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Nykteri

PDO Santorini

Dry Style

Vintage: 2024

Varieties: 85% Assyrtiko, 10% Athiri, 5% Aidani

Alcohol: 14.5%

Total Acidity: 6.2 g/L

pH: 3.19

Residual Sugar: 2.9 g/L

Vinification: Hand harvested, destemmed, skin contact for 6 hours, gentle pneumatic press, fermentation at 16-17°C, aged 6 months in French oak

Total Production: 20,000 bottles

Vineyard Details: Oia, Megalochori. Up to 300 MASL, average vine age 80 years, "Kouloura" basket-shaped pruning methods, average yield 2,000 kg/ha

Tasting Notes: Flowery aromas of jasmine, along with citrus, green apple, pear, and vanilla. On the palate, the wine is dry with refreshing acidity - balanced with delicate floral and fruity flavors - and just a touch of oak.

Pairing Suggestions: Grilled or fried fish, white meats

Scores & Accolades:

96 points, Gold medal

92 points

90 points

Decanter - vintage 2024

Wine Advocate - vintage 2024

Wine Spectator - vintage 2023

**Prestige
Luxury**

A yellow shield-shaped logo with the text "SANTO WINES 1911" in white, positioned in the upper center of the image.

SANTO
WINES
1911

A white, modern building with a crenelated roofline, identified as the Santo Wines Winery. It is set against a clear blue sky, with green grapevines in the foreground and background.

SANTO WINES
WINERY

Founded in 1911, Santo Wines is the largest cooperative on the island of Santorini – representing over 1,200 members and producing the highest quality PDO wines using sustainable viticultural practices.

- 1 A benchmark producer in Santorini:** of the 20+ wine producers on the island, Santo is the largest – representing 40% of the island's production. All Santo white wines are labelled PDO, meaning grapes are grown, fermented, aged and bottled on the island of Santorini.
- 2 The mighty Assyrtiko:** the Assyrtiko grape is unique due to its ability to maintain high acidity and alcohol levels in a hot, dry climate. It is highly expressive of its terroir – showcasing the island's volcanic soil – with a hallmark salty minerality that makes it a versatile wine that pairs well with a range of foods.
- 3 Sense of place:** the volcanic topsoil that is found throughout Santorini creates wines rich in minerality often with a salty sea breeze character. Santorini is one of a few places untouched by phylloxera – allowing for vines 60-150 years old. In the vineyard, "Kouloura" pruning techniques are used to create a basket-like shape around the vines with its canes – protecting the vine from harsh winds, sand and climate.