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6 packs **+225180**



ASSYRTIKO Wild Ferment 2016

Appellation: Santorini PDO (Protected Designation of Origin), Greece was formed by a volcanic eruption, creating a crescent of land around a deep central lagoon, known as caldera. The stunning landscape draws hoardes of tourists for the sunsets, but the viticulture is also extraordinary.

Vines are trained round, in a basket shape, allowing the grapes to hang down in the centre, protected from the scorching sun and fierce winds by the canopy of leaves. Mineral rich volcanic soil are disease-free with no need to spray.

Gaia's Assyrtiko Wild Ferment is produced by letting a combination of small 1,000 litre Inox tanks and 225 litre French barriques ferment on its own using native yeasts. Because of the unpredictability of using wild yeast, the vinification will occur differently in each tank or barrel. The winemaker then chooses only the best from each tank and barrel for the final blend, creating a wine that allows Assyrtiko to reach its full potential and level of enjoyment.

Fabulously complex and aromatic, while still maintaining the mineral, almost salty, nature of the grape. It is big, ripe and impressively pungent with white pepper, salt and volcanic pumice. There is a seamless duo of intense acidity layered over austere structured grapefruit and orange blossom with a saline finish. Compact with loads of extract. With age, this wine will lose its mineral dimension and develop complex fruity and honey notes. Drink now or hold for up to 5 years.

Intensely mineral, with smoky, toasty notes and laser acidity. A real point of difference for your list.

NEW Wholesale Price
\$29.89
Licensee **\$34.99**

**Recommended: Decant
one-half hour prior to serving**

