



Domaine Sigalas Mavrotragano

"A Most Popular Wine Brand in Wine & Spirit's 24th Annual Restaurant Poll"



Very few wineries in Greece grow this red varietal. Mavrotragano was historically used to enhance the aroma and flavor of traditional red sweet wine. Sigalas has mastered using this rare varietal for the production of a dry red wine with exceptional quality and character.

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:	100% Mavrotragano
Classification:	PGI
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.
Alcohol:	14.5%
Residual Sugar:	3 gr/lit.
Total Acidity:	5.8 gr/lit.
pH:	3.8
Winemaker Notes:	Deep, crimson color with violet hues. Ripe red fruit on the nose with aromas of jam, figs and sweet spice. Perfectly balanced tannins & acidity.
Serving Suggestions:	Rich, red, roasted meats or mildly flavored cheeses.
Quantities Produced:	1,420 cases