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ARTEMIS KARAMOLEGOS NYKTERI 2021

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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 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 is sourced from old vines up to 100 years old from plots situated in Megalochori and Pyrgos at an altitude up to 400 m. Harvested late to achieve maximum ripeness.

The free-run juice is fermented in large, mostly second use oak barrels before transfer to stainless steel tanks in order to fine-tune its balance.for fine-tuning . The wine is aged on lees for 16 months in total, followed by an ageing of 4 months in bottle.

Grape: 90% Assyrtiko, 10% Athiri & Aidani

Tasting Notes: Intense aromas combining dry nuts with matured yellow fruits, honey, quince and a sophisticated minerality. Rich and concentrated on the palate with intense character moving through to a dry, elegant finish.

Food Match: Ideal with grilled chicken and spicy squid.

Closure: Synthetic Cork

Farming Practices: Contains Sulfites

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