



Santorini Natural Ferment

Producer: Gavalas Winery

Vintage: 2020

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. 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.

Origin of Grape: 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: 13.9%

Acidity: 6.3

Residual Sugar: 3.9 g/L

pH: 3.00

Food Pairing: Seafood, pasta, white meats with light sauces (pancetta and fig jam) and pungent or salty cheeses.

Aging Potential: 10 years

Awards: 92 points decanter



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