

SIGALAS

SANTORINI

Mu Rosé

Variety: Mavrotragano 50%,
Mandilaria 50%
Vintage: 2021
Type: Dry Rosé
Category: PGI Cyclades
Origin: Selected vineyard blocks of
Santorini Island
Age of Vines: Over 60 years old
Cellaring: Bâtonnage for 5 months
Ageing Potential: 3-5 years

Technical Analysis:

Alcoholic Volume: 13,0%
Total Acidity: 4,8 g/L
Residual Sugars: 2,0 g/L
Active Acidity (pH): 3,33
Volatile Acidity: 0,37 g/L

Vinification: Fermentation in stainless steel tanks under controlled temperature

Color: Intense, bright rose color

Nose: Fresh red cherries and berries combined with hints of green pepper

Taste: Full-bodied with refreshing acidity. Soft tannins and long-lasting afterstate

Best served at: 09-11 °C

Pairs with: Mediterranean cuisine delicacies, fresh salads, pasta and fruits. It is also an exquisite choice as an aperitif

