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OENO P

BAXEDES, OIA, SANTORINI

A JOURNEY THROUGH SANTORINI'S
WINEMAKING HERITAGE

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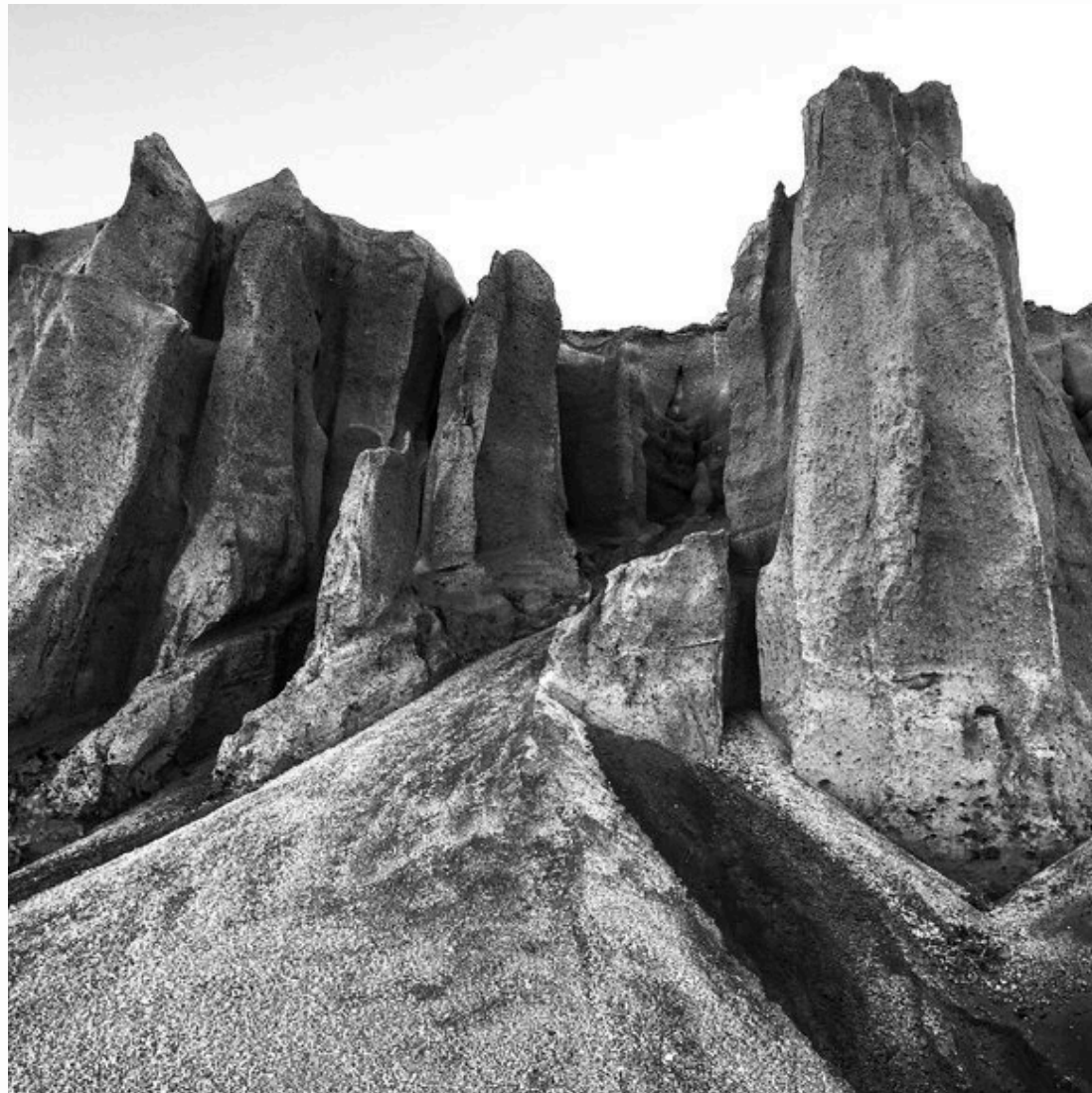
The vineyards of Santorini have been cultivated continuously since antiquity, producing high-quality wines to this day. This land can rightfully be considered historic—a vineyard of global heritage.

SOIL

Santorini's unique volcanic soil plays a crucial role in shaping the distinct character and exceptional quality of its wines. This rare terroir gives the island's vineyards the characteristics of a living museum.

