

SIGALAS

SANTORINI



SANTORINI BARREL

Vintage 2023



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 in stainless steel tank. Maturation in French oak barrels* of 225 and 500 lt for 6 months in contact with fine lees. Mild stirring when necessary, during the first couple of months.

*Barrels: 10% new (light toast) - 90% 2nd and 3rd use

Technical analysis

Alcohol by volume: 13.6%
pH: 3.32

Residual sugars (RS): 2.5 gr/lt
Total acidity (TA): 5.5 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