Gavalas

A luminous blend that marries Cycladic freshness with native grape charm , Posta is a white wine designed for pleasure.

GAVALAS winery

Posta 2025

Aegean Islands, Greece

Region and Vineyards

Gavalas Posta comes from a mosaic of vineyards across the **Cyclades**, including the volcanic soils of **Santorini** and the calcareous terroirs of **Paros**. The Assyrtiko portion is sourced from younger vines (less than 30 years old) in **Megalochori**, a historical village at the heart of Santorini viticulture. These sites benefit from the intense sunlight and cooling maritime breezes, which help to retain acidity and develop aromatic intensity.

The **Monemvasia** used in the blend hails from Paros Island, offering a broader texture and softer fruit expression. A smaller proportion of **Athiri**, another indigenous Aegean variety, is occasionally included to enhance aromatic lift and roundness.

Winemaking

The grapes are **hand-harvested**, ensuring careful selection and preservation of freshness. The vinification follows a **classic white wine protocol**, with fermentation occurring at cool temperatures (14–16 °C) in stainless steel vats to emphasize purity and fruit-forward character.

The wine is then aged for **3 to 4 months on fine lees**, still in stainless steel, adding subtle texture and complexity without oak influence. This approach results in a crisp, aromatic white that reflects its Cycladic origins.

Tasting Notes

- **Color**: Pale straw with greenish reflections.
- **Aroma**: Fresh and expressive, showing **green apple**, lemon zest, and a faint herbal nuance.
- **Palate**: Medium-bodied and vibrant, with **crisp acidity** and flavors that echo the nose—bright citrus and orchard fruit, with a mineral edge and clean finish.

Alcohol :13,00 %

Composition: 60% Assyrtiko, 30% Monemvasia, 10% Athiri

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Did you know?

Monemvasia, one of the blending grapes, takes its name from a fortified medieval town in the Peloponnese, but in this wine it is sourced from **Paros**, where the grape thrives in dry, sun-drenched conditions. Historically, it was associated with the sweet wine “Malvasia,” once highly prized in Renaissance Europe.

Wine Pairing Ideas

- **Sea bream with herb oil**: The wine’s freshness enhances the delicacy of white fish and mirrors herbal accents.
- **Pasta with lemon cream sauce**: The crisp acidity cuts through richness and elevates citrus elements.
- **Greek village salad**: A natural match with tomatoes, olives, and feta, complementing the wine's brightness.
- **Lightly grilled calamari**: Both oceanic and zesty, this dish harmonizes with the wine’s saline backbone.