One of the oldest vineyards in the world, dating back nearly 3,000 years, Santorini's viticulture endured a dramatic transformation following the massive volcanic eruption around 1620 BC. The eruption reshaped the island, covering most of its land with volcanic lava layers up to 40 meters thick, eradicating all life. Over time, this lava solidified into fertile soil, setting the foundation for future cultivation. By approximately 1200 BC, as settlers returned to the island, vineyards once again became a dominant crop, alongside fig trees and barley. Archaeological evidence suggests that vines were already cultivated and wine was produced even before the eruption.

The island's soil is a blend of volcanic ash, pumice, and porous lava stones. Scattered throughout the landscape are small and large iron-rich magnesium rocks, along with lava fragments of various sizes, all of volcanic origin. Pumice stone, ranging from tiny granules to larger porous rocks, is present both on the surface and deep within the soil, contributing to the vineyard's unique drainage and mineral-rich properties.



PRUNING: A TIMELESS TECHNIQUE

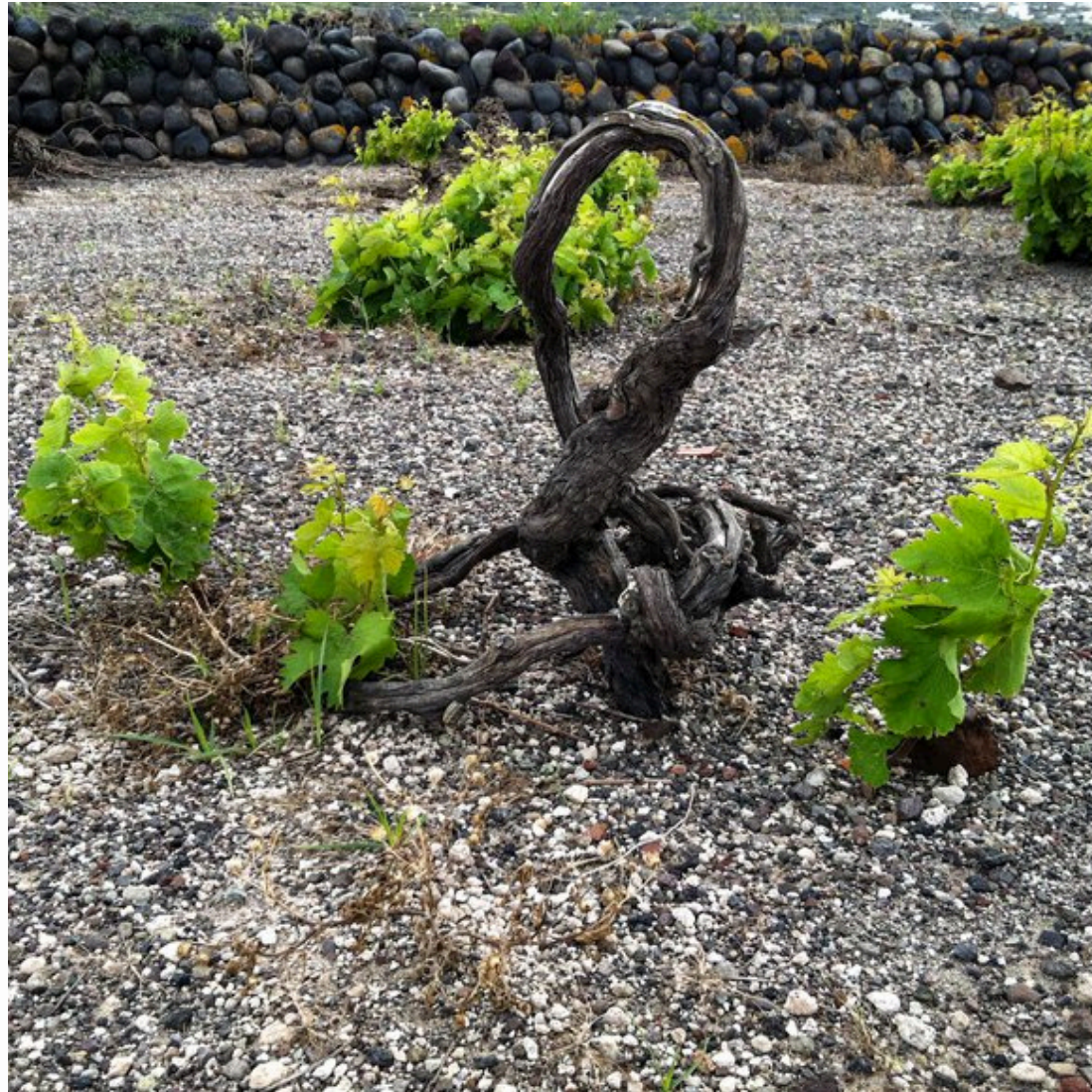
The pruning method used in Santorini is truly unique. Developed in ancient times, this distinctive technique, known as “kouloura” or basket pruning, resembles a stork’s nest. It is perfectly adapted to the island’s extreme conditions, offering both protection and sustainability.



