

SIGALAS

SANTORINI



Aα

Vintage 2023



Varieties: Assyrtiko 85% - Athiri 15%

Type: Dry white wine

Appellation: PDO Santorini

VINEYARD

From grapes grown on carefully selected field-blend parcels spread over areas of the island of Santorini. Both varieties are co-cultivated at an estimated percentage of 85% Assyrtiko and 15% Athiri. All processes (harvest and winemaking) handle both grapes as a blend.

Age of vines: 50+ years

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: 13.5%

Residual sugars (RS): 1.6 gr/lt

Active acidity (pH): 3.37

Total acidity (TA): 4.7 gr/lt

TASTING NOTE

Pale lemon color. The nose is complex, fruit-forward, and zesty with aromas of white-fleshed peach, lemon, and citron on a floral background. Well-balanced mouthfeel, crisp and oily with a lingering finish.

Ageing potential: 3+ years

The wine is vegan certified.