



GAVALAS
winery

ENALIA 2018



Type: Dry White Wine

Category: Protected Designation of Origin Santorini

Varieties: Assyrtiko 100%

Vineyard: 120+ old vines from selected vineyards in the areas of Pyrgos and Megalochori.

Winemaking: Whole bunch pressing. The wine has been matured with fine lees in stainless steel vats for 16 months and then for another one and a half year in the bottle.

Tasting notes: Aromas of stone fruits accompany the typical minerality of Assyrtiko. Full body with high acidity and soft tannins.

Food pairings: Fatty fish, oyster, and white meat

Ageing potential: 8+ years

Production: 1.300 bottles

Technical Information

Harvest Date	20/8/2018
Bottling Date	20/1/2021
Alc.	14
Acidity (g/L tartaric acid)	6.1
Volatile acidity (g/L acetic acid)	0.48
Free SO ₂ (mg/L)	29
Total SO ₂ (mg/L)	74
Res. sugars (g/L)	4.00
pH	2.99
Cork	DIAM 5