



PRODUCER PROFILE

Estate owned by: Leon Karatsalos &
Yiannis Paraskevopoulos
Winemaker: Yiannis Paraskevopoulos
Estate founded: 1994
Winery production: 320,000 Bottles
Region: Santorini
Country: Greece

GAIA Vinsanto 2006

WINE DESCRIPTION

One of the pioneers of the modern Greek wine revolution, Gai'a Estate (pronounced Yay-ya) was established in 1994 by Leon Karatsalos and winemaker Yiannis Paraskevopoulos. Their mission was to capture the best that Greece's indigenous grapes have to offer by merging traditional viticultural and production methods with innovative techniques. The estate is named after "Mother Earth," in honor of the unique terroir that gives birth to these world-class wines.

ABOUT THE VINEYARD

The grapes for the Vinsanto come from 70-80 year old vineyards located throughout Santorini. The nutrient-poor, porous soils are composed largely of pumice; a uniquely harsh environment in which the native Assyrtiko is one of the few varietals that can thrive.

WINE PRODUCTION

Adding a unique twist to the traditional method of producing the island's famous dessert wine, a portion of the hand-picked grapes are dried in the shade in order to maintain a relative fruity freshness. The remaining grapes are sundried for 12-14 days. The raisinated grapes are then pressed and undergo fermentation in oak barrels previously used for white wines. The wine is aged for 10 years, then bottled without fining or filtration.

TASTING NOTES

An exceptional dessert wine, with prolonged oak aging for greater depth and character. Deep amber in color with complex aromas of coffee, dates, raisins, plums, dried figs and honey. The rich texture on the palate is balanced by the characteristic high acidity of the Assyrtiko, giving this dessert wine a vibrantly sweet character.

FOOD PAIRING

Enjoy this rich vinsanto with dark chocolate and chocolate based desserts.

VINEYARD & PRODUCTION INFO

Soil composition: Volcanic
Average Vine Age: 70-80 years

WINEMAKING & AGING

Varietal composition: 90% Assyrtiko, 5% Aidani, 5% Athiri
Type of oak: French
Length of aging before bottling: 10 years

ANALYTICAL DATA

Alcohol: 13.5 %
pH level: 3.2
Residual sugar: 250.0 g/L
Acidity: 8.3 g/L

