



# 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

<b>Harvest Date</b>	22/8/2019
<b>Bottling Date</b>	3/7/2020
<b>Alc.</b>	14.1
<b>Acidity (g/L tartaric acid)</b>	6.2
<b>Volatile acidity (g/L acetic acid)</b>	0.50
<b>Free SO2 (mg/L)</b>	28
<b>Total SO2 (mg/L)</b>	61
<b>Res. sugars (g/L)</b>	1.7
<b>pH</b>	2.9
<b>Cork</b>	DIAM 5