



**George Gavalas- Vinsanto - Assyrtiko 85%, Aidani 10%, Athiri 5%- 2005
(PDO Santorini)**

Technical Data

Alcohol: 9.9 %
Acidity: 8.3 g/lt
pH: 3.15
Res. Sugar: 268.32 g/lt
Production: 700 cases of 6 bottles

Vineyard / Viticulture

Mr Gavalas vineyards are located at Megalochory, Santorini. In the area of 15 acres, Mr. Gavalas grows the indigenous varieties of the island such as Assyrtiko, Athiri, Aidani, Katsano, Gaidouria, Potamisi, Mandilaria, Mavrotragano and Voudomato. The average yield is low, about 350 kilos but the quality of the production is excellent because of the concentration of all the solids parts existed in the berries (sugars, acids, sterols, minerals etc). Particularly resistant to hot and dry conditions of the island, the vines have a rich and strong root system that penetrates the layers of volcanic soil (ash, lava, pumice and rust covering the limestone and shale rock subsurface origin during successive eruptions.)

To increase the agricultural land and to limit the loss of water minimum rainfall, farmers build stone walls and any manipulation of soil (tillage, digging) aims to improve the absorption of rainwater in the winter. Summer only sea fog that covers the island, refresh the thirsty plants in the morning. Then the strong winds and the hot sun drying of grapes from moisture removing the risk of developing diseases. The only intervention required for plant protection is the sulfuration corresponding to principles of organic farming.

To protect plants from strong winds and reduce losses in water Santorini wine growers have adopted and perfected a primitive pruning technique the 'kouloura' which is a form of pruning of a low vegetable basket in which grapes are protected without injuring the production of the hard blows of sand entrained by the wind. The fine sandy soils poor in nutrients, with little clay content protected the vineyard of Santorini by the phylloxera. Today is one of the few European vineyards where the vines are ungrafted.

Winemaking:

Vinsanto is the mythical nectar of Santorini, produced from the native grape varieties of Assyrtiko, Athiri and Aidani . The harvest starts in the middle of August. When the grapes reach the desired degree of maturation (14-15 Be) they are carefully picked and are sun-dried on terraces for approximately 10-15 days. The vinification is carried out using traditional techniques such as stopping on the grapes and use of indigenous wild microflora without any addition of selected yeasts. No sugar added.

The pressing of the grapes always takes place in the early afternoon, so that the clusters of the grapes, are still warm and at their best for pressing. The fermentation continues almost until Christmas in Russian oak barrels, in where the wine matures for minimum 6 years.

Tasting Note: Fruity, with a strong taste of raisins, figs, prunes, honey and dried nuts. Mouth full, velvety, with balanced sweetness and fresh acidity. Vinsanto is usually served a little bit cold (4 - 6 °C), after dinner or as aperitif. You can enjoy it by its self or you can pair it with dark chocolate or a selection of cheeses.

SRP: 29,99\$.