

DOMAINE SIGALAS

Seven Villages, Fira



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 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 is transferred into the stainless steel where fermentation takes place.

AGEING -

The wine remains on its lees for 12 months in stainless steel tank then bottled.

COMPOSITION - 100% Assyrtiko

ALTITUDE - 0 - 984 ft

REGION - Santorini, Cyclades

IRRIGATION - Dry Farmed

CLASSIFICATION - PDO Santorini

ALCOHOL % - 14%

AGE OF VINES - 60+ years

PH - 3.19

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

TOTAL ACIDITY - 5.20 grams/liter

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