



Tsantali AGIORITIKO ABATON red

Appellation: Protected Geographical Indication Mount Athos
Type: Red dry wine
Varieties: Xinomavro 50%, Grenache 30%, Limnio 20%

2018 vintage

Tasting note

Deep ruby red color. The nose is vibrant with aromas of ripe red berries and spicy notes. Rich on the palate with robust tannings leading to a long, lingering finish.

Technical info

Alcohol by volume (%) 13.4 Total acidity (gr tartaric acid/lt) 4.69
Residual sugars (gr/lt) 2.4 pH 3.71

Awards & Scores

SOMMELIERS CHOICE AWARDS 2022 – Silver / 83 pts
BERLINER WEIN TROPHY 2022 - Gold medal

The vineyard

Location: Metohi Chromitsa, St. Panteleimon Monastery,
Mount Athos
Total area: 80 ha
Altitude: 220 - 250 meters
Pruning method: Royat (double sided)
Planting method: Linear

Winemaking

Pre fermentation maceration at 10-12° C for 48 hours. Fermentation in stainless steel tanks at approx. 22° C for 12 days. During fermentation, lees stirring (batonnage) takes place in order to keep the lees in contact with the wine and extract flavor, aroma and texture. Malolactic fermentation in the tank.

Maturation: 10 months in 300 Lt French oak
(40% 1st fill, 60% 2nd and 3rd fill)

Ageing: 6 months in the bottle before release

Suitable for vegetarians

"Abaton" in Greek means "untrodden". The term has been linked with the untrodden chamber of the church-the altar. The most well-known "Abaton" in Greece is holy Mount Athos. Abaton signifies the "untrodden" nature of Mount Athos, the spiritual way of life and the purity of the land.

"Agioritiko" means something originated from Agio Oros (Mount Athos). It has nothing to do with the variety of Agiorgitiko (Saint George).

