

SIGALAS

SANTORINI

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VINSANTO

Variety: Assyrtiko 75%, Aidani 25%

Vintage: 2015

Type: White naturally sweet wine

Category: PDO Santorini

Origin: Selected vineyard blocks from Santorini island

Age of Vines: Over 60 years old

Cellaring: The wine ages in old oak barrels for no less than 7 years

Ageing Potential: Unlimited

Technical Analysis:

Alcoholic Volume: 11,0%

Total Acidity: 8,5 g/L

Residual Sugars: 248,7 g/L

Active Acidity (pH): 3.39

Volatile Acidity: 1,63 g/L

Vinification: The wine left to dry under the sun for 10-14 days after the harvest. The wine ages in old oak barrels for no less than 7 years

Color: Deep amber as a result of the sun drying process and the extended ageing in the barrel

Nose: Complex with scents of dried and sugared fruits like raisins, figs and apricot and honey

Taste: Exquisite structure, acidity and finesse with a strong long-lasting aftertaste

Best served at: 6-8°C

Pairs with: Strong flavored cheese, sweet dried fruit, chocolate

