



GAVALAS
winery

SANTORINI NATURAL FERMENT 2021



Type: Dry White Wine

Category: Protected Designation of Origin Santorini

Varieties: Assyrtiko 100%

Vineyard: Old vines more than 50 years old mainly from the area of Megalochori.

Winemaking: Fermentation in stainless steel tanks under controlled temperature. Use of wild yeast in order to express the varietal characteristics. Long fermentation for 2 months and maturation with total lees for 6-8 months.

Tasting notes: Aromas of stone fruits and yeast accompany the typical saltiness and minerality of Assyrtiko. Full body, creamy textured with high acidity and long aftertaste.

Food pairings: Seafood, big fatty fish and white meat with creamy sauces

Ageing potential: 6+ years

Production: 4.000 bottles

Technical Information

Harvest Date	18-29/8/2021
Bottling Date	15/6/2022
Alc.	13.8
Acidity (g/L tartaric acid)	6.1
Volatile acidity (g/L acetic acid)	0.49
Free SO₂ (mg/L)	29
Total SO₂ (mg/L)	105
Res. sugars (g/L)	3.5
pH	3.06
Cork	DIAM 5