



Gavalas Winery, Aidani (PGI Cyclades), Santorini, Greece, 2021

PRODUCER PROFILE

Gavalas family winery, one of the oldest wineries in Santorini, lies in the traditional village of Megalochori.

This stone building used to be an old canava-winery, following the traditional architecture of the ancient Thira. With respect to the local culture, the winery has retained all the original features of the winery, such as cellars, grape stomping rooms and old entrances. In addition, the family has created a modern section with high tech equipment to produce high quality wines. The aim of Gavalas family is to highlight the characteristics of Santorini's 'terroir'. The fourth-generation winemaker is George Gavalas and the fifth is his son, Vagelis. With respect to the local varieties, they are focused on limited production bottlings. Gavalas winery vinifies the most vibrant grape variety in Greece, Assyrtiko, as well as Aidani, Mandilaria and Mavrotragano. To show the richness of the land, they are also the only winery in Santorini that vinifies the indigenous rare varieties of Katsano and Voudomato.



VITICULTURE

Prephyloxera, old vines (50+ Years) from volcanic soils mainly within the area of Akrotiri at an altitude of 70 to 150 metres.

WINEMAKING

Hand-picked grapes. A temperature-controlled fermentation at 14-16 °C in stainless steel vats. Maturation with fine lees for about 3 months in stainless steel vats.

TASTING NOTE

Packed full of floral and stone fruit aromas, this is medium bodied with fresh acidity.

FOOD MATCHING

This delicate wine works well with vegetable and salad dishes as well as on its own. Quaffable!

Product code: 5582

TECHNICAL DETAILS

Varieties:

Aidani 100%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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