Due to the island’s sandy soil and harsh weather, strong spring winds often act like sandblasters, damaging young shoots and delicate grape clusters. The kouloura method forms a low-lying, circular vine structure that shields the grapes from the wind, ensuring their survival on the opposite side of the gusts. Additionally, during the intense summer sun, the canopy of leaves naturally provides shade, preventing overexposure and dehydration of the fruit.

Thanks to the volcanic soil, Santorini’s vineyards have remained untouched by phylloxera, a pest that devastated vineyards worldwide. Scientific research confirms that this natural immunity will persist. As a result, Santorini boasts some of the world’s rarest self-rooted vines, with many exceeding 100 years of age. Unlike modern vineyards that require frequent replanting, the renewal of these vines has been carried out for centuries through a process called layering (katavolades), making it nearly impossible to determine the true age of each individual vine.

VARIETIES: A LEGACY OF DIVERSITY



A vineyard with a history spanning 3,000 years, like that of Santorini, naturally boasts an extensive range of grape varieties. Over 50 different varieties have been identified, many of which are indigenous to the island.

The most significant among them is Assyrtiko, the flagship native variety, which covers approximately 70% of Santorini's vineyard. Renowned for its exceptional quality, Assyrtiko has gained international recognition and is now cultivated in various regions across Greece and beyond.

Another remarkable indigenous variety is Mavrotragano, a red grape once rare but now increasingly planted both on the island and in other wine regions. Known for its rich, complex character, Mavrotragano is playing a growing role in Santorini's winemaking renaissance.

CLIMATE: A UNIQUE MEDITERRANEAN INFLUENCE



Santorini's climate is classified as Mediterranean, characterized by mild winters and cool summers. The island benefits from strong northern winds during the summer, which can last for up to a month, providing natural relief from the heat. The surrounding sea further moderates temperatures, offering a refreshing breeze to the vines. On average, annual rainfall is limited to 350 mm, while the mean monthly temperature hovers around 16.5°C.

One of the island's most distinctive climatic phenomena is the "pousi", a nocturnal mist formed due to the temperature contrast between the hot daytime air and the humidity from the sea, particularly from the Caldera. This mist settles on the soil and vine leaves, acting as a natural source of moisture and helping the vines cope with the summer heat. Additionally, the significant diurnal temperature variation – the stark difference between daytime and nighttime temperatures – plays a crucial role in enhancing the high quality and complexity of Santorini's wines.

DISTINCTIVE FEATURES OF SANTORINI'S VINEYARD



Santorini is part of the Southern Aegean island complex, specifically the Cyclades, covering an area of 73 square kilometers. Geographically, it lies between latitude 36°19'56" to 36°28'40" N and longitude 25°19'22" to 25°29'13" E. The island's vineyard, spanning approximately 1,400 hectares, stretches from the coastline and gradually ascends towards the Caldera, where terraced vineyards sit at altitudes ranging from 150 to 250 meters.

The volcanic soil, rich in iron-magnesium stones and pumice, is one of Santorini's most defining characteristics. The porous pumice stone plays a crucial role in retaining soil moisture, helping the vines endure the dry summer months. Meanwhile, the iron-magnesium stones contribute to the island's signature mineral-driven wines, imparting a distinctive terroir that sets Santorini apart as one of the world's most unique winemaking regions.

THE HISTORY OF OENO P WINERY

THE CIRCLE



What once served as the traditional wine cellar (kanava) for Paris Sigalas' family later became the birthplace of Domaine Sigalas winery, established in 1991. In 1998, a new facility for bottling and aging was constructed in the vineyards of Oia, marking the winery's relocation to its current privately owned estate.



Today, in this same expanded and modernized kanava, Paris Sigalas continues his exploration of Santorini's exceptional vineyard potential through OENO Π. This endeavor, driven by a passion for research and innovation, has formed a strong synergy with Domaine Sigalas, further elevating the legacy of Santorini's winemaking.

