



GAVALAS winery

MAVROTRAGANO 2022



Type: Dry Red Wine

Category: Protected Geographical Indication Cyclades

Varieties: Mavrotragano 100%

Vineyard: Mavrotragano is the main red grape of Santorini which was under extinction a few years ago. Vines can be found dispersed all over the island. It is a multi - dynamic variety with a very good ageing potential.

Winemaking: Classic red vinification with 4 days fermentation cold soak. Fermentation in stainless steel vats with prolonged extraction. followed by daily pump overs. Maturation in French oak barrels of 1st - 3rd use for 8 months.

Tasting notes: Concentrated aromas of black fruits, herbs and sweet pepper. Elegant full body with high acidity and velvety tannins.

Food pairings: Red meat, game with spices and pepper, matured smoked cheeses.

Ageing potential: 10+years

Production: 4.700 bottles

Technical Information

Harvest Date	9-13/8/2022
Bottling Date	28/6/2023
Alc.	13.4
Acidity (g/L tartaric acid)	5.7
Volatile acidity (g/L acetic acid)	0.48
Free SO2 (mg/L)	25
Total SO2 (mg/L)	103
Res. sugars (g/L)	3.5
pH	3.4
Cork	DIAM 5