

# **DOMAINE SIGALAS**

## Santorini 2022

\$59.00

\* Suggested retail price



\$	Service fees	\$8.25
	Product code	14900860
\$	Licensee price	\$49.00
à d d	Format	6x750ml
	Listing type	Private import
Č	Status	Unavailable
•	Type of product	Still wine
	Country	Greece
Ø	Regulated designation	Appellation origine protégée (AOP)
9	Dagion	0
•	Region	Santorini
•	Appellation	Santorini
•	-	
•	Appellation	Santorini
•	Appellation Varietal(s)	Santorini Assyrtiko 100 %
%	Appellation Varietal(s) Alcohol percentage	Santorini Assyrtiko 100 % 14.5%

#### **ABOUT THIS WINERY**

Domaine Sigalas was founded in 1991 by Paris Sigalas, Christos Markozane and Yiannis Toundas. Initially, Sigalas made its wine in the converted family home of Sigalas. In 1998, a new winemaking, bottling and aging unit was built on a private estate in Oia, north of Santorini.

#### **TASTING NOTES**

Clear and brilliant color. Nose with an intense minerality and a citrus side. Mineral taste due to the unique terroir of Santorini complemented by citrus and peach flavors. Mineral and honey notes appear on the finish. Pairings with seafood, salads and white meats

#### **PRODUCT NOTES**

Located in Imerovigli, the Oia Santorini sub-region, the Assyrtiko de Sigalas (Kouloura) vines are on average 60 years old and are grown in soils of black lava, volcanic ash and pumice.

### **PRODUCTION NOTES**

Fermentation in stainless steel vats under controlled temperature. The wine is made up of 50% free-run juice. 80% complete bunch pressed slowly and 5 months on the lees.



- 94 Points -Wine Advocate