

Gaia

Gaia Wild Ferment Assyrtiko is a bold and innovative expression of Santorini's volcanic terroir , crafted using wild yeasts to bring out the fullest character of this legendary Greek grape.

GAÍA WINES



Wild Ferment Assyrtiko 2025

Santorini, Greece

Region and Vineyards

The **island of Santorini**, one of Greece's most historic wine regions, is home to some of the oldest ungrafted vines in the world, growing in its unique **volcanic soil**. This terroir imparts **intense minerality, bright acidity, and a signature saline quality** to its wines, making Santorini Assyrtiko one of the most sought-after white wines in the world.

The grapes for **Gaia Wild Ferment Assyrtiko** come from **upland vineyards in Pyrgos** , a subregion of Santorini known for producing **aromatic and concentrated fruit**. The vines, averaging **70–80 years old**, are grown in the traditional **kouloura (basket) method**, which protects them from the island's intense winds and heat. The combination of high-altitude vineyards and Santorini's arid climate results in **low yields and intensely flavored grapes**, enhancing the wine's structure and complexity.

Winemaking

Gaia Estate takes a **minimal intervention approach** to winemaking, allowing the natural elements to shape the final expression of **Wild Ferment Assyrtiko**.

The grapes undergo **cold maceration** for **12 hours** at **10°C (50°F)** before fermentation begins. The juice is then transferred to **a mix of fermentation vessels**:

- **50% stainless steel tanks** (preserving freshness and primary fruit).
- **20% acacia barrels** (adding floral complexity).
- **20% French oak barrels** (imparting subtle spice and structure).
- **10% American oak barrels** (enhancing texture and richness).

The fermentation is conducted using **wild indigenous yeasts**, with no temperature control, allowing natural yeasts to develop unique flavors. Each vessel contributes different nuances, and after fermentation, the wine is carefully blended to create a **harmonious and complex final expression**.

Alcohol :13,00 %

Composition: 100% Assyrtiko

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Tasting Notes

- **Color**: Pale gold with a brilliant clarity, reflecting its volcanic origin.
- **Aromas**: A highly expressive bouquet combining **citrus zest, white flowers, and ripe peach**, with hints of **vanilla, toasted oak, and acacia blossom**.
- **Palate**: Lively and structured, delivering intense flavors of **lemon, green apple, and honeysuckle**, backed by a **distinctive mineral core and saline undertones**. The oak aging adds layers of **spice, hazelnut, and creaminess**, while the bright acidity keeps the wine fresh and vibrant.
- **Finish**: Long and persistent, with evolving notes of **honey, wet stone, and sea breeze**, promising excellent aging potential for **2–5 years**.

Did you know?

Gaia Estate (pronounced **"Yay-ya"**) is one of the pioneers of modern Greek winemaking. **Wild Ferment Assyrtiko** is one of the **first wines in Greece to use wild indigenous yeast** in its fermentation, allowing the wine to fully express the unique terroir of Santorini.

Wine Pairing Ideas

- **Grilled octopus with lemon and olive oil** – Enhances the wine's mineral and citrus notes.
- **Whole roasted sea bass with herbs** – Complements the wine's structure and saline finish.
- **Lobster pasta with saffron cream sauce** – Matches the creamy texture and subtle oak influence.
- **Lamb souvlaki with tzatziki** – The bright acidity cuts through the richness of grilled meats.

94

Robert Parker (RP) : 94 Points (2023)

The Gai'a 2023 Santorini Assyrtiko Wild Ferment has initial hints of spiciness on the bouquet with crushed cumin seed and white pepper. These aromas serve as a frame to heavier fruit tones of persimmon and summer-ripe cantaloupe melon. This wine is aged in a combination of stainless steel and oak, with some acacia, American barrels and amphorae in the mix. It shows an exotic side for sure with an oily, mid-weight texture. You definitely feel the intensity—and the elegance—of Santorini in this glass.

93 Decanter

Decanter (DCT) : 93 Points (2018)

100% Assyrtiko. A whiff of white nectarine with a gunflint minerality and hint of spice. Lemony freshness, grapefruit and hints of wild flowers. Bone dry, with more peach and white plum characters on the palate and a softness on the acidity. Fresh and moderately aromatic; a pleasing alternative to a grand cru Chablis.