



Gavalas

Crafted from old bush vines across Santorini, this wine captures the island's salinity, energy, and age-worthy potential.



Santorini 2022

Santorini, Greece

Region and Vineyards

Gavalas Santorini is produced under the **Protected Designation of Origin Santorini**, one of Greece's most esteemed and terroir-specific wine regions. The island is known for its **volcanic soils**, high winds, and arid conditions, which all contribute to the distinct structure and character of its wines.

The Assyrtiko grapes used in this vintage are sourced from **vines over 50 years old**, planted in three prime areas: **Megalochori**, **Akrotiri**, and **Pyrgos**. These sites, with their elevated exposures and lava-rich soils, produce fruit with remarkable natural acidity, concentration, and mineral intensity. The vines are trained in the traditional kouloura basket system, uniquely suited to withstand the fierce Aegean winds.

Winemaking

The wine is made from **100% Assyrtiko**, using **classic white vinification techniques**. Grapes are gently pressed, and only the **free-run juice** is used for fermentation, which occurs in **temperature-controlled stainless steel tanks** to preserve freshness and purity.

After fermentation, the wine matures **on fine lees for at least 6 months**, adding texture and complexity without overshadowing the grape's naturally vivid character. No oak is used, allowing the varietal and terroir expression to remain at the forefront.

Tasting Notes

- **Color:** Bright lemon-gold hue, clear and vibrant.
- **Aroma:** Intense and focused, featuring notes of **lemon zest**, **pear**, **white peach**, and flinty **volcanic minerality**.
- **Palate:** Full-bodied with **high acidity**, saline undertones, and a chalky structure. Long, focused finish marked by citrus and subtle peach skin.

Alcohol :14,00 %

Composition: 100% Assyrtiko



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Did you know?

Santorini's Assyrtiko vines are some of the oldest ungrafted vines in Europe, thanks to the island's resistance to phylloxera. The **Gavalas family** has been cultivating and vinifying Assyrtiko for generations, making them one of the most respected traditional producers on the island.

Wine Pairing Ideas

- **Grilled seabass with caper-lemon butter:** The wine's minerality and acidity amplify the umami and citrus notes.
- **Octopus carpaccio with olive oil and herbs:** A saline, aromatic match that elevates both wine and dish.
- **Pasta alle vongole:** Briny, citrusy freshness that mirrors the wine's tension and zest.
- **Roast chicken with lemon and thyme:** Complements the structure and bright acidity of the wine.



Robert Parker (RP) : **91 Points** (2020)

The 2020 Santorini, sourced from old vines (50+ years), is dry, unoaked and comes in at 14.3% alcohol. Big and ripe but perfectly balanced, this is a wine that adds some spice and some of that characteristic that many might call saline. It remains fresh on the finish while opening up and airing out. This was tasted a bit later in the year than most recent vintages, but it does seem mostly resolved, ready to roll and harmonious today. I'm less sure about how well it will age. It if holds and develops well, it will be entitled to an uptick in score. Still, this is a beauty just now and it comes in at a rather nice price point.



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