



GAVALAS winery

SANTORINI NATURAL FERMENT 2020



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	20-21/8/2020
Bottling Date	21/7/2021
Alc.	14.7
Acidity (g/L tartaric acid)	6.3
Volatile acidity (g/L acetic acid)	0.39
Free SO₂ (mg/L)	32
Total SO₂ (mg/L)	107
Res. sugars (g/L)	2.9
pH	2.95
Cork	DIAM 5