



DOMAINE SIGALAS

Assyrtiko Barrel Fermented

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 varietals thrive. The vineyards for these varietals are considered the oldest continuously cultivated vine-yards in the world, over 3000 years. The volcanic soils and climate of the viticulture area are the most unique and this "terrior" 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 from the vineyards. They spend a night in a refrigerator at cold temperatures. Next day whole-cluster sorting and pressing. Cold maceration at low temperatures for 1-2 days, then the must goes into stainless steel tanks to start fermentation. Just before fermentation has reached the halfway point the wine is transferred into 225L French Oak barrels, 15% new oak, where fermentation is completed.

AGEING -

After fermentation the wine remains on its lees for 6 to 8 months in 225L French Oak barrels, 15% new oak. The wine is racked then bottled.

TASTING NOTES -

Medium lemon with golden hues. Aromatically Complex, with citrus notes, minerality is harmonically balanced with discreet hints of vanilla and nuts. Full-bodied with hints of ripe citrus, peach, and honey, combined with the refreshing acidity and minerality of Assyrtiko and a Long-lasting aftertaste.

COMPOSITION - 100% Assyrtiko

ALTITUDE - 0 - 1,000 ft

REGION - Santorini, Cyclades

IRRIGATION - Dry Farmed

CLASSIFICATION - PDO Santorini

ALCOHOL % - 15%

AGE OF VINES - 60+ years

PH - 3.08

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

TOTAL ACIDITY - 6.20 grams/liter

SOIL PROFILE - Volcanic ash, pumice, rocks composed of magnesium, ferrous Iron, & lava deposits