

# SIGALAS

## SANTORINI



**Aα**

**Vintage 2022**



Varieties: Assyrtiko 85% - Athiri 15%

Type: Dry white wine

Appellation: PDO Santorini

### VINEYARD

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

Age of vines: 60+ years for Assyrtiko – 30+ years for Athiri

Harvest: Strict grape sorting, hand-picked.

### WINEMAKING

Rigorous grape sorting by hand on conveyor belt. Whole bunch gentle yet long pressing. Vinification in stainless steel tank under controlled temperatures. 6-month lees aging and periodical stirring (bâtonnage) in the tank.

### Technical analysis

Alcohol by volume: 13.4%

Residual sugars (RS): 1.7 gr/lt

Active acidity (pH): 3.34

Total acidity (TA): 5.5 gr/lt

### TASTING NOTE

Pale lemon color. The nose is complex with aromas of citrus fruits, nuts, and yeasts due to lees aging. Notable mineral character. Medium to full body in great balance with the vibrant acidity and the alcohol.

Ageing potential: 3+ years

The wine is vegan friendly.