



FICHE TECHNIQUE

Brand Name :	ASSYRTIKO BY GAIA WILD FERMENT (Appellation of Origin SANTORINI of Superior Quality)	
Vintage :	2010	
Region :	Santorini Island	
Grape Variety :	Assyrtiko	
Alcohol Level :	12,88 % vol.	
Acidity Level :	6,55 g/lit	pH : 3,03
Residual Sugars :	2,03 g/lit	
Volume of Bottle :	750 ml	

Our company has been producing, since 1994, two of the best known Santorini wines, “THALASSITIS” and “THALASSITIS Oak Fermented” . For the production of these wines we use the most up-to-date technology and knowledge, so that the Assyrtiko from our vineyards in Episkopi, Akrotiri and Pyrgos can best express its true character.

One of the winemaking techniques we employ includes the use of selected yeast strains, a technique that guarantees steadiness, character and recurrence of the final result, always within the limits set by each harvest.

For “Assyrtiko by GAIA” - Wild Ferment” we took a slightly different approach. The Assyrtiko grape, carefully selected, originates exclusively from the “upland” vineyard of Pyrgos, a factor that makes it a little more aromatic than the Assyrtiko from the other parts of the island.

After undergoing the 12-hour skin contact process at around 10°C the must is partially clarified and stored in small 1.000 lit. chilled INOX tanks as well as in new 225 lit French Oak barrels. The temperature is then allowed to rise naturally, without any further involvement. From that point on, modern technology passes the baton to traditional winemaking.

Alcoholic fermentation begins and develops on its own at a very gradual pace. The yeast strains that have managed to prevail are the ones which eventually determine - to a large extent - the new wine's character.

In every tank and barrel something different – from the aspect of the yeast strains – will occur make the best choices for you by using only those tanks and barrels that, according to our opinion and expertise, raise the Assyrtiko to new levels of enjoyment.

The “negative” (or “positive” according to some people) thing surrounding the “uncertainty” in the production of “Assyrtiko by GAIA – Wild Ferment” lies perhaps in the fact that every year we feel “obliged” to discover a new dimension of this truly multifaceted variety, the Assyrtiko of Santorini.

A particularity of most Assyrtiko varieties from Santorini is that, although we're talking about white wines, they take on the “demeanor” of red wines! Try ageing GAIA'S Assyrtiko for 2-3 years, but strictly at a temperature never surpassing 12-14 °C. The wine will undergo profound changes. Its metallic dimension will subside while the fruity and honey flavors will envelop its body.

Finally, remember to pour GAIA'S Assyrtiko (whether new or aged) in a wide decanter for around half an hour before savouring it. The new dimension this creates in the wine will enthrall you!