

SIGALAS

SANTORINI



Mu red

Vintage 2022



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: 12.9% Residual sugars (RS): 2.6 gr/lt
pH: 3.37 Total acidity (TA): 6.3 gr/lt

TASTING NOTE

Vibrant ruby red color. Intensely fruit-forward nose, mostly of cherry and strawberry. The oak is well integrated adding delicate sweet notes of vanilla on the background. On the palate, medium-bodied with a lively acidity that offers a crisp, refreshing mouthfeel. Lingering finish.

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