diamantakis
winery

VIDIANO
ASSYRTIKO

DIAMANTOPETRA
ΔΙΑΜΑΝΤΟΠΕΤΡΑ

## PRODUCER PROFILE

**Winery owned by:** Diamantakis Family
**Chief winemaker:** Diamantakis Zacharias
**Total acreage under vine:** 15ha
**Estate founded:** 2007
**Wine production total (in bottles):** 120000

## WINE DESCRIPTION/PHILOSOPHY

The potential of Assyrtiko and the uniqueness of Vidiano, two of the most distinguished white Greek grape varieties, are combined to give a wine of a perfect balance, framed by the caress of a barrel that complements by adding depth and complexity. Our choice of these two grape varieties was not random at all. Each grape variety separately attributes in a different way in the wine profile. Vidiano offers all the aromas and complexity whereas Assyrtiko gives the acidity, which contributes to a pleasant wine with high aging of potential.

## VINIFICATION

Vinification is carried out in stainless steel tanks, separate for each grape variety. The alcoholic fermentation is completed in oak barrels where the wine matures on it's fine lees for three months.

## FERMENTATION

**Fermentation container:** Stainless steel firstly and then the must goes to the oak barrels to finish the fermentation and remains there on lees about 3 months. Battonage for 3 months.
**Fermentation temperature:** 15-17°C

## AGING

**Aging container:** 80% French Oak for 3 months. 20% American Oak for 3 months. The 50% of the oak is new.

## VINEYARD CHARACTERISTICS

**Production area:** Kato Asites Heraklion Crete
**Vineyard name:** "Koumi", "Spartias"
**Soil composition:** Calcium-clay, Argil-clay and limestone
**Training method:** Integrated vineyard management
**Elevation:** 400m-670m
**Yield per acre:** 7.5tons per HA
**Sun exposure:** Northeast, exposed in sea winds from Aegean Sea
**Year vineyard planted:** 2010, 2006
**Agronomist/vineyard manager:** Diamantakis Ioannis, Diamantakis Michael

## WINEMAKING INFORMATION

**Varietal composition:** Vidiano 50%-Assyrtiko 50%
**Harvest time:** 1st-20th September for Assyrtiko, 15th August-10th September for Vidiano
**First vintage of this wine:** 2014
**Number of bottles produced for this wine:** 19000

## TASTING NOTES

Pale yellow, bright illuminates the glass. The aroma is elegant with flavors of pineapple, apricot and chamomile which are combined elaborately with vanilla, nuts and oak. In the mouth, full bodied with crisp acidity that integrates nicely allowing the fruit to be properly expressed. The finish is long as leaving you a wonderful aftertaste with apricot and vanilla hints.

## ACCOMPANIMENT

It is best consumed at a temperature of 12-14°C. It is suggested with rich, smocked yellow cheese, fish and seafood.

## ANALYTICAL DATA

**Vintage:** 2023
**Alcohol percent:** 13.6%
**pH level:** 3.07
**Residual sugar (grams/liter):** 2.1
**Total Acidity (grams/liter):** 7.05

## AWARDS

**Decanter World Wine Awards 2015**
Diamantopetra White 2014, bronze medal

**Greek Wine Awards 2016**
Diamantopetra White 2014, Top gold medal

**Thessaloniki International Wine & Spirits Competition 2017**
Diamantopetra White 2016, silver medal

**Challenge International du Vin 2017**
Diamantopetra White 2016, gold medal

**International Wine Contest Bucharest 2017**
Diamantopetra White 2016, gold medal

**Thessaloniki International Wine & Spirits Competition 2018**
Diamantopetra White 2017, silver medal

**Challenge International du Vin 2018**
Diamantopetra White 2017, gold medal

**Decanter World Wine Awards 2018**
Diamantopetra White 2017, silver medal

**ConcoursMondial de Bruxelles 2018**
Diamantopetra White 2017, gold medal

**Decanter World Wine Awards 2019**
Diamantopetra White 2018, silver medal

**TheWineMerchantTop 100 2019**
Diamantopetra White 2018, Best white wine (TrophyWinner)

**Thessaloniki International Wine & Spirits Competition 2019**
Diamantopetra White 2018, silver medal

**Sommelier Choice Awards 2019**
Diamantopetra White 2018, silver medal

**The Wine Merchant Top 100 2020**
Diamantopetra White 2019, Highly Commended

**Thessaloniki International Wine & Spirits Competition 2020**
Diamantopetra White 2019, bronze medal

**Decanter World Wine Awards 2020**
Diamantopetra White 2019, silver medal

**Decanter World Wine Awards 2020**
Diamantopetra White 2019, Part of Wines of the Year 2020 with 95points

**Decanter World Wine Awards 2021**
Diamantopetra White 2020, bronze medal

**Thessaloniki International Wine & Spirits Competition 2021**
Diamantopetra White 2020, silver medal

**Decanter World Wine Awards 2022**
Diamantopetra White 2021, bronze medal

**IWSC 2023**
Diamantopetra White 2022, Wine Silver 2023

**Decanter World Wine Awards 2023**
Diamantopetra White 2022, bronze medal

**Thessaloniki International Wine & Spirits Competition 2024**
Diamantopetra White 2023, silver medal

**Decanter World Wine Awards 2024**
Diamantopetra White 2023, silver medal