



GAVALAS winery

VINSANTO 2017



Type: Naturally Sweet White Wine

Category: Protected Designation of Origin Santorini

Varieties: Assyrtiko 85% - Aidani 10% - Athiri 5%

Vineyard: The harvest for Vinsanto begins in the end of August when the grapes achieve the desired degree of maturation (14-15 Be). Vineyards are located mainly at the south part of Santorini.

Winemaking: Vinsanto follows the traditional techniques of wine making. Grapes are sundried for 10 -15 days in order to concentrate the sugar levels. The juice ferments naturally in 80 years old old Russian oak barrels and ages there for 6 years.

Tasting notes: Complex aromas of raisin, dried figs, prunes, caramel, dark chocolate and coffee. Concentrated body with high acidity and long aftertaste.

Food pairings: Chocolate cake, bitter chocolate, white ice cream, baklava, blue cheese or by the glass

Ageing potential: 20+years

Production: 2.500 bottles

Technical Information

Harvest Date	8/2017
Bottling Date	21/5/2024
Alc.	10.0
Acidity (g/L tartaric acid)	9.0
Volatile acidity (g/L acetic acid)	1.7
Free SO2 (mg/L)	30
Total SO2 (mg/L)	140
Res. sugars (g/L)	220
pH	3.2
Cork	DIAM 5