



Enalia



Producer: Gavalas Winery

Vintage: 2022

Tasting Notes: 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. Whole bunch pressing. The wine has been matured with fine lees in stainless steel vats and clay eggs for 16 months.

Appellation: PDO Santorini

Wine Type: Dry White Wine

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

Soils: Volcanic, sandy

Farming: Handpicked

Alcohol: 14%

Acidity: 6.7 gr/lit

Residual Sugar: 1.1 g/L

pH: 3.00

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

Aging Potential: +8 years

Awards: 93pt Wine Advocate



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