

SIGALAS

SANTORINI



NYCHTERI

Vintage 2020



Variety: Assyrtiko 100%
Type: Dry white wine
Appellation: PDO Santorini

VINEYARD

From grapes grown mostly on our privately owned vine parcels as it is essential for this wine to harvest as late as possible.

Age of vines: 60+ years
Harvest: Strict grape sorting, hand-picked.

WINEMAKING

Rigorous grape sorting by hand on conveyor belt. Whole bunch gentle yet long pressing. Fermentation mostly in 500 lt. old French oak barrels. Lees aging for 20 months, with periodical stirring (bâtonnage).

Technical analysis

Alcohol by volume: 15% Residual sugars (RS): 4.0 gr/lt
Active acidity (pH): 3.21 Total acidity (TA): 5.9 gr/lt

TASTING NOTE

Complex nose with aromas of hazelnut, honeycomb, and apricot jam, together with elegant barrel notes of vanilla, milk chocolate and sweet spices. The palate is rich and oily, with a sharp acidity that offers beautiful crispness and balance. The concentration and the long finish stand out.

Ageing potential: 10+ years
The wine is vegan friendly.