



TASTING PACK WINE #29

TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

The nose is a combination of intense lemon curd and intense green apple, with a telltale flinty character of mineral and smoke. The palate continues with an intensity of lean fruit and acid with some textural phenolics.

TASTING NOTES BY: F.L.X. TABLE'S MICHALIS KALAMPOUKAS

Fruits coming through here are lemon peel, and some underripe nectarine. On the palate there are notes of oyster shell, sea-spray with a pronounced smoky, petrol-like minerality. No oak is present.

Sweetness: Dry
Tannin: Yes
Alcohol: High
Acid: High
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Domaine Sigalas

Cuvee:

Grape: Assyrtiko

Country: Greece

Regions: Santorini

Vintage: 2018

Alcohol: 14%

Elevage: 5 months on lees

OTHER: Nothing of Note

NOTES :

Assyrtiko is an indigenous grape variety from the Island of Santorini and other Aegean Islands. The grapes grow in ashy volcanic soil which attributes to the smoky and flinty character of the wine. Although you may not yet be familiar with this grape varietal it will be easier for you to hone in on next time due to the quite specific combination of characteristics. Elevated acidity and alcohol combined is not common for a white grape varietal - Those two aspects in combination with the flinty note, zippy texture/phenolics are telltale assyrtiko. Yasou!

Retail Price: \$44

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In Our Element