

# DOMAINE SIGALAS

## AA



### 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 vineyards of Santorini from one of the most historical viticulture regions in the world. The Assyrtiko vines are classified as old vines and are over 50 years in age. 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. The Monemvasia comes from a neighboring island of Paros composed of rocky limestone and granite soils.

### VINIFICATION -

Typical white vinification in stainless steel tank under controlled temperature.

### AGEING -

Batonnage in stainless steel tanks for 3 months.

### TASTING NOTES -

Pale lemon color. Citrus, tropical and flower blossom and flavors of citrus fruits, peach, and mango while emerging hints of white flowers.

**COMPOSITION -** Assyrtiko 85%, Athiri 15%

**ALTITUDE -** 0 - 984 ft

**REGION -** Santorini

**IRRIGATION -** Dry Farmed

**CLASSIFICATION -** PDO Santorini

**ALCOHOL % -** 13.5%

**AGE OF VINES -** Assyrtiko- 60yrs+, Athiri - 30yrs+

**PH -** 3.32

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

**TOTAL ACIDITY -** 5.1 grams/liter

**SOIL PROFILE -** Volcanic Ash, pumice, magnesium, ferrous Iron, lava deposits