

**Producteur :** Vassaltis Vineyards**Couleur :** Blanc**Unité :** 6**Format :** 750ml**Prix :** 172.75 \$**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%)

Revue de presse :

Terry Kandyliis, Yiannis Karakasis, Nov 2020

Vassaltis's top Cuvée is called Plethora. Plethora, meaning a large or excessive amount of something couldn't describe better this wine. Fermentation in old oak casks, short biological ageing, oxidative ageing for 8 months and then 2 years ageing in the bottle, has all the character, intensity and weight to be plethoric. Toasty, nutty, confirming all hints of the oxidative nature, with a salty and zesty tang. Long, complex, multi-layered. Essentially a Nykteri in style without being labelled as such, it was the best wine to compliment the rabbit we had for lunch in Therassia. Rabbits are known to eat the young shoots of vines and could be a hazard to viticulture, though the locals have them in their local diet and keep their numbers controlled as snakes have long disappeared from the island.

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