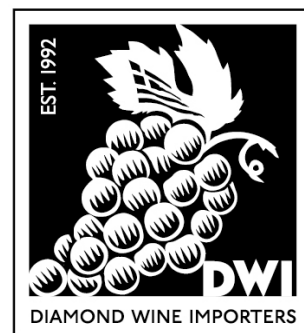


Domaine Sigalas

Nychteri



“Sigalas is one of Greece’s finest white wine producers--in fact, a short list candidate for the best. This producer is universally acclaimed for his skill with Assyrtiko of all types. He is simply a master with this grape.” - Robert E. Parker's The Wine Advocate



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 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. This is indeed a very special place.

The Sigalas Assyrtiko is arguably one of the most acclaimed white wines in the world.

Varietal Composition:	100% Assyrtiko
Classification:	PDO Santorini
Vineyard Location:	Santorini, Oia, Imerovigli
Age of Vines:	Over 60 years
Soil:	Black lava, volcanic ash and pumice. Sandy, poor in organic substances and nitrogen with minimal clay.
Vinification:	Typical, white wine vinification, fermentation and ageing take place in old, oak barrels and on the lees for 30 months. Nychteri is released in the market after 3 years.
Alcohol:	15%
Residual Sugar:	5.5 gr/lit.
Total Acidity:	7.2 gr/lit.
pH:	3.32
Winemaker Notes:	Yellow, golden hues with a complex nose of ripe citrus aromas, honeysuckle, nuts. A full-bodied wine with complex flavors.