

# SIGALAS

## SANTORINI

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### Mμ

**Variety:** Mavrotragano 50%, Mandilaria 50%

**Vintage:** 2020

**Type:** Dry Red

**Category:** PGI Cyclades

**Origin:** Selected vineyards of Santorini Island

**Age of Vines:** Over 60 years old

**Cellaring:** A part of the must ferments and ages in French oak barrels for 12 months

**Ageing Potential:** Over 15 years

#### **Technical Analysis:**

**Alcoholic Volume:** 13,5%

**Total Acidity:** 5,3 g/L

**Residual Sugars:** 2,0 g/L

**Active Acidity (pH):** 3.66

**Volatile Acidity:** 0,96 g/L

**Vinification:** Typical red vinification techniques. Fermentation and ageing in stainless steel tanks, a part of the must ferments and ages in French oak barrels for 12 months

**Color:** Medium purple, with violet hues

**Nose:** Discrete with botanic, spicy and floral hints

**Taste:** Light bodied, with high acidity and tannins typical of Mandilaria

**Best served at:** 16-18 °C

**Pairs with:** Red meat, roasted or stewed, rich dishes of the Mediterranean cuisine and mild flavored cheese

