



Vinsanto

Producer: Gavalas Winery
Vintage: 2017

Tasting Notes: The “original” dessert wine of the world, this is a long-standing gem of Santorini that was exported all over the Mediterranean and Europe for centuries. It is a blend of sundried white grapes, predominately Assyrtiko but small portions of Athiri and Aidani. Flavors of dried raisins, honey, chocolate and roasted nuts are only a few descriptors of this amazing rich wine. Grapes are sun-dried for 10 -15 days in order to concentrate the sugar levels. The juice ferments naturally in 80 years old old Russian oak barrels and ages there for 6 year. To be served ice cold!

Appellation: Santorini, Greece

Wine Type: Dessert wine (Naturally sweetened)

Grape Varietal: 75% Assyrtiko, 15% Athiri and 10% Aidani

Alcohol: 10%

Acidity: 9.0

Residual Sugar: 220 g/L

pH: 3.2

Aged: 6 Years in Russian Oak (can be aged for +20 years)

Food Pairing: Accompanies pastries, desserts, strong flavored cheeses, honeycomb, nuts and chocolates.

Serving Temperature: 42°F

