



GAVALAS *winery*

SANTORINI 2023



Type: Dry White Wine

Category: Protected Designation of Origin Santorini

Varieties: Assyrtiko 100%

Vineyard: Old vines more than 50 years old from Megalochori, Akrotiri and Pyrgos.

Winemaking: 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.

Tasting notes: Aromas of citrus, lemon, pear and peach accompany the typical saltiness and minerality of Assyrtiko. Full body with high acidity and long aftertaste.

Food pairings: Fish, clams, seafood and white meat

Ageing potential: 6+ years

Production: 40.000 bottles

Technical Information

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| Harvest Date | 18/8-1/9/2023 |
| Bottling Date | 19/4/2024 |
| Alc. | 13.9 |
| Acidity (g/L tartaric acid) | 6.2 |
| Volatile acidity (g/L acetic acid) | 0.28 |
| Free SO2 (mg/L) | 34 |
| Total SO2 (mg/L) | 100 |
| Res. sugars (g/L) | 1.7 |
| pH | 3.1 |
| Cork | DIAM 5 |