



GAVALAS
winery

NYKTERI 2019



Type: Dry White Wine

Category: Protected Designation of Origin Santorini

Varieties: Assyrtiko 100%

Vineyard: Old vines more than 50 years old from the area of Megalochori. Use of overripe grapes harvested at the end of August.

Winemaking: Fermentation in stainless steel vats. The wine is lead into barrels to complete the fermentation. Then it matures with total lees for 6-8 months in light toasted French oak barrels.

Tasting notes: The oxidative ageing that takes place gives Nykteri a particular character. Complex nose with aromas of ripe fruits, nuts, honey, vanilla and the typical minerality of Assyrtiko. Concentrated body with high alcohol, crisp acidity and long aftertaste.

Food pairings: Fatty fish and white meat

Ageing potential: 8+ years

Production: 5.000 bottles

Technical Information

Harvest Date	22/8/2019
Bottling Date	3/7/2020
Alc.	14.1
Acidity (g/L tartaric acid)	6.2
Volatile acidity (g/L acetic acid)	0.50
Free SO2 (mg/L)	28
Total SO2 (mg/L)	64
Res. sugars (g/L)	1.7
pH	2.9
Cork	DIAM 5