

## **APILIOTIS (mezzo) RED**

- **Type:** Red Naturally Sweet Wine.
- **Classification:** Regional sun dried wine of Cyclades.
- **Varietal Composition:** Mandilaria 100%
- **Vinification techniques:** The grapes are sun dried for 10-12 days, then are taken to the destemmer crusher. The wine is then oak-aged in old oak barrels for a minimum of 24 months.
- **Production:** 8.000-10.000 bottles (0,50lt).
- **Technical data:** 9% vol, residual sugar: 320 gr/lt, acidity: 15 gr/lt.
- **Organoleptic characteristics:** Deep and rich red colour, with the proper balance between sugars, tannins and acidity. With a vibrant and complex after-taste.
- **Aging potential:** No limit.
- **Serving Suggestions:** Strong cheese and sweet dried fruit and chocolate.
- **Location of vineyard:** Santorini, Oia (in the northern part of the island).
- **Soil:** Consists of fragments of black lava, volcanic ash and pumice. It is classified as sandy for purposes of its mechanical properties. It is poor in organic substances and nitrogen, with minimal clay and a negligible CaCo3 content.
- **Age of vines:** Over 50 years.
- **Yield in hl per hectare:** Due to the sun drying technique, is 8 - 10hl.
- **Harvest:** Late August.
- **Packaging:** Boxes 12 bottles (0.50lt)

### **Awards:**

#### **2009**

Commended in the international competition "International Wine Challenge" February 2009 for SIGALAS APILIOTIS Mezzo Vintage 2004

### **MAGAZINE SCORES**

#### **The Independent Consumer's Wine Guide by Robert Parker**

Sigalas Apiliotis 2004

**90 (01.2009)**

#### **Tasting Notes by Jancis Robinson**

##### **Sigalas Mezzo 2002 Santorini 17 Drink now**

Fascinating and most unusual wine made from semi-dried red Mandilaria grapes then given 18 months in oak. Blackish crimson, almost Amarone nose but only 11 per cent alcohol and extremely refreshing acidity. Tastes Italian except for that more marked acid. Tart but sweet and very interesting. Serve chilled.

## PRESS RELEASE

### A creation of Domain Sigalas and the sun...

**10 October 2007:** A wind gusts from the east, from where each morning the sun rises... And a special sweet red wine from Santorini, also a creation of the sun, with the seal of Sigalas Estates. That is Apiliotis!

Paris Sigalas created this unique sweet wine, comprising 100% Mandilaria, the red variety indigenous to the Aegean, based on the traditions of the island, which is the same as when Isiodos said in the 7th century BC «...*Lay them out for 10 days and nights in the sun and 5 in the shade. On the sixth day put the gifts of Dionysus in jugs that are filled with joy...*». And so it is with Apiliotis, the grapes are laid out in the sun for 10–12 days approximately, thus giving a must rich in residual sugar. It is then fermented in French oak barrels and aged in them for at least two years.

**Apiliotis** is a naturally sweet wine with an exciting, deep red color and unusually robust character which is unlike any of the sweet wines you have ever tasted. Its aromatic and textural complexity is derived from the red fruit and sweet spices, while its tannin and sweet nature is balanced by the acidity of the variety. Enjoy **Apiliotis** on its own merit -ideally served at 6-8°- or accompany it with strong cheese and dried fruit.

This wine is sold in an elegant, tall and slender 500 ml bottle with the red sun as its trademark!