



Gavalas Winery, Enalia (PDO Santorini), Santorini, Greece, 2022

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

From some of their oldest vines (120+ years) in Megalochori and Pyrgos, at around 150 to 250 metres above sea level where the soil is volcanic soil and the vineyards are prephylloxera.

Winemaking

Hand picked grapes. Whole bunch pressing. Maturation with fine lees for 16 months in stainless steel and clay.

Tasting Note

Aromas of stone fruits accompany the typical minerality of Assyrtiko. Full body with crisp, fresh and bracing acidity.

Food Matching

This stands up well with fatty fishes, oysters and white meats.



Product code: 5583

Technical Details

Varieties:

Assyrtiko 100%



ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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