



# Gavalas

Born from century-old vineyards in Pyrgos and Megalochori, Enalia exemplifies the terroir-driven purity of Santorini's dry whites.



Alcohol :14,00 %

Composition: 100% Assyrtiko

## Enalia 2021

Santorini, Greece

### Region and Vineyards

Enalia is crafted under the **Protected Designation of Origin Santorini**, one of Greece's most iconic wine regions. The island's terroir is shaped by its volcanic history, with ashy soils composed of pumice, lava, and sand that force vines to dig deep for sustenance. The resulting wines are known for their intense minerality and saline finesse.

This cuvée sources grapes from **vines over 120 years old**, grown in the historical villages of **Pyrgos and Megalochori**. These ungrafted bush vines are trained in the traditional "kouloura" basket shape to protect the grapes from fierce Aegean winds and preserve water in the island's arid climate. Low yields and the extreme conditions lend this wine its remarkable concentration and aromatic depth.

### Winemaking

Gavalas Enalia is made from **100% Assyrtiko**, a noble Greek variety celebrated for its acidity, structure, and volcanic expression. The harvest took place on **30 August**, and bottling followed on **25 January**, after a considered élevage.

The grapes undergo **whole bunch pressing**, a technique that enhances phenolic finesse and delicacy. The wine is matured for **16 months on fine lees**, split between **stainless steel vats** and **clay eggs**, which provide both purity and micro-oxygenation. This dual maturation approach emphasizes texture and complexity while preserving the vibrant freshness Assyrtiko is known for.

### Tasting Notes

- **Color:** Pale lemon with green reflections, hinting at youth and vitality.
- **Aroma:** Subtle yet expressive notes of **white peach, apricot, and citrus zest**, layered with crushed stones, flint, and sea spray.
- **Palate:** Full-bodied with piercing **acidity**, a linear mineral drive, and chalky texture. Stone fruit returns on the mid-palate, joined by nuances of white pepper and a gentle phenolic grip from soft tannins.



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### Did you know?

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The name "Enalia" is derived from the Greek word "ἐνάλιος," meaning "of the sea," a nod to Santorini's marine influences and the salty tang that often graces Assyrtiko wines. The Gavalas family, one of the island's oldest winemaking dynasties, has been cultivating vines in Santorini since the 19th century.

### Wine Pairing Ideas

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- **Grilled monkfish with lemon butter:** The wine's acidity and minerality mirror the fish's texture while cutting through the richness.
- **Oysters with mignonette:** A briny match that underscores the saline edge of Assyrtiko.
- **Chicken souvlaki with tzatziki:** The citrus and herbal notes enhance the savory, creamy dish.
- **Fennel and citrus salad:** A refreshing companion that highlights the wine's aromatic lift and vibrant acid line.



#### Robert Parker (RP) : 93 Points (2018)

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*The 2018 Santorini Enalia is all Assyrtiko, unoaked and coming in with four grams of residual sugar, 6.1 of total acidity (and a nice low pH of 2.99, if you care) and 14% alcohol. Bottled in January 2020, this is a late release because it was first aged for 16 months on the lees in stainless vats and then held back another 16 months in bottle. This is a blend of two old vineyards, both with vines over 120 years in age, one in Megalochori and the other in Pyrgos. Moderately substantial but also leaning to elegance, this is flavorful and fresh with a respectably long finish. The flavors are controlled, though, and this never seems to be too ripe or too big. In fact, at times it is often understated. It's a pleasure to drink, but it certainly has enough substance too. This should age pretty well, perhaps better than indicated, but it is drinking great right now.*



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