

GAIA THALASSITIS ASSYRTIKO 2021



\$64.99

| Product Code: | 31679 | Closure: | Cork |
|---------------|-------------------|----------|-------------------|
| Country: | Greece | Unit: | Each |
| Region: | Aegean Islands | Volume: | 750ml |
| | | Alcohol: | 13.5% |
| Sub Region: | Santorini | Alcohol. | 13.570 |
| | | Grape: | 100% Assyrtiko |
| Style: | White | | |
| Variety: | Assyrtiko | | |





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TASTING NOTES

Winery notes (2021 Vintage)

"Thalassitis is produced from Santorini's indigenous white grape variety, Assyrtiko. All the Assyrtiko grapes selected for Thalassitis originate exclusively from vineyards in the Episkopi, Akrotiri and Pyrgos regions. The vines in these regions are almost 80 years old. The particularly low yield that never exceeds 25 hl/ha combined with the local terrain and variety, result in an exuberant wine with a strong personality.

Enjoy it with seafood, fish, shellfish or even lamb stewed in lemon sauce, generally with flavours of moderate intensity, where salt, brine or oil predominate. Don't forget to pour Thalassitis into a wide decanter half an hour before serving. You will definitely be pleased by the result! You may wish to age Thalassitis for a further 2-3 years, which will result in its mineral dimension diminishing, while its fruity and honey aromas will expand."

92/100 Gary Walsh, The Wine Front, March 2023 (2021 Vintage)

"Honey, scrub herbs, mint, lemon zest, samphire. It's waxy and flavoursome, plenty of grip and vigour, juicy with apple and citrus, lime and lemon with it, brine and chalky texture, and a honey and herb finish of excellent length. A whole lot of charisma and interest."

88/100 Emily Saladino, WineEnthusiast.com, January 2023 (2021 Vintage)

"With its pale straw colour and sweet honeysuckle aromas, this is a subtler Assyrtiko than many of its tarter, citrus-centric brethren. There are, however, notes of lemon juice and rind on the palate, with a bit of viscosity akin to the oil from a citrus peel."



CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South, Christchurch

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