



DOMAINE SIGALAS



Appellation: P.D.O. Santorini
Region: Aegean Islands
Alcohol: 13.7 %
Acidity: 6.5 g/l
Grape Variety: Assyrtiko

Description of wine, vineyards, winemaking etc. :

The climate is best described as Mediterranean, with mild winters and cool summers, partially due to the strong northerly winds in the summer. The vines are also relieved from daytime heat from the sea breeze. At night, the humidity created by the sea, especially the caldera sea, falls like a gentle rain at the surface of the soil and vine leaves. This “rain” known by the locals as “pousi” (meaning a mist rising from the sea) soothes the vines from the high temperatures during the day. The great temperature differences between day and night-attributes to the distinctive quality of the wine produced in Santorini.

Vineyards: Grapes come from the Santorini, Oia, and Imerovigli vineyards (in the north part of the island). The average vine age is over 50 years. The soil consists of fragments of black lava, volcanic ash and pumice.

Vinification: Typical white wine vinification techniques. Fermentation in stainless steel tanks under controlled temperature.

Tasting Notes: Straw blonde color with light shades of green, with a subtle nose of citrus fruit. Has the characteristic mineral taste -typical of the variety. Excellent structure with a depth of flavor and an acidity, which brings the flavors to the fore and adds freshness, with a lasting after-taste.

SRP: \$25