



ΠΕΤΑΛΙ ΑΣΥΡΤΙΚΟ PETALI ASSYRTIKO



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: 2024

Alcohol percent: 13.1%

pH level: 3.35

Residual sugar (grams/liter): 2.8 Total Acidity (grams/liter): 5.7



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

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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

Thessaloniki International Wine & Spirits Competition 2025 Petali Assyrtiko 2024, Gold medal, 91 points







