



**George Gavalas- Nykteri - Assyrtiko 100% - 2010
(PDO Santorini)**

Technical Data

Alcohol: 14.0 %
Acidity: 6.57 g/lt
pH: 3.05
Res. Sugar: 2.1 g/lt
Production: 500 cases of 12 bottles

Vineyard / Viticulture

Mr Gavalas vineyards are located at Megalochory, Santorini. In the area of 15 acres, Mr. Gavalas grows the indigenous varieties of the island such as Assyrtiko, Athiri, Aidani, Katsano, Gaidouria, Potamisi, Mandilaria, Mavrotragano and Voudomato. The average yield is low, about 350 kilos but the quality of the production is excellent because of the concentration of all the solids parts existed in the berries (sugars, acids, sterols, minerals etc). Particularly resistant to hot and dry conditions of the island, the vines have a rich and strong root system that penetrates the layers of volcanic soil (ash, lava, pumice and rust covering the limestone and shale rock subsurface origin during successive eruptions.)

To increase the agricultural land and to limit the loss of water minimum rainfall, farmers build stone walls and any manipulation of soil (tillage, digging) aims to improve the absorption of rainwater in the winter. Summer only sea fog that covers the island, refresh the thirsty plants in the morning. Then the strong winds and the hot sun drying of grapes from moisture removing the risk of developing diseases. The only intervention required for plant protection is the sulfuration corresponding to principles of organic farming. To protect plants from strong winds and reduce losses in water

Santorini wine growers have adopted and perfected a primitive pruning technique the 'kouloura' which is a form of pruning of a low vegetable basket in which grapes are protected without injuring the production of the hard blows of sand entrained by the wind. The fine sandy soils poor in nutrients, with little clay content protected the vineyard of Santorini by the phylloxera. Today is one of the few European vineyards where the vines are ungrafted.

Winemaking:

Nikteri is a white wine, possessing VQPRD status made from Assyrtiko grapes. The harvest begins in the middle of August. The grapes are brought to the winery, having been carefully placed in crates and baskets, never completely filled so as to avoid any damage that might occur in transportation. Only 25% of the grape juice is extracted. It is then placed in stainless steel tanks where with a cold process it is separated from the lees. Fermentation then takes place in stainless steel vats at 16oC. After fermentation it is aged for six to eight months in French oak barrels before being bottled.

Tasting Note: It is gold color with dominant fruit aromas (pears, green apple, pineapple) along with scents of jasmine and citrus flowers. Spicy, round and full of flavor with a pleasant and refreshing acidity and a long finish. Served with meals rich in flavors such as lamb and grilled meat, seafood and local delicacies. Best served at 10-12°C

SRP: 14,99\$.