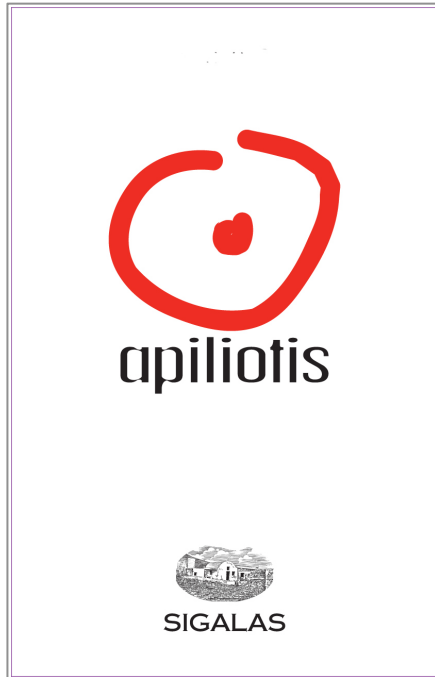




Domaine Sigalas Apilotis



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 yrs.

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:	100% Mandilaria
Classification:	PGI Cyclades 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:	The grapes are sun-dried for 10-12 days and then are taken to the destemmer and pressed. The wine is then aged in old oak barrels for a minimum of 24 months.
Alcohol:	9%
Residual Sugar:	300 gr/lt.
Total Acidity:	13 gr/lt.
pH:	2.9
Winemaker Notes:	Deep and rich red color. hues. Scents of red fruit jam, blueberries, sour cherries and black currants. Exquisite structure, proper balance of sugars, tannins and acidity. Vibrant and complex finish.
Serving Suggestions:	Strong cheeses, sweet dried fruit and chocolate.