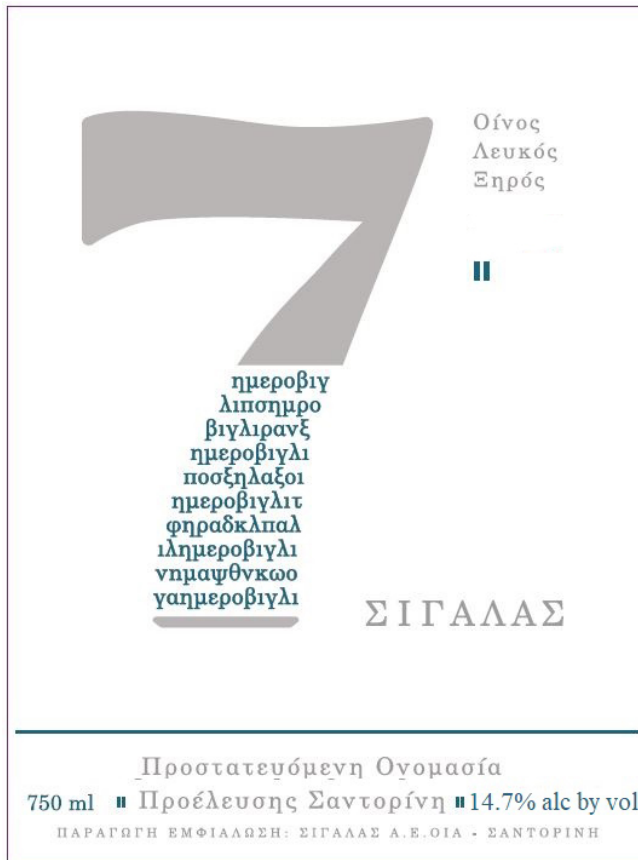


Domaine Sigalas

7 Villages - Imergovigli



“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 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. This is indeed a very special place.

The 7 Villages Collection was designed to highlight the differences even at a village level of the exceptional Santorini Assyrtiko. These are bottling of 100% Assyrtiko from vineyards in 7 different village, specifically, Akrotiri, Fira, Imerovigli, Megalochori, Oia, Pyrgos and Vourvoulos. The 7 bottles are sold together as a set.

Varietal Composition:	100% Assyrtiko
Classification:	PDO Santorini
Vineyard Location:	Imergovigli, 60+ year old vines
Vinification:	Typical white wine vinification techniques in stainless steel tanks under controlled temperature. The wine remains on its lees for 12 month in tank.
Alcohol:	14.7%
Total Acidity:	6.9gr/l
pH:	3.03