



## Santorini Natural Ferment

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**Producer:** Gavalas Winery

**Vintage:** 2023

**Tasting Notes:** Aromas of stone fruits and yeast accompany the typical saltiness and minerality of Assyrtiko. Full body, creamy textured with high acidity and long aftertaste. Fermentation in stainless steel tanks under controlled temperature. Use of wild yeast in order to express the varietal characteristics. Lees contact for 5 months (85% in stainless steel vats - 15% in used 225lt barrels)

**Origin of Grape:** PDO Santorini

**Wine Type:** Dry White Wine

**Grape Varietal:** 100% Assyrtiko (Ah-seér-tee-ko)

**Soils:** Sandy and rocky with a mix of pumice, volcanic sand lava deposits. It is rich in Calcium, Magnesium and Iron and poor in Potassium.

**Alcohol:** 14%

**Acidity:** 6.1

**Residual Sugar:** 6.4 g/L

**pH:** 3.05

**Food Pairing:** Seafood, pasta, white meats with light sauces (pancetta and fig jam) and pungent or salty cheeses.

**Aging Potential:** 6+ years



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