

SIGALAS ASSYRTIKO – ATHIRI SANTORINI VQPRD

- **Type:** Dry White Wine.
- **Classification:** Wine with Appellation of Superior Quality «Santorini».
- **Varietal Composition:** Assyrtiko 75%, Athiri 25%
- **Vinification techniques:** Fermentation in stainless steel tanks under controlled temperature.
- **Production:** 60.000 bottles.
- **Technical data:** 13.5% vol, acidity: 6,3-7 gr/lt.
- **Organoleptic characteristics:** Colour straw blonde, bright, with a nose of ripe citrus fruit. With refreshing acidity and a delightful after-taste.
- **Aging potential:** Minimum of 3 years..
- **Serving Suggestions:** Traditional Greek recipes served at 10-11° C.
- **Location of vineyard:** Santorini, Oia, Imerovigli (in the northern part of the island).
- **Soil:** Consists of fragments of black lava, volcanic ash and pumice. It is classified as sandy for purposes of its mechanical properties. It is poor in organic substances and nitrogen, with minimal clay and a negligible CaCo3 content.
- **Age of vines:** More than 50 years.
- **Yield in hl per hectare:** 18–30hl.
- **Harvest:** Early to mid August.
- **Packaging:** Boxes 12 bottles (0.75lt), Boxes 24 bottles (0.375lt)

Awards:

2009

Silver Medal in the international competition “International Wine Challenge” February 2009 for SIGALAS ASSYRTIKO ATHIRI SANTORINI VQPRD Vintage 2008

2008

Silver Medal in the international competition “Monde Selection” April 2008, Brussels for SIGALAS ASSYRTIKO ATHIRI SANTORINI VQPRD Vintage 2007

2007

Gold Medal in the 7th Thessalonica international Wine Competition, March 2007 for SIGALAS ASSYRTIKO-ATHIRI SANTORINI VQPRD Vintage 2005

2006

Gold Medal in the 6th Thessalonica International Wine Competition, March 2006 for SIGALAS ASSYRTIKO – ATHIRI 2005

MAGAZINES SCORES

The Independent Consumer’s Wine Guide by Robert Parker

Sigalas Assyrtico Athiri Santorini VQPRD 2007

88 (01.2009)

Wine Spectator

Sigalas Assyrtico-Athiri Santorini VQPRD 2005 **90 (31.10.2007)**
(100 BEST WINES OF THE WORLD)

Stephan Tanzer's International Wine Cellars

Sigalas Assyrtico-Athiri Santorini VQPRD 2005 **87 (Jan-Febr 2007)**

PRESS RELEASE

New Labels

Athens, 23 May 2006. The new label «Assyrtiko-Athiri» is launched. This new dry white wine of the Estate is the perfect blend of two characteristic, indigenous varieties of the Santorini viticultural region, in a combination that gives finesse, freshness and an explosive personality to each drop of this authentic Santorinian wine.

The Assyrtiko and Athiri are two of the most renowned Santorinian varieties with roots dating back to antiquity. DOMAIN SIGALAS utilizes and brings them once again to the limelight, with absolut respect to their organoleptic characteristics: Powerful, intense and earthy, Assyrtiko is the characteristic expression of the volcanic soil of Santorini, and the more aromatic and tempered Athiri, with a name that shows its links to its place of origin (Thira). Their marriage is a unique blend where the aromatic character –from Athiri, at a proportion of 25%- is the perfect counter poise for the earthy, mineral notes of the Assyrtiko –with a proportion of 75%.

The result gains favor with all by its harmony, its zest and vivacity: When opening a bottle of «Assyrtiko-Athiri», the eye is captivated by the bright straw blonde colour and light green shades. The nose of wine is dominated by ripe citrus fruit, with lemon coming to the fore, while its excellent structure and acidity compliment its nose granting vibrancy and a lingering after-taste. «Assyrtiko-Athiri» is excellent with traditional Greek recipes, fish dishes and white meats with light sauces.

«Assyrtiko-Athiri» has an aging potential of at least 3 years. The product saw distinction with a gold medal in the 6th Thessalonica international Wine Competition (March 2006) and a gold medal in the 7th Thessalonica international Wine Competition (March 2007).