diamantakis
winery

ΠΕΤΑΛΙ ΑΣΥΡΤΙΚΟ
PETALI ASSYRTIKO

πετάλι
petali

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 grape variety called Assyrtiko is one of the most popular, white grape varieties in Greece. It hails from the Cyclades island of Santorini. Over the past 25 years, Assyrtiko has increasingly been planted on the Greek mainland and now in the South, in Crete. Assyrtiko is one of these grape varieties that can grow on hot and dry climatic conditions, so the island of Crete fulfills the requirements.

VINIFICATION

Classic white vinification at low temperature (16°C). A three months maturation of the wine on it's fine lees is undergone and then wine is ready to bottling.

FERMENTATION

Fermentation container: Stainless steel
Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Assites, Heraklion Crete
Vineyard name: "Korfi", "Kaminia"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 430m-550m
Yield per acre: 8tons per HA
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Assyrtiko 100%
Harvest time: 25th August-10th September
First vintage of this wine: 2016
Number of bottles produced for this wine: 6400

TASTING NOTES

Pale yellow color, fresh citrus, floral aromas and Cretan herbs like thyme and oregano. Fresh with high, crispy acidity. Remaining for three months in lees provides more depth and complexity to the texture, leading to a long finish with some notes of minerality.

ACCOMPANIMENT

It is best consumed at a temperature of 12-13°C. It is suggested with seafood, oysters, fat fish, and smoked cheese.

ANALYTICAL DATA

Vintage: 2023
Alcohol percent: 12.8%
pH level: 3.19
Residual sugar (grams/liter): 2.8
Total Acidity (grams/liter): 6.4

AWARDS

The Wine Merchant Top 100 2019
Diamantakis Assyrtiko 2018

Sommelier Choice Awards 2019
Diamantakis Assyrtiko, silver award

Decanter World Wine Awards 2020
Diamantakis Assyrtiko, bronze medal

Decanter World Wine Awards 2021
Petali Assyrtiko 2020, bronze medal

Thessaloniki International Wine & Spirits Competition 2022
Petali Assyrtiko 2021, silver award

IWSC 2023
Petali Assyrtiko 2022 Wine Silver 2023

Decanter World Wine Awards 2023
Petali Assyrtiko 2022, bronze medal

Thessaloniki International Wine & Spirits Competition 2024
Petali Assyrtiko 2023, bronze award

Decanter World Wine Awards 2024
Petali Assyrtiko 2023, silver medal