HOUSE OF TOWNEND

Assyrtiko, Mega Spileo

Price	£14.99
Code	CANV001

If you havent tried Assyrtiko then now is your chance! A premium white wine grape indigenous to Greece, it is most famously associated with the volcanic island of Santorini, where it produces dry, mineral-driven wines with a signature crisp acidity.The high altitude Achaia vineyards, partial lees ageing, and a small portion of oak maturation, result in this Assyrtiko being a little broader and more textured than a classic Santorini Assyrtiko but still with that wonderful minerality and crisp acidity - quite delicious!

Tasting Notes:

Aromas of preserved citrus, white stone fruit, and alpine herbs. Crisp and focused with vibrant acidity, layered mineral complexity, and a textured mid-palate. Notes of grapefruit, peach kernel, and saline minerality persist through a long, elegant finish.



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Specification	
Vinification	Static racking of the grape must after 48 hours. Alcoholic fermentation with selected yeasts at low temperatures. The wine stays in contact with its fine lees in stainless steel tanks for 3 months. 1/3 of the wine matures in oak barrels for an additional 3 months.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	Greece
Region	Peloponnese
Type	White Wine
Grapes	Assyrtiko
Vintage	2024
Style	Dry
Body	Soft, fruity and aromatic
Producer	Mega Spileo Winery
Producer Overview	Mega Spileo Estate is a historic mountainous vineyard and boutique winery located in the Peloponnese, Greece, overlooking the Vouraikos Gorge near Kalavryta. Revitalized in 1999 by the Anastasiou family, this unique terroir sits at an altitude of roughly 800–900 meters and produces high-quality wines on the grounds of a monastery dating back to 1550. The estate takes its name from the nearby Holy Monastery of Mega Spileo, which means "Large Cave". Monks originally produced wine on these lands as early as the 15th century, though the vineyards were eventually abandoned in the early 1900s.
Closure Type	Cork
Food Matches	Fish, seafood and white meat