



GAVALAS
winery

SANTORINI NATURAL FERMENT 2023



Type: Dry White Wine

Category: Protected Designation of Origin Santorini

Varieties: Assyrtiko 100%

Vineyard: Old vines more than 50 years old mainly from the area of Megalochori.

Winemaking: Fermentation in stainless steel tanks under controlled temperature. Use of wild yeast in order to express the varietal characteristics. Lees contact for 5 months (85% in stainless steel vats - 15% in used 225lt barrels)

Tasting notes: Aromas of stone fruits and yeast accompany the typical saltiness and minerality of Assyrtiko. Full body, creamy textured with high acidity and long aftertaste.

Food pairings: Seafood, big fatty fish and white meat with creamy sauces

Ageing potential: 6+ years

Production: 5.300 bottles

Technical Information

Harvest Date	24-27/8/2023
Bottling Date	3/4/2024
Alc.	14.0
Acidity (g/L tartaric acid)	6.7
Volatile acidity (g/L acetic acid)	0.44
Free SO2 (mg/L)	31
Total SO2 (mg/L)	85
Res. sugars (g/L)	6.4
pH	3.05
Cork	DIAM 5