



# Santorini

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**Producer:** Gavalas Winery  
**Vintage:** 2023

**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. Classic white vinification. The free run juice ferments in stainless steel tanks under controlled temperature and matures with fine lees for at least 5 months.

**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:** 13.9%

**Acidity:** 6.2 gr/lit

**Residual Sugar:** 1.7 g/L

**pH:** 3.1

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

**Aging Potential:** 7-10 years

**Awards:** 92 points decanter (2022)

