



ARTEMIS KARAMOLEGOS 34

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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 1620 B.C. The volcanic soils create an environment that is uniquely hostile to Phylloxera, meaning that vines have remained on their original rootstocks. The dry, unforgiving terroir means roots of the vines often exceed 20 meters long 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 vinegrowing traced back over 34 centuries. The "34" is made from vines over 120 years old from the villages of Pirgos, Exo Gonia, Fira, Aktotiri and Megalochori.

After a cold soak on skins the free-run juice is fermented with selected and indigenous yeasts, 10% in oak barrels. The wine is aged on lees for at least 8 months.

Grape: 100% Assyrtiko

Tasting Note: Aromas of preserved lemon, wild herbs,

apricot and sea air combine with a palate that is both tense and mineral yet mouthfilling and powerful. The finish is long and complex. This is an exceptional example of Assyrtiko of huge potential.

Food Match: Ideal with grilled prawns, thai salad or a veal carpaccio

Closure: Natural Cork

Awards: 96/100 Decanter

Farming Practices: Contains Sulfites

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