



Gavalas

Born from old vines in Megalochori, this wine highlights a hands-off philosophy with native yeast and extended lees contact.



Santorini Natural Ferment 2022

Santorini, Greece

Region and Vineyards

Santorini Natural Ferment is classified under the **Protected Designation of Origin Santorini**, one of Greece's most distinctive and revered wine regions. The island's soils, formed from volcanic ash and pumice, provide a uniquely low-nutrient environment that favors concentration and minerality in the wines.

This cuvée is sourced from **Assyrtiko vines over 50 years old**, primarily in the historic village of **Megalochori**. The vineyard's low-yielding, ungrafted vines are trained in the traditional kouloura method, allowing the grapes to mature under extreme sunlight and constant Aegean winds. The result is fruit of great precision and structure.

Winemaking

The defining element of this wine is its **use of wild yeasts**, allowing the natural microflora of the vineyard and winery to guide fermentation. This spontaneous fermentation occurs in **stainless steel tanks** at controlled temperatures, extending over **two months** for enhanced aromatic complexity and textural depth.

The wine then matures **on total lees for 6-8 months**, developing a **creamy texture and enhanced mouthfeel** while retaining the tension and salinity of Assyrtiko. No oak is involved, ensuring purity of expression.

Tasting Notes

- **Color:** Pale lemon with a slight haziness that hints at minimal intervention.
- **Aroma:** Expressive notes of **stone fruit** (peach, apricot), **brioche**, and **flint**, underscored by the grape's signature **salinity** and **mineral precision**.
- **Palate:** Full-bodied with a **creamy texture**, supported by **high acidity**. The finish is long, clean, and slightly savory, leaving echoes of citrus peel, sea spray, and subtle yeasty richness.

Alcohol :13,80 %

Composition: 100% Assyrtiko



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Did you know?

Natural Ferment is vinified without cultured yeasts, relying entirely on **wild yeasts** from the vineyard and cellar. This traditional approach reflects Santorini's ancient winemaking heritage while offering a more **individualistic and site-driven expression** of Assyrtiko.

Wine Pairing Ideas

- **Grilled swordfish with lemon caper butter:** The wine's texture and acidity cut through the richness while mirroring the salinity.
- **Lobster with herb cream sauce:** Harmonizes with the creamy lees texture and mineral backbone.
- **Roasted chicken with mushrooms and thyme:** Earthy tones balance the wine's depth and aromatic complexity.
- **Risotto with saffron and seafood:** A luxurious pairing that highlights both richness and freshness.



Robert Parker (RP) : 92 Points (2022)

This wine represents a different approach to Assyrtiko. For one, grapes do not always come from the same plots each vintage. The Gavalas 2023 Santorini Natural Ferment is mostly sourced from the village of Megalochori, where this family-run winery is located. It ferments in steel without commercial yeasts. After fermentation, a small amount of the wine goes into old barrel. The final blend is created in January or February of the following year. The percentage of oak has increased slightly over the years. In 2023, 15% of the wine ended up in third-, fourth- and fifth-year barrel. It spent eight months on the lees. The results are waxy and rich with lemon pastry cream, Asian pear and crushed stone. It ends on a soft note with 6.4 grams per liter of residual sugar. Sadly, vintner Vangelis Gavalas says that he probably would not have made this wine back in 2013 when the wine was created if he knew then what he knows today about climate change. Average annual production is 5,000 bottles, but this has diminished due to a lack of fruit, stressed vines and low yields.

