenty-three-mind-blowing-wines-of-2023/>

Terry Kandyliis, Yiannis Karakasis, Nov 2020

The Gramina Cuvée des Vignerons is a selection of plots from the Vourvoulos area and the wine made almost in the same fashion as their Santorini. Though it spends 12 months on the lees and 7 more in the bottle before its release into the market. 2018 shows the warmth of the vintage in terms of the fruit-driven and forward character. Quite expressive already with stone fruit complexity and herbal undertones. The generosity of the alcohol is well masked by the acidity that makes it linger on the palate for quite a long time. This is in such a young stage and I believe that needs definitely a couple of years before we see the full potential.

<https://www.karakasis.mw/pirates-aegean-part-3>