

Manousakis

*Nostos Assyrtiko*



Appellation: Crete

Production size: 7,300 bottles

- Ferments in stainless steel tanks and matures on the lees for 4 months
- Wine is not fined and lightly filtered after stabilization before bottling
- Nostos in Greek refers to the connotation of "the yearning to come home."
- Can be aged for 5 years

Grape varieties : 100% Assyrtiko

Altitude : 320m ASL

Soil : Schist and sandy clay loamy

Alcohol : 14%

Tasting notes :

Aromas of ripe white fruit and fresh citrus. Dry and full-bodied on the palate with citrus, mineral and herbal notes. Impressive length on the finish. Delicious with seafood and sushi.



Organic

