

SIGALAS

SANTORINI



APILIOTIS

Vintage 2016



Varieties: Mandilaria
Type: Naturally sweet 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: 60+ years
Harvest: Strict grape sorting, hand-picked.

WINEMAKING

Rigorous grape sorting by hand on conveyor belt. The fruits are left to dry under the sun for approximately 10 days. The sundried grapes are pressed and led to barrels for almost a 2-year fermentation, followed by minimum 2-year maturation in 3rd and 4th use French oak barrels.

Technical analysis

Alcohol by volume: 9.5%
Active acidity (pH): 3.21

Residual sugars (RS): 218 gr/lt
Total acidity (TA): 10.8 gr/lt

Note: We produce our Apiliotis only on vintages with notable grape production in terms of volume as it takes almost 5 tons of grapes to yield 1 ton of this distinctive wine.

TASTING NOTE

Red fruit-forward nose, mostly with wild cherries and cranberries, followed by notes of sweet herbs from the barrel. Full body with good structure and vibrant acidity. Concentration and a long finish with a delicate tannic feeling that is trademark to the variety.

Ageing potential: Unlimited
The wine is vegan friendly.