

DOMAINE SIGALAS

Nychteri



HISTORY -

Founded in 1991, Sigalas wines were initially made at the converted Sigalas family home. In 1998 a new vinification, bottling and aging unit was built in a privately owned area of Oia, on the northern part of Santorini. Here the Santorini Assyrtiko as well as the Aidani, Athiri, Mandilaria and Mavrotragano varieties thrive. The vineyards for these varieties are considered the oldest continuously cultivated vineyards in the world, over 3000 years. The volcanic soils and climate of the viticulture area are the most unique and this "terrior" cannot be replicated anywhere else in the world.

ECOSYSTEM -

The soil of Santorini is unique, the whole island is a super volcano and has been covered with volcanic material since the last eruption in 1620 B.C. Nychteri was the traditional white wine of Santorini, which was produced by using overripe Assyrtiko grapes. The fermentation and ageing processes took place in old oak barrels, for more than 3 years and Nychteri had never been topped up. Thus, the oxidative ageing phenomena took place, giving Nychteri a particular character.

VINIFICATION -

Keeping faith to tradition, Nychteri is harvested late. Only using free run juice, the wine is fermented in neutral old 225L and 300L French Oak barrels. No punch downs and racking only once.

AGEING -

The wine is aged for 20 months on its lees in 225L & 300L neutral French Oak barrels.

COMPOSITION - 100% Assyrtiko

ALTITUDE - 0 - 984 ft

REGION - Santorini, Cyclades

IRRIGATION - Dry Farmed

CLASSIFICATION - PDO Santorini

ALCOHOL % - 15%

AGE OF VINES - 60+ years

PH - 3.12

VINE TRAINING - 'Kouloura' Basket Shaped Vines Low on the Ground

TOTAL ACIDITY - 5.80 grams/liter

SOIL PROFILE - Volcanic ash, pumice, rocks composed of magnesium, ferrous Iron, & lava deposits