

Gaia Wild Ferment Assyrtiko Santorini



Description:

Gaia's Wild Ferment Assyrtiko is a distinctive white wine from the volcanic island of Santorini, Greece. Crafted from old, ungrafted Assyrtiko vines grown in ash-rich soils, the wine is partially fermented with wild yeasts in a mix of stainless steel, French oak, acacia barrels, and ceramic tanks. This varied fermentation process builds complexity while preserving the grape's renowned structure and freshness.

Tasting notes:

Aromas of citrus peel, white peach, flint, and subtle herbs. The palate is textured yet precise, with flavours of lemon, wet stone, toast, and a touch of salinity, all underpinned by vibrant acidity and a lingering mineral finish.

Allergens: Contains sulphites.

Dish Pairing:

- Grilled octopus
- Feta and watermelon salad
- Lemon-roasted chicken
- Shellfish risotto
- Aubergine moussaka

Talking Point:

This wine not only showcases the power and precision of Santorini's Assyrtiko, but also Gaia's experimental approach. By using a mix of vessels and relying on native yeasts, the winemakers embrace the unpredictability of wild fermentations to create a wine that reflects both the ancient volcanic landscape and modern Greek innovation.