

# SIGALAS

## SANTORINI

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### Mu red

#### Vintage 2021



Varieties: Mavrotragano 50% - Mandilaria 50%  
Type: Dry red 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 and destemming by hand on conveyor belt for each variety separately. For Mandilaria, fermentation takes place in a combination of stainless steel tanks, concrete vats and open 500lt wood vats, while for Mavrotragano in stainless steel tanks and concrete vats. 12-month maturation for both varieties in French oak barrels (2nd and 3rd use /only 10% new) of mainly 500 lt with periodical lees stirring (bâtonnage) during the first months. Blending before bottling.

#### Technical analysis

Alcohol by volume: 13%                      Residual sugars (RS): 2.5 gr/lt  
Active acidity (pH): 3.55                      Total acidity (TA): 5.5 gr/lt

#### TASTING NOTE

Vibrant ruby red color. Fruit-forward nose and mouth with cherry and strawberry, as well as notes of violet and butter candy. Medium body with beautifully integrated barrel and a lively acidity. Long finish.

Ageing potential: 5+ years  
The wine is vegan friendly.