

SIGALAS

SANTORINI



VINSANTO

Vintage 2016



Varieties: Assyrtiko 75% - Aidani 25%
Type: Naturally sweet 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. The fruits are left to dry under the sun for approximately 14 days. The sundried grapes are pressed and led to barrels for almost a 2-year fermentation, followed by minimum 4-year maturation.

Technical analysis

Alcohol by volume: 9.5% Residual sugars (RS): 369.9 gr/lt
Active acidity (pH): 3.09 Total acidity (TA): 9.5 gr/lt

Note: We produce our Vinsanto only on vintages with notable grape production in terms of volume as it takes almost 5 tons of grapes to yield 1 ton of this distinctive wine.

TASTING NOTE

Luscious golden-amber color. Layers of aromas and flavors keep revealing such as dry fig, dried nuts, honey, mocha. The sharp acidity adds crispness and beautiful balance to the rich concentration and the textural mouthfeel. Long, persistent aftertaste.

Ageing potential: Unlimited
The wine is vegan friendly.