

# DOMAINE SIGALAS

## MM



### 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 "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 hand-picked, harvested ripe and then sorted and destemmed. The must is fermented 500L French oak barrels for 20 days. The two varieties are vinified separately then blended. Post fermentation the wine is racked and put back into barrel.

### AGEING -

Wine ages in 250L, 300L and 500L French Oak for 18 months. 15% new and 85% used.

### TASTING NOTES -

Medium purple, with violet hues. The nose is discrete with botanic, spicy, and floral hints. Light bodied, with high acidity and tannins typical of Mandilaria.

**COMPOSITION -** Mavrotragano 60%, Mandilaria 40%

**ALTITUDE -** 0 - 984 ft

**REGION -** Santorini, Cyclades

**IRRIGATION -** Dry Farmed

**CLASSIFICATION -** PGI Cyclades

**ALCOHOL % -** 14%

**AGE OF VINES -** 60+ years

**PH -** 3.60

**VINE TRAINING -** 'Kouloura' Basket Shaped and Single Guyot

**TOTAL ACIDITY -** 5.40 grams/liter

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