

DOMAINE SIGALAS

VinSanto



HISTORY -

Founded in 1991, Sigalas wines were initially made at the converted Sigalas family home. In 1998 a new vinification, bottling and aging unit was built in a privately owned area of Oia, on the northern part of Santorini. Here the Santorini Assyrtiko as well as the Aidani, Athiri, Mandilaria and Mavrotragano varieties thrive. The vineyards for these varieties are considered the oldest continuously cultivated vineyards in the world, over 3000 years. The volcanic soils and climate of the viticulture area are the most unique and this "terroir" cannot be replicated anywhere else in the world.

ECOSYSTEM -

The soil of Santorini is unique; the whole island is a super volcano and has been covered with volcanic material since the last eruption in 1620 B.C. These vines are classified as old vines, over 50 years in age. The wine producing lineage of the island makes it part of the global historic legacy of grape cultivation.

VINIFICATION -

Grapes are harvested by hand late then left out in the sun to dry for 10-15 days to dehydrate the fruit and concentrate the sugars. Then they are gently crushed and put straight into 225-500L used french oak barrels for fermentation. Fermentation can last 2 to 3 years due to the high sugar concentration.

AGEING -

The wine ages in old 225-500L French Oak barrels for a minimum of 7 years, then bottled.

TASTING NOTES -

Deep amber as a result of the sun drying process and the extended ageing in the barrel. Complex with scents of dried and sugared fruits like raisins, figs and apricot and honey exquisite structure, acidity and finesse with a strong long-lasting aftertaste.

COMPOSITION - Assyrtiko 75%, Aidani 25%

ALTITUDE - 0 - 984 ft

REGION - Santorini, Cyclades

IRRIGATION - Dry Farmed

CLASSIFICATION - PDO Santorini

ALCOHOL % - 10.50%

AGE OF VINES - 60+ years

PH - 3.16

VINE TRAINING - 'Kouloura' Basket Shaped Vines Low on the Ground

TOTAL ACIDITY - 8.1 grams/liter

SOIL PROFILE - Volcanic Ash, Pumice, & Lava Deposits

RESIDUAL SUGAR - 300 grams/liter