

# SIGALAS

## SANTORINI



### EPTA

### Vintage 2021



Variety: Assyrtiko 100%  
Type: Dry white wine  
Appellation: PDO Santorini

#### THE IDEA

EPTA (seven in Greek) is the epitome of a fascinating, pioneering exploration of Santorini sub-terroirs by Domaine Sigalas. Seven rigorously selected vine parcels from seven villages across the island shape the canvas of this unique project. Each year we harvest and vinify each village separately. What we consider to be the very best of all seven is used for EPTA wine.

**For 2021 vintage, the chosen village is Fira.**

#### THE VINEYARD

Small Assyrtiko vine parcels located in the villages of Oia, Imerovigli, Vourvoulos, Fira, Pyrgos, Megalochori and Akrotiri.

Age of vines: 60+ years

Harvest: Strict grape sorting, hand-picked.

#### WINEMAKING

Rigorous grape sorting by hand on conveyor belt. Whole bunch gentle yet long pressing. Fermentation in stainless steel tank under controlled temperatures. Lees aging for 12 months in the tank with periodical stirring (bâtonnage).

#### Technical analysis

Alcohol by volume: 14.4%

Residual sugars (RS): 1.9 gr/lit

Active acidity (pH): 3.24

Total acidity (TA): 5.5 gr/lit

#### TASTING NOTE

Benchmark Santorini Assyrtiko aromas with lemony notes. Nose and palate with the characteristic minerality, complemented with floral hints on the background. Notable salinity. Long finish.

Ageing potential: 10+ years

The wine is vegan friendly.

#### DISTINCTIONS FOR 2021 VINTAGE

WINE ADVOCATE (1/2023): 95+ points