

SIGALAS

SANTORINI



Aα

Vintage 2025



Varieties: Assyrtiko, Athiri, Monemvasia

Type: Dry white wine

Appellation: PGI Cyclades

VINEYARDS

The varieties of the blend are carefully selected from vine parcels in Santorini and other Cycladic islands.

Age of vines: Up to 60+ years depending on the variety

Harvest: Strict grape sorting, hand-picked

WINEMAKING

Rigorous grape sorting by hand on conveyor belt. Whole bunch gentle yet long pressing. Vinification in stainless steel tank under controlled temperatures. 6-month lees aging and periodical stirring (bâtonnage) in the tank.

The process is followed for each variety separately. The final blend starts taking place alongside the first months of lees aging.

Technical analysis

Alcohol by volume: 13.5%

Residual sugars (RS): 1.6 gr/lit

Active acidity (pH): 3.43

Total acidity (TA): 4.6 gr/lit

TASTING NOTE

Pale lemon-yellow color. A restrained nose, revealing subtle stone fruit aromas layered with mineral and delicate floral notes -the latter imparted by fine lees aging. Medium-bodied on the palate, with vibrant acidity and a persistent finish.

Ageing potential: 3+ years

The wine is vegan certified.