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ARTEMIS KARAMOLEGOS PYRITIS

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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. The Pyritis is made from 3 parcels of 120 year old vines in Pyrgos and Megalochori.

Fermantation is with neutral yeasts to alow the charcter of the grape and terroir to shine through. The wine is aged for 10 months with frequent lees stirring and followed by a 6 months in bottle before release.

Grape: 100% Assyrtiko

Tasting Note: Notes of flint and dried peach with hints of wild lemon thyme and almonds. The palate shows great

depth and concentration building to layers of yellow plum and a long, dry salty, smokey finish, rich and dense with finesse and well balanced acidity. A world-class white wine.

Food Match: Crab risotto or stuffed Guinea fowl.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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