

# SIGALAS

## SANTORINI



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#### 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. Vinification in stainless steel tank under controlled temperatures. 3-month lees aging and periodical stirring (bâtonnage) in the tank.

#### Technical analysis

Alcohol by volume: 14.2%                      Residual sugars (RS): 3.1 gr/lt  
Active acidity (pH): 3.23                      Total acidity (TA): 5.8 gr/lt

#### TASTING NOTE

Pale lemon color. Intense minerality on the nose complemented by aromas of stone fruits and citrus fruits -mostly peach and lemon-, and floral notes on the background. The rich palate is further enhanced by the vibrant acidity and a saline-forward character. Long aftertaste following the aromas of the nose.

Ageing potential: 7+ years  
The wine is vegan friendly.

#### DISTINCTIONS FOR 2022 VINTAGE

WINE ADVOCATE (June 2023):	94 points
TIM ATKIN SANTORINI REPORT 2023:	93 points
MUNDUS VINI SPRING TASTING 2023:	Gold
BALKAN IWC 2023:	Gold