



Posta



Producer: Gavalas Winery

Vintage: 2022

Tasting Notes: Aromas of green apple, citrus and white flowers. Medium body with medium acidity and refreshing aftertaste. Classic white vinification. Fermentation in stainless steel tanks under controlled temperatures and maturation with the lees for 3 months. Assyrtiko grapes are sourced from young planted vines younger than 30 years old from our vineyards in Megalochori, while Monemvasia grapes are sourced from Paros island.

Appellation: PGI Cyclades

Wine Type: Dry White Wine

Grape Varietal: 60% Assyrtiko (Ah-seér-tee-ko), 40% Monemvasia

Soils: Volcanic, sandy

Farming: Handpicked

Alcohol: 13.8%

Acidity: 4.9 gr/lit

Residual Sugar: 2.2 g/L

pH: 3.28

Food Pairing: Cherry tomato tart, fresh white fish with capers or by the glass with a great view.

Aging Potential: 2-3 years

