

AKRIOTOU MICROWINERY

Assyrtiko

2024

DRY WHITE · PLATAIES · BOEOTIA · GREECE

WHY THIS WINE

A mainland Assyrtiko that keeps the variety’s natural tension, citrus and salinity, but gains extra texture from extended lees ageing. Precise and mineral, without becoming austere.



QUICK FACTS

TYPE	ORIGIN	VINTAGE	ALCOHOL
Dry White	PGI Central Greece	2024	13%
ÉLEVAGE	DRINK		
Stainless steel · fine lees · regular bâtonnage	2026–2031		

TASTING

01

Bright lemon. Lemon peel, grapefruit and white peach lead into green apple, herbs and subtle lees notes. Crisp and lively on the palate, with medium body, vibrant acidity and a long, saline finish.

Lemon peel · White peach · Grapefruit · Oregano · Saline



SELL IT IN 10 SECONDS

Like crisp, mineral whites? Start here. Citrus, herbs and salinity give you classic Assyrtiko tension, while lees ageing adds enough texture to make it immediately approachable.

IN THE CELLAR

02

FERMENTATION	Controlled fermentation in small stainless-steel tanks
LEES	Fine lees · regular bâtonnage
MATURATION	Stainless steel · up to 12 months maturation before bottling

ON THE TABLE

04

SERVE	8–10°C
GLASS	White-wine glass · Riesling / aromatic white glass
DRINK	2026–2031
FOOD	Seafood · Grilled fish · Shellfish · Lemon chicken · Hard cheeses

ANALYSIS

03

ALCOHOL 13%	RESIDUAL SUGAR 2.2g/L
TOTAL ACIDITY 6.1g/L tartaric	

PACKAGING

05

BOTTLE WEIGHT	350gr
CLOSURE	Screw Cap / DIAM Technical cork
PACKAGING	Eco-friendly packaging