



# GAVALAS winery

## SANTORINI NATURAL FERMENT 2019



**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

<b>Harvest Date</b>	19-20/8/2019
<b>Bottling Date</b>	8/2/2020
<b>Alc.</b>	13.9
<b>Acidity (g/L tartaric acid)</b>	6.0
<b>Volatile acidity (g/L acetic acid)</b>	0.49
<b>Free SO<sub>2</sub> (mg/L)</b>	28
<b>Total SO<sub>2</sub> (mg/L)</b>	98
<b>Res. sugars (g/L)</b>	3.9
<b>pH</b>	3.03
<b>Cork</b>	DIAM 5