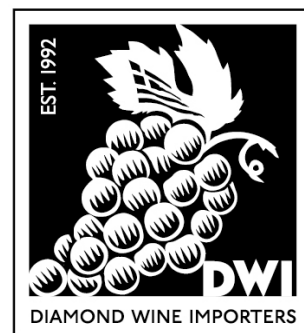
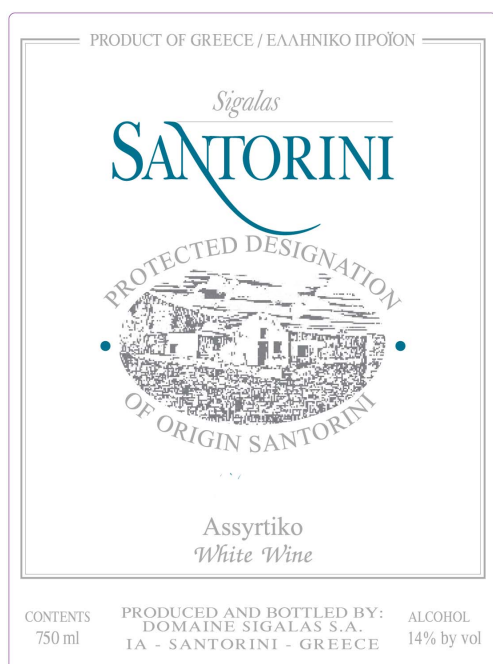


# Domaine Sigalas

## Assyrtiko



***"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.

Varietal Composition:	Assyrtiko 100%
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:	Fermentation in stainless steel tanks under controlled temperature.
Alcohol:	13.7%
pH:	3.05
Total Acidity:	7.0 gr/ltr.
Winemaker Notes:	Straw blonde color with light shades of green, with a subtle nose of citrus fruit. Excellent structure with a depth of flavor and high acidity, which brings the flavors to the front and adds freshness, with a lasting after-taste. Has the characteristic mineral taste of a world class Assyrtiko.
Serving Suggestions:	Fish and white meat with light sauces served at 10-11°