

# SIGALAS

SANTORINI

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## MAVROTRAGANO

Vintage 2022



Variety: Mavrotragano 100%  
Type: Dry red wine  
Appellation: PGI Cyclades

### VINEYARD

From grapes grown on our privately owned Mavrotragano blocks, together with carefully selected vine parcels spread over areas of the island of Santorini.

Age of vines: 10 – 60 years  
Harvest: Strict grape sorting, hand-picked.

### WINEMAKING

Rigorous grape sorting by hand on conveyor belt. Fermentation in open wooden vats (500lt). Extended maceration in controlled temperature. Maturation for 12 months in mostly used 500lt French oak with periodical lees stirring.

### Technical analysis

Alcohol by volume: 13.8%                      Residual sugars (RS): 2.4 gr/lit  
pH: 3.71    Total acidity (TA): 5.0 gr/lit

### TASTING NOTE

Deep ruby red color. Expressive nose of juicy red fruits. The vibrant aromas of cherry and gooseberry embrace the beautifully integrated oaky notes of sweet spices and chocolate. Medium to full body with velvety tannins and fine balance. Long finish.

Ageing potential: 15 years

The wine is vegan certified.