

SantoWines SANTORINI NYKTERI

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

2017 vintage

Tasting notes

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.

A clear lemon color of medium intensity. Expressive flowery aromas of jasmine on the nose, along with green fruits, such as green apple and pear on a vanilla background. On the palate it is dry, with crispy-refreshing acidity, in great balance with the delicate floral and fruity flavors. Just an elegant touch of oak, contributes to the overall balance. Long and pleasant aftertaste.

Technical info

Alcohol by volume (%) 13.8	Total acidity (gr tartaric acid/ltr) 5.8
Residual sugars (gr/ltr) 3.2	pH 3.08

Awards & Scores

Silver Medal Concours Mondial de Bruxelles 2017
 91 points – Decanter World Wine 2018
 Thessaloniki IWSC 2018 – Silver

The vineyard

Location:	Pyrgos 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

Winemaking

Harvest: handpicked between 10-20 August. Classic white vinification. Destemming, skin contact for 6 hours. Gentle pneumatic press. Fermentation temperature at 16-17 °C. At the beginning of the fermentation, the must is filled in oak barrels for the completion of the fermentation.

Maturation: 3 months in 225 Lt medium toast French oak barrels (50 % 1st – 50% 2nd fill)

Total Production: 80.000

Suitable for vegetarians and vegans

Highlight: On the back label of the wine, the basic info of the wine is also written in Braille system

