

# SIGALAS

## SANTORINI



### SANTORINI BARREL

Vintage 2022



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. Fermentation takes place in a combination of stainless steel tank and French oak barrels\* of 225 and 500 lt. The barrel-fermented wine stays in contact with the lees for 8 months with gentle stirring when necessary, during the first couple of months.

\*Barrels: 10% new (light toast) - 90% 2<sup>nd</sup> and 3<sup>rd</sup> use

#### Technical analysis

Alcohol by volume: 14.2%

Residual sugars (RS): 2.5 gr/lt

pH: 3.23

Total acidity (TA): 5.9 gr/lt

#### TASTING NOTE

Complex nose with aromas of citrus zest -orange and lemon-, as well as honey, tropical fruits, and vanilla. Harmoniously integrated barrel offering structure and rich mouthfeel. Long aftertaste.

Ageing potential: 10+ years

The wine is vegan certified

#### DISTINCTIONS FOR 2022 VINTAGE

MUNDUS VINI SPRING TASTING 2024: Gold &

Best of Show Greece White

BALKAN IWC 2023:

Double Gold