

NYKTERI

PDO Santorini | Assyrtiko 90%, Athiri-Aidani 10%



Origin of grapes: Centenarian vines from vineyards in Megalochori and Pyrgos villages at 350-400 meters of elevation. Late harvest, as tradition mandates, aiming in body fullness and rich aromatic palate.

Vinification: Free-run juice ferments in large, mostly second use, oak barrels. Once the ideal oak integration is achieved, the wine is transferred to stainless steel tanks for longer lees stirring. Total maturation on the lees for 16 months is followed by cellaring for four months in the bottle.

Description: Powerful nose with ripe fruit notes (quince) and intense minerality. Voluptuous and fine, rich body with vibrant acidity and long briny finish.

Ageing potential: more than 10 years

Best served at 12-14 °C. A rich, voluptuous wine pairs ideally with grilled salmon or seared tuna and can stand up to meat dishes like lamb or braised duck. For the vegetarians, try it with smoked eggplant dip and pita or pasta with tomato-based red sauces.

Vintage 2019

Alcohol (%by vol) 14,4%

Residual sugars (g/l) 1,4

pH 2,93

Total titrable acidity (g/l tartaric acid) 7.02