THE WINERY: TRADITION MEETS INNOVATION

The historic kanava of Paris Sigalas has been renovated and transformed into the new OENO P winery - **“Evolution as a Continuation of Tradition”**

TRADITION

Building upon the rich winemaking heritage of Santorini, along with over three decades of research and experience, the OENO Π winery was established within the family kanava of Paris Sigalas.



THE GOAL

OENO Π is dedicated to revealing the full potential of Santorini’s unique vineyard terroir. Designed for limited production of only 20,000 bottles per year, the winery focuses on capturing the complexity and exceptional quality of Santorini’s vineyards.



THE EQUIPMENT

The winery is equipped with 750- and 1600-liter amphorae, each corresponding to a specific vineyard parcel. This method continues the 2015 research project at Domaine Sigalas, “Seven Villages,” which vinified Assyrtiko separately from each village. For pressing, the winery uses a traditional two-meter-wide basket press from Champagne’s Campania region, known for its gentle extraction.



THE WINES OF OENO P: EXCELLENCE IN EVERY BOTTLE



01

"Tria Ampelia" comes from three selected vineyards in Santorini, with vine stocks averaging over sixty years old. It has been vinified and aged on its lees for sixteen months in 750- and 1600-liter amphorae and has great aging potential. It has not been filtered. The first label of OENO P by Paris Sigalas.



02

"Pithari 6" comes from a selected vineyard that is part of the blend for "Tria Ampelia 2021." Fermentation took place with its own indigenous yeasts, leaving residual sugars, and it remained on its lees for 16 months. A distinctive elegance emerges from its complexity, which was the inspiration behind its creation.



03

"AKULUMBO" comes from an overripe harvest, one month after the regular harvest, where it fermented and aged on its lees in an amphora for 24 months. It is a distinctive, extreme version of Santorini Assyrtiko, with a rich body, long aftertaste, and high alcohol content. The underwater volcano, officially named Kolumbo, was known as Akouloubo by the residents of Oia.

MEET THE TEAM BEHIND OENO P



Paris Sigalas - Winemaker

Paris Sigalas studied mathematics and continued his postgraduate studies in Mathematical Logic in Paris. From a very young age, together with friends, he volunteered during harvest and wine making for his father, who followed the great tradition of the island. Along with his studies in Paris, he was introduced to French wine and a passion for good wine intruded his life. The creation of Domaine Sigalas in 1991 was more a result of this passion and less a business move. The new venture for his new small winery, OENO Π, is the continuation of this passion for good wine.



George Germanis - Agricultural Consultant

Dr. George Germanis, chemist and soil scientist is an expert who has made a decisive contribution to the creation of many vineyards in Greece. Doctor Ph.D. in Soil Science 1973-1990 / Head of department: The use of radioisotopes in arboriculture / 1990 onwards viticulture consultant. He has collaborated with 16 wineries in Greece, Cyprus and Malta.



Thanos Fakorelis - Consultant Oenologist

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Eva Athanasopoulou - Oenologist

Eva Athanasopoulou is a graduate agronomist from the Agricultural University of Athens. Her postgraduate studies in Viticulture and Oenology led her to Santorini in 2020 for the harvest period at Domaine Sigalas. With the establishment of OENO P, she starts her career as an oenologist, gaining experience next to Paris Sigalas.

A LEGACY OF QUALITY AND PASSION

June 2022 / Baxedes

I first heard Dante's lines about wine from a friend on the ship that brought us to Santorini, it must have been in the summer of 1987. We were coming to the island for the harvest, where we would trample the grapes in my grandfather's canava (cellar) in Baxes, in front of the sea, and make our own wine. Domaine Sigalas didn't exist yet; it was founded in 1991.

The lines were from the Purgatorio, the second part of the Divine Comedy, and they deeply impressed me:

That what I say may leave you less perplexed, consider the sun's heat that, when combined with sap that flows from vines, is then made wine.

In a disarmingly simple and poetic way Dante talks to us about the birth of wine, explaining the "miracle" – a miracle that he masterfully connects in the same canto XXV with the then inexplicable mystery of human reproduction.

The lines were written around 1315–16. The centuries that have passed haven't altered in any way their liveliness, immediacy and wisdom. It is a fact that nowadays scientific research and the technologies it generates have significantly improved the quality of wine. Yet something escapes science's grasp. Science cannot distinguish a great wine from an average one. It was this elusive element, this potential miracle, that was the trigger for me to create Domaine Sigalas 30 years ago. And it is still the inspiration for my new adventure, oeno P, with Dante's lyrics ringing with all the freshness of a good omen for what will follow.

Paris Sigalas





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