

SIGALAS

SANTORINI



APILIOTIS

Vintage 2018



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% Residual sugars (RS): 233.1 gr/lt
pH: 3.28 Total acidity (TA): 8.7 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

Deep ruby red color. The nose is complex and intense with red fruit like cherries and sour cherries in the foreground, accompanied by aromas of blackberry jam and dried fig, as well as by sweeter notes of spices, vanilla, and cinnamon. On the palate, rich mouthfeel with intense, layered flavors, masterfully balancing the sweetness and the vibrant acidity. Long and persistent aftertaste.

Ageing potential: Unlimited
The wine is vegan certified.