



ANHYDROUS AFOURA 2019

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Anhydrous is the Santorini project from leading Evia winery Avantis estate. It translates as "without water" which references the seemingly parched growing conditions on this unique, volcanic island. Here the basket-trained or "kouloura" vines both protect the grapes from the high winds and scorching heat, while reducing evaporation from the sandy volcanic soils. Apostolos and Lenga Montrichas of Avantis Estate began making wine on Santorini in 2012 and in 2020 opened their own winery and cellar door in a converted outdoor cinema on the outskirts of Thira, the capital of Santorini. The Afoura Assyrtiko is made from old vines grown around the village of Pyrgos, the highest village of the island, and home to many of the best vineyards. The wine is fermented in stainless steel tanks with indigenous yeasts before being transferred to 2/3 1000 litre old oak barrels and 1/3 clay amphora for one year's ageing. An intriguing nose of Greek honey, dried citrus and hints of quince and a touch of flint. The wine has high, saline acidity yet a palate that is broad and creamy and full of smoky mineral notes. A compelling white which displays another face of Assyrtiko

