

SIGALAS

SANTORINI



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Vintage 2023



Variety: Assyrtiko 100%

Type: Dry white wine

Appellation: PDO Santorini

VINEYARD

From grapes grown on carefully selected vine parcels spread over areas of the island of Santorini.

Age of vines: 60+ years

Harvest: Strict grape sorting, hand-picked.

WINEMAKING

Rigorous grape sorting by hand on conveyor belt. Whole bunch gentle yet long pressing. Vinification in stainless steel tank under controlled temperatures. At least 4-month lees aging and periodical stirring (bâtonnage) in the tank.

Technical analysis

Alcohol by volume: 13.9%

pH: 3.29

Residual sugars (RS): 1.4 gr/lt

Total acidity (TA): 5.5 gr/lt

TASTING NOTE

Pale lemon color. Intense minerality on the nose complemented by aromas of stone fruits and citrus fruits -mostly peach and lemon-, and floral notes on the background. The rich palate is further enhanced by the vibrant acidity and a saline-forward character. Long aftertaste following the aromas of the nose.

Ageing potential: 7+ years

The wine is vegan certified.