



GAVALAS *winery*

SANTORINI 2021



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: 50.000 bottles

Technical Information

Harvest Date	10-22/8/2021
Bottling Date	17/1/2022
Alc.	14.3
Acidity (g/L tartaric acid)	6.2
Volatile acidity (g/L acetic acid)	0.4
Free SO₂ (mg/L)	30
Total SO₂ (mg/L)	93
Res. sugars (g/L)	1.75
pH	3.2
Cork	DIAM 5