

SIGALAS

SANTORINI

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Μμ rosé

Vintage 2021



Varieties: Mavrotragano 50% - Mandilaria 50%
Type: Dry rosé wine
Appellation: PGI Cyclades

VINEYARD

From grapes grown on carefully selected vine parcels spread over areas of the island of Santorini.

Age of vines: Up to 60 years for both varieties
Harvest: Strict grape sorting, hand-picked.

WINEMAKING

Rigorous grape sorting by hand on conveyor belt. Destemming, crushing and gentle pressing with minimum skin contact. The “saignée” method is used for the Mavrotragano part, bleeding off liquid from the tank meant for the red version in the early stages of winemaking, thus gaining complexity, body, and color. Fermentation in stainless steel tanks under controlled temperature. 3-month lees aging with stirring (bâtonnage) in the tank when necessary.

Technical analysis

Alcohol by volume: 13% Residual sugars (RS): 2.8 gr/lt
Active acidity (pH): 3.54 Total acidity (TA): 5.5 gr/lt

TASTING NOTE

Vibrant pomegranate color. Aromas of juicy strawberry and butter candy on the nose, with violet notes. Medium body and finish.

Ageing potential: Up to 3 years
The wine is vegan friendly.