

SIGALAS

SANTORINI



NYCHTERI

Vintage 2021



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
pH: 3.43 Total acidity (TA): 5.8 gr/lt

TASTING NOTE

Golden color. Complex nose with aromas of ripe poached fruits like bitter orange and apricot, dried nuts, and chocolate notes on a background of sweet spices. The palate is rich and oily, following the aromas of the nose, with vibrant acidity and exceptional concentration. Very long aftertaste.

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