



Santo Wines SANTORINI NYKTERI RESERVE

Appellation: Protected Designation of Origin (PDO) Santorini
Type: White dry wine
Varieties: Assyrtiko 85%, Athiri 10% & Aidani 5%

2020 vintage

Tasting notes

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(%) 14.9 Total acidity(*gr tartaric acid/lt*) 6.9
Residual sugars(*gr/lt*) 4.00 pH 2.92

The vineyard

Location: Pyrgos & Imerovigli village, Santorini
Altitude: Up to 400 meters
Age of vines: 40 - 60 years
Pruning method: "Kouloura" (basket-shaped)
Planting density: 2,000-2,300 vines/ha
Yield/ha: 2,000 kg

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: 2.200 bottles

Suitable for vegetarians and vegans

