



GAVALAS winery

NYKTERI 2023



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 fine lees for 5 months in light toasted French oak barrels (2.000lt and 225lt 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: 3.500 bottles

Technical Information

Harvest Date	26/8-29/8/2023
Bottling Date	21/2/2024
Alc.	14.6
Acidity (g/L tartaric acid)	6.8
Volatile acidity (g/L acetic acid)	0.62
Free SO2 (mg/L)	30
Total SO2 (mg/L)	95
Res. sugars (g/L)	2.1
pH	3.02
Cork	DIAM 5