

SIGALAS

SANTORINI

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Variety: Assyrtiko 100%

Vintage: 2020

Type: Dry White

Category: PDO Santorini

Origin: Selected vineyard blocks from Santorini island

Age of Vines: Over 60 years old

Cellaring: Batonnage in stainless steel tanks for 3 months

Ageing Potential: Over 7 years

Technical Analysis:

Alcoholic Volume: 14,5%

Total Acidity: 6,8 g/L

Residual Sugars: 1,9 g/L

Active Acidity (pH): 3.10

Volatile Acidity: 0,51 g/L

Vinification: Typical white vinification in stainless steel tank under controlled temperature

Color: Medium lemon color

Nose: Quite austere, with acidity being the backbone of the wine, intense minerality, citrus fruits,

Taste: Mineral taste as a result of Santorini's unique terroir, flavors of citrus fruits and peach. Petrol and honey hints appear in aged Assyrtiko. Long lasting aftertaste

Best served at: 10-11 °C

Pairs with: Sea-food, salads, white meat, light sauces

