

Sigalas A/m

Assyrtiko-Monemvasia



“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 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. This is indeed a very special place.

Type: Dry White Wine.

Classification: PGI Cyclade

Varietal Composition: Assyrtiko 50%, Monemvasia 50%

Vinification techniques: Fermentation in stainless steel tanks under controlled temperature.

Organoleptic characteristics: Lemon green colour with citrus aromas like lemon or lime and tropical fruits. Rich flavor with refreshing aftertaste

Ageing potential: Minimum of 3 years.

Serving Suggestions: Traditional Greek recipes. Served at 10 - 11° C.

Age of vines: More than 50 years.