

DOMAINE SIGALAS

ASSYRTIKO – MONEMVASIA

Varieties: Assyrtiko 50%, Monemvasia 50%

Vintage: 2019

Type: Dry White

Classification: PGI Cyclades

Cellaring:

Age of Vines: Over 60 years old for Assyrtiko, 30 years old for Monemvasia

Aging Potential: Recommended up to 3 years

Technical Data:

Alcoholic Volume: 14%

Total Acidity: 5.5 g/L

Residual Sugar: 1.3 g/L

Active Acidity (pH): 3.4

Volatile Acidity: 0.36 g/L



Vinification: Typical, white wine vinification techniques, in stainless steel tanks, under controlled temperature

Color: Medium lemon green color, with green hues

Nose: Aromatic, with citrus like lemon or lime and tropical fruits

Taste: Flavors of citrus, peach, mango and white flowers, refreshing acidity, delightful after-taste.

Ageing potential: Recommended up to 3 years.

Best served: 10-11° C

Serving suggestions: Fish, sea-food, salads, white meat and fruits