

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% 2nd and 3rd use

Technical analysis

Alcohol by volume: 14.2% Residual sugars (RS): 2.5 gr/lt
Active acidity (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 friendly.

DISTINCTIONS FOR 2022 VINTAGE

BALKAN IWC 2023:

Double Gold