



GAVALAS winery

MAVROTRAGANO 2017



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: 3.000 bottles

Technical Information

Harvest Date	8-11/8/2017
Bottling Date	2/8/2019
Alc.	13.2
Acidity (g/L tartaric acid)	6.9
Volatile acidity (g/L acetic acid)	0.43
Free SO2 (mg/L)	34
Total SO2 (mg/L)	136
Res. sugars (g/L)	2.3
pH	3.1
Cork	DIAM 5