

DOMAINE SIGALAS

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HISTORY -

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.

ECOSYSTEM -

The vineyards of Santorini from one of the most historical viticulture regions in the world. The Assyrtiko vines are classified as old vines and are over 50 years in age. The soil of Santorini is unique, the whole island is a super volcano and has been covered with volcanic material since the last eruption in 1620 B.C. The Monemvasia comes from a neighboring island of Paros composed of rocky limestone and granite soils.

VINIFICATION -

Grapes are harvested by hand from the vineyards. They spend a night in the refrigerator at 4-5 degrees Celsius. The next day whole bunches (whole-cluster) pass from the sorting table and pressed. Cold maceration at low temperatures for 1-2 days, then the must is transferred into the stainless steel where fermentation takes place.

AGEING -

The wine is aged for 3 months in stainless steel tanks on the fine lees.

COMPOSITION - Assyrtiko 50%, Monemvasia 50%

ALTITUDE - 0 - 984 ft

REGION - Santorini & Paros, Cyclades

IRRIGATION - Dry Farmed/Drip Vine

CLASSIFICATION - PGI Cyclades

ALCOHOL % - 14%

AGE OF VINES - Assyrtiko- 60yrs+, Monemvasia- 30yrs+

PH - 3.40

VINE TRAINING - Assyrtiko- 'Kouloura', Monemvasia- Double Cordon

TOTAL ACIDITY - 5.5 grams/liter

SOIL PROFILE - Volcanic ash, pumice, magnesium, ferrous Iron, lava deposits. Paros is rocky limestone & granite