



GAVALAS SANTORINI 2011

Alcohol: 13.2%
Total Acidity: 6.3
Res Sugar: 1.56
pH: 3.07

This dry white wine is produced from exquisite native varieties – 90% Assyrtiko and 10% Aidani - carefully selected from the traditional vineyard of the island. This vineyard is considered to be the oldest in Greece, never affected by Phylloxera, and the grapes are grown on original stock.

The rainfall on the island is limited and the winds in the summer can be very powerful. In order to protect the grapes from the strong winds, the vines are pruned in a cylindrical form - a characteristic way of pruning in Santorini – so that the fruit can mature in the center. The harvest begins in the middle of August. The grapes are brought to the winery, having been carefully placed in crates and baskets, never completely filled so as to avoid any damage that might occur in transportation.

In the winery, only 25% of the grape juice is extracted, then placed in stainless steel tanks where with a cold process it is separated from the lees. Fermentation then takes place in stainless steel vats at 18°C. The result is a most distinctive crisp, dry, white wine possessing PDO status, characterized by a bright yellow-white color.

On the nose delicate aromas of fruit - pear, lemon and pineapple dominate. On the palate, the wine is smooth, rich, fruity and full-bodied. It has a balanced acidity and a long aftertaste. It is best served chilled at 8-10°C. This wine is an ideal accompaniment to seafood, white meat and light cheese.

SRP: \$16