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ARTEMIS KARAMOLEGOS LOUROI PLATIA

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Categories: Santorini, White Wines, Rare & Fine Wine, Greece, Dry, £50 - £99.99 Wines, Artemis Karamolegos, Vegan

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 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 the penetrate deep into the suboil 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.

This incredible wine is from 150 year old traditionally basket-trained (Kouloura) vines planted in a single vineyard just below the village of Pyrgos, at 200 metres above sea level on rocky volcanic soils.

A temperature controlled temperature follows a short pre-fermentation cold soak. The wine is matured on gross lees for 11 months in stainless steel tank with frequent lees stirring to genrate texture. A further year of

cellaring adds extra complexity and layers to this outstanding expression of Assyrtiko. Just 2000 bottles made.

Grape: Assyrtiko 100%

Tasting Note: Along with the Papas, also from Karamolegos, this is one of Greece's very finest whites - both provide a benchmark for what Assyrtiko is capable of, albeit in quite different styles. This is a ripe, broad-shouldered, creamy textured white full of white peach, acacia, cardamom, sea breeze and wet stone. Viscous and round yet with a thread of mineral purity running through the wine onto a long, intense finish. World-class.

Food Match: Perfect with roast duck or chicken.

Closure: Cork

Farming Practices: Contains Sulfites

Awards: 94/100 Wine Advocate

Vintage: 2017