



Gaia

A precision-crafted Assyrtiko from Santorini, Gaia Ammonite 2020 captures the wild minerality and noble austerity of Greece's most iconic terroir.



Ammonite Assyrtiko 2020

Santorini, Greece

Region and Vineyards

Ammonite is produced on the volcanic island of **Santorini**, within the PDO Santorini appellation. The island's terroir is among the most distinctive in the world: **soils are composed entirely of volcanic ash, pumice, and lava rock**, formed over millennia by explosive eruptions. This porous, mineral-rich terrain provides excellent drainage and imparts unmistakable salinity and minerality to the wine.

The grapes are sourced from **Thalassina**, a historic vineyard in the highest part of **Megalohori**, known for producing Assyrtiko with both power and finesse. Here, the **ungrafted vines are over 300 years old**, rooted in self-sustaining bush systems and trained in the traditional **kouloura** style to shield fruit from wind and heat. Yields are minuscule—**320–380 kg/ha**—ensuring concentration and purity. The altitude, low humidity, and ocean proximity allow a slow ripening process, preserving **remarkable acidity, structure, and length**, hallmarks of Santorini's finest Assyrtiko.

Winemaking

Ammonite 2020 is made from **100% Assyrtiko**, harvested by hand. The grapes undergo a **12-hour cold soak on skins at 10 °C** to extract phenolic depth and aromatic complexity. Fermentation takes place in **92% stainless steel and 8% second-use French oak**, the latter subtly framing the structure without adding overt oak character.

The wine is **aged for 15 months on its fine lees**, with **7 months of bâtonnage**, followed by an additional **8 months sur lie** without stirring. This extended lees contact enhances mouthfeel, longevity, and aromatic depth. No malolactic fermentation is allowed, preserving the grape's natural tension. The wine is **vegan-certified** and fined with bentonite only.

Alcohol :14,00 %

Composition: 100% Assyrtiko



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



Ammonite Assyrtiko 2020

Tasting Notes

- **Color:** Pale straw with green reflections and crystalline clarity.
- **Aroma:** An intense bouquet of **lemon zest, smoky flint, peach skin, and yeast**, reflecting both terroir and lees aging.
- **Palate:** Firm, precise, and deeply textural. **Bracing acidity (6.64 g/L)** drives the structure, while a **buttery, leesy volume** wraps around a core of citrus and saline minerality. The finish is **long, focused, and flinty**, with a lingering marine signature.

Did you know?

The wine is named **Ammonite** after the ancient spiral fossil that symbolizes Gaia's philosophy: **perfection found in nature, crafted with intention**. The vines used for this wine are believed to have roots going back **over three centuries**, surviving volcanic eruptions, phylloxera, and time itself.

Wine Pairing Ideas

- **Grilled octopus with lemon and capers** – the wine's acidity and salinity echo the dish's coastal brightness.
- **Seared scallops with beurre blanc** – leesy texture and freshness enhance richness and delicacy.
- **Pork tenderloin with fennel and citrus glaze** – the wine's structure supports both white meat and aromatic depth.
- **Risotto with bottarga and lemon zest** – minerality and umami come together in a pure Mediterranean expression.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM