



## 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](http://WWW.VOYAGEURSDUVIN.COM)