



## Santo Wines SANTORINI NYKTERI

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



### **2022 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.

A clear lemon color of medium intensity. Expressive flowery aromas of jasmine on the nose, along with citrus and 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 (%): 13.9      Total acidity (*gr tartaric acid/lt*): 6.1  
Residual sugars (*gr/lt*): 3.7      pH: 2.96

#### **The vineyard**

Location: Oia, Megalochori  
Altitude: Up to 400 meters  
Age of vines: 50 years avg.  
Pruning method: "Kouloura" (basket-shaped)  
Planting density: 2,000 - 2,300 vines/ha  
Yield/ha: 3,500 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.

Maturation: 6 months in 5t French oak vats

Total Production: 40.000

*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**