

# NYKTERI



**VINTAGE:** 2023

**APPELLATION:**

Protected Designation of Origin Santorini

**VARIETIES:** 100% Assyrtiko

**VINEYARDS:**

The grapes come from the "Louroi" vineyard plots in Pyrgos Kallistis, at an altitude of 160 meters. The ungrafted vines are over 100 years old, trained in the traditional "kouloura" system, and cultivated organically. The soil is volcanic, rich in lava and pumice, and yields are extremely low.

**VINIFICATION:**

Vinification takes place with whole grape clusters in a 500-liter oak barrel. Fermentation is spontaneous, and the wine remains on its fine lees for 7 months. It is bottled unfiltered.

**TASTING NOTES:**

Aromas of ripe stone fruits, nuts, and subtle notes of yeast, set against a backdrop of pronounced minerality. On the palate, it is complex, full-bodied, with high acidity and a long, persistent finish.

**TECHNICAL INFORMATION:**

Alcohol: 14%

pH:

Residual sugars:

TA:

Bottled: