



Mavrotragano

Producer: Gavalas Winery

Vintage: 2018

Tasting Notes: “Mavro” translates to black and “tragano” translates to crispy. This describes the dark berries from this varietal that have crispy, delicate skins. A wine with intense deep red color and ‘crisp’ acidity. Concentrated aromas of black fruits, herbs and sweet pepper. Elegant full body with high acidity and velvety tannins. Mavrotragano is the main red grape of Santorini which was under extinction a few years ago. Vines can now be found dispersed all over the island. Classic red vinification with 4 days fermentation cold soak. Fermentation in stainless steel vats with prolonged extraction. Maturation in French and American oak barrels of 1st - 3rd use for 12 months.

Appellation: Protected Geographical Indication Cyclades

Wine Type: Dry Red Wine

Grape Varietal: 100% Mavrotragano

Soils: Volcanic - Sandy and pumice

Alcohol: 13.7%

Acidity: 6

Residual Sugar: 2.6 g/L

pH: 3.13

Aged: One year in oak

Food Pairing: Accompanies red meats, slightly spicy sauces and grilled fish.

Aging Potential: 10-15 years



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