



## Santorini

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**Producer: Gavalas Winery** 

Vintage: 2021

**Tasting Notes:** A volcanic, fresh, bone-dry white wine. Delicate aromas of pear, lemon and pineapple on the nose. On the palate the wine is elegant, smooth, and complex, with bright fruits and a full-body. Given the volcanic terroir there is a high minerality that adds hints of flint and salt. This is a high quality classic Santorini Assyrtiko that has great aging potential. The vines are more than 50 years old from Megalochori, Akrotiri and Pyrgos area of Santorini.

**Appellation:** PDO Santorini **Wine Type:** Dry White Wine

Grape Varietal: 100% Assyrtiko (Ah-seér-tee-ko)

**Soils:** Sandy and rocky with a mix of pumice, volcanic sand lava deposits. It is rich in

Calcium, Magnesium and Iron and poor in Potassium.

Alcohol: 13.5% Acidity: 6.4 gr/lt

Residual Sugar: 1.52 g/L

**pH:** 3.04

Food Pairing: Fresh seafood, sushi, or white fish with lemon and cucumber salad.

Aging Potential: 7-10 years Awards: 92 points decanter

