



ARTEMIS KARAMOLEGOS SANTORINI 2018 JEROBOAM

£108.50

Buy 6 for £84.99 each and save 6%

Buy 12 for £79.57 each and save 12%

SKU: GRARTS300

Categories: [Santorini](#), [White](#), [Vegan](#), [Greece](#), [Dry](#),
[Wines £100 and above](#), [Artemis Karamolegos](#)

Although the Artemis Karamolegos winery was officially founded in the form we know it today in 2004, the Karamolegos family has a winemaking tradition that stretches back to 1952. Today it is the most widely awarded winery on the island of Santorini, with their modern cellar producing a range of exceptional wines mainly from Assyrtiko, alongside other indigenous grape varieties of Santorini. This is the third largest winery on Santorini, working with a combination of their own vineyards and experienced growers across the island.

Santorini's unique terroir was forged by a huge volcanic eruption back in 1620BC. The volcanic soils create an environment that is uniquely hostile to Phylloxera, meaning that vines have remained on their original roots. The dry, unforgiving terroir means roots of the vines often exceed 20 meters in length as they penetrate deep into the subsoil in the search for water. The vines can only survive in this arid climate due to the capacity of the soil to retain what little moisture there is. This is one of the world's oldest viticultural areas, with vine growing traced back over 34 centuries. Grapes for this wine are sourced from old vineyards in different parts of the island. The majority comes from Pyrgos, Exo Gonia, Megalochori and some from Akrotiri, Emporio and Fira.

This is made from 90% Assyrtiko, 10% Athiri & Aidani. A cool vinification in separate stainless steel tanks for each variety of the blend with a little early skin contact. The wine is then aged on its lees for at least 7 months.

Tasting Note: A refined nose dominated by the aromas of

peach and citrus with stony minerality Notes of jasmine and mint from the Athiri-Aidani add layers of flavour. Complex, focused palate with great depth of fruit, freshness and density.

Food Match: Ideal with fish tartar, grilled shrimp or octopus.

