



Domaine Sigalas 'Mm' (Mavrotragano/Mandilaria)



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:	Mavrotragano 60%, Mandilaria 40%
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:	Typical red vinification techniques, fermentation and ageing in stainless steel tanks. A part of the must ferments and ages in French oak barrels.
Alcohol:	13.5%
Residual Sugar:	2 gr/lit.
Total Acidity:	6.2 gr/lit.
pH:	3.45
Winemaker Notes:	Deep, crimson color with violet hues. Ripe red fruit on the nose with aromas of spice. Flavors similar to those on the nose with mild tannins and balanced acidity.
Serving Suggestions:	Rich, red, roasted meats or mildly flavored cheeses.