



GAVALAS winery

MAVROTRAGANO 2018



Type: Dry Red Wine

Category: Protected Geographical Indication Cyclades

Varieties: Mavrotragano 100%

Vineyard: Mavrotragano is the main red grape of Santorini which was under extinction a few years ago. Vines can be found dispersed all over the island. It is a multy - dynamic variety with a very good ageing potential.

Winemaking: Classic red vinification with 4 days fermentation cold soak. Fermentation in stainless steel vats with prolonged extraction. followed by daili pump overs. Maturation in French and american oak barrels of 1st - 3rd use for 12 months.

Tasting notes: Concentrated aromas od black fruits, herbs and sweet pepper. Elegant full body with high acidity and velvety tannins.

Food pairings: Red meat, game with spices and pepper, matured smoked cheeses.

Ageing potential: 10+years

Production: 2.500 bottles

Technical Information

Harvest Date	29-31/7/2018
Bottling Date	11/12/2019
Alc.	13.7
Acidity (g/L tartaric acid)	6.0
Volatile acidity (g/L acetic acid)	0.48
Free SO2 (mg/L)	36
Total SO2 (mg/L)	139
Res. sugars (g/L)	
pH	
Cork	DIAM 5