



# GAVALAS *winery*

## SANTORINI 2019



**Type:** Dry White Wine

**Category:** Protected Designation of Origin Santorini

**Varieties:** Assyrtiko 100%

**Vineyard:** Old vines more than 50 years old from Megalochori, Akrotiri and Pyrgos.

**Winemaking:** Classic white vinification. The free run juice ferments in stainless steel tanks under controlled temperature and matures with fine lees for at least 5 months.

**Tasting notes:** Aromas of citrus, lemon, pear and peach accompany the typical saltiness and minerality of Assyrtiko. Full body with high acidity and long aftertaste.

**Food pairings:** Fish, clams, seafood and white meat

**Ageing potential:** 6+ years

**Production:** 40.000 bottles

## Technical Information

<b>Harvest Date</b>	13-23/8/2019
<b>Bottling Date</b>	21/2/2020
<b>Alc.</b>	13.7
<b>Acidity (g/L tartaric acid)</b>	6.2
<b>Volatile acidity (g/L acetic acid)</b>	0.47
<b>Free SO<sub>2</sub> (mg/L)</b>	28
<b>Total SO<sub>2</sub> (mg/L)</b>	88
<b>Res. sugars (g/L)</b>	1.6
<b>pH</b>	2.9
<b>Cork</b>	DIAM 5