

SantoWines SANTORINI NYKTERI RESERVE

Appellation: Protected Designation of Origin (PDO) Santorini
 Type: White dry wine
 Varieties: Assyrtiko 75%, Athiri 15% & Aidani 10%



2016 vintage

Tasting note

Traditionally Assyrtiko and a dash of Aidani and Athiri grapes were pressed the night after their harvest in order to give the famous Nykteri (stands for staying up all night) wine. Santo Wines Nykteri pays a tribute to this unique wine-making style, with high-alcohol content, great concentration and ripe-fruit character.

Yellow-lemon color of medium intensity with golden hues. The nose is scented with vanilla and oaky aromas, suggesting barrel treatment, followed by elegant notes of citrus and green fruits, pepper and butter caramel. Dry on the palate with lively acidity and complex oaky flavors paired with the fruity character. The aftertaste is long and intense.

Technical info

Alcohol by volume (%)	13.9	Total acidity (<i>gr tartaric acid/lt</i>)	7.1
Residual sugars (<i>gr/lt</i>)	3.9	pH	3.05

The vineyard

Location:	Pyrgos & Imerovigli village, Santorini
Altitude:	Up to 400 meters
Age of vines:	20 - 60 years
Pruning method:	"Kouloura" (basket-shaped)
Planting density:	2,000-2,300 vines/ha
Yield/ha:	3,000 kg
Harvest:	Handpicked between 7-24 August

Winemaking

Classic white vinification. Destemming, skin contact for 6 hours. Gentle pneumatic press. The beginning of the fermentation in stainless inox tanks at 16-17°C. At the middle of the fermentation, the must is filled in oak barrels. Battonage every two days for one month and a half until the completion of the fermentation. Stabilization, filtering and bottling.

Maturation: 12 months (9 months in 225 Lt medium toast French oak barrels (1st – 2nd fill) plus 3 months in the bottle.

Limited Production: 5.000 bottles

Suitable for vegetarians and vegans