

SEPTEMBER 29 — 30 SANTORINI



WINE — MASTER CLASSES

SANTORINI NYKTERI PAST, PRESENT & FUTURE Masterclass by Yiannis Karakasis MW

Special Guests

ru) da Datras Vamuakausis (Var

Paris Sigalas (Oeno P Winery) & Petros Vamvakousis (Venetsanos Winery)

ST. JOSEPH WINE CAVE

17:00 — 19:00

PRICE PER GUEST

€ 150

With centuries of history and tradition, Santorini Nykteri is known for its rich

wines based on overripe grapes and its extensive use of oak in an oxidative approach. However, over the years, questions have arisen about the direction and evolution of this unique style. In this exciting masterclass, Yiannis Karakasis MW will unravel the mysteries surrounding Nykteri by exploring the complex balance between tradition and innovation.

What is the future of this historic wine, and by extension,

what is the relationship between Assyrtiko and oak?

THE WINES in alphabetical order (exact vintages to be confirmed)

Anhydrous, Afoura 2022, Santorini

Argyros, Assyrtiko Oak Fermented 2016, Santorini
Artemis Karamolegos, Nykteri 2020, Santorini
Argyros, Cuvée Nykteri 2019, Santorini
Boutari, Kallisti Reserve 2022, Santorini
Canava Chrissou-Tselepos, Nikteri 2022, Santorini
Gaia, Nykteri 2020, Santorini
Gavalas, Nykteri 2022, Santorini
Hatzidakis, Nykteri 2020, Santorini
Koutsoyannopoulos, Grande Reserve 2018, Santorini
Mikra Thira, Nikteri 2020, Santorini
Oeno P, Akulumbo 2021, Santorini
Santo Wines, Assyrtiko Grande Reserve 2020, Santorini

Venetsanos, Nykteri 2016, Santorini

Vassaltis, Plethora 2020, Santorini