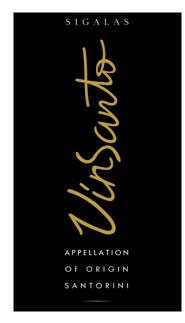# Domaine Sigalas

VinSanto

"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*

SIGALAS

VinSanto

APPELLATION OF ORIGIN SANTORINI

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 Assyritko is arguably one of the most acclaimed white wines in the world.

Varietal Composition:	Assyrtiko 75%, Aidani 25%
Classification:	PDO Santorini
Vineyard Location:	Santorini, Oia, Imerovigli
Age of Vines:	Over 50 years
Soil:	Black lava, volcanic ash and pumice. Sandy, poor in organic substances and nitrogen, with minimal clay.
Vinification:	Classic white wine vinification from sun-dried grapes (10-12 days). Aging in old oak barrels for a minimum of 24 months. Vinsanto is the most genuine descendant of the "passon oinon", as the sun-dried wines were called in early times. During the Middle Ages, the ancient volcano, Thira, was renamed as Santo Erini – Santorini and thus the wine took the name Vino Santo – Vinsanto, thus declaring its place of origin.
Alcohol:	9.0%
Residual Sugar:	300gr/lt
Total Acidity:	8.5 gr/lt.
Winemaker Notes:	Bright orange-golden color. Rich and complex aroma with dominant scents of dried and sugared fruits. Exquisite structure, acidity and finesse, with a solid finish.
Serving Suggestions:	Strong cheeses and dried fruit