

SIGALAS

SANTORINI

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NYCHTERI

Variety: Assyrtiko 100%

Vintage: 2019

Type: Dry White

Category: PDO Santorini

Origin: Selected vineyard blocks from Santorini island

Age of Vines: Over 60 years old

Cellaring: Ageing with its lees for 20 in old oak barrels

Ageing Potential: At least 10 years

Technical Analysis:

Alcoholic Volume: 15,0%

Total Acidity: 5,9 g/L

Residual Sugars: 3,9 g/L

Active Acidity (pH): 3,21

Volatile Acidity: 0,67 g/L



Vinification: Keeping faith to tradition, Nychteri is a late harvest wine with high levels of alcohol and some residual sugar. It ages with its lees in large oak barrels for 20 months

Color: Deep lemon color with golden hues

Nose: Complex, with ripe citrus, honey, nuts and herbs aromas. Minerality is evident

Taste: Full-bodied, with complex flavors, acidity, balance and some residual sugar contents that give a special character to Nychteri. Very long-lasting afterstate

Best served at: 13-15 °C

Pairs with: Duck in orange sauce, stew with white sauce and strong flavored cheese