



Enalia



Producer: Gavalas Winery

Vintage: 2018

Tasting Notes: The wine has been matured with fine lees in stainless steel vats for 16 months and then for another one and a half year in the bottle. The grapes are hand-picked in August from 120+ old vines from selected vineyards in the areas of Pyrgos and Megalochori. The wine has aromas of stone fruits accompany the typical minerality of Assyrtiko. It is a full body white wine with high acidity and soft tannins.

Appellation: PDO Santorini

Wine Type: Dry White Wine

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

Soils: Volcanic, sandy

Farming: Handpicked

Alcohol: 14%

Acidity: 6.1 gr/lt

Residual Sugar: 4 g/L

pH: 2.99

Food Pairing: Raw oysters, clam pasta, white pizza.

Aging Potential: +8 years

Awards: 93pt Wine Advocate

