



SANTORINI

A vineyard island

Welcome to



where youth and passion
meet great wine and gastronomy

The wine routes of Oia Vineyard

Santorini - traditionally and officially named Thira - is the southernmost member of the 33-island Cyclades chain in the South Aegean, with an area of approximately 73 km² (28 mi²) and 1,400 hectares of indigenous vineyards. Santorini's vineyards constitute one of the most ancient viticultural regions of the Mediterranean zone, and indeed the world, with a history stretching back over 3,500 years. The volcanic composition and chemistry of the island's soil have protected the vineyards from the parasite phylloxera, so the vines needed no replacement during the great phylloxera epidemic of the late 19th century. In the Middle Ages, the island became famous for its very sweet, very strong dessert wine named "Vinsanto". Santorini's unique Vinsanto is still a source of local pride and is most certainly worth tasting while here.

Since 1980, Santorini's traditional wine-growers have incorporated modern, innovative vinification methods while remaining steadfastly loyal to their historical roots. As a result, Santorini is now known for producing highly-regarded, complex wines of exceptional quality. While being famous for its white wine varieties - such as Athiri, Aidani and the dominant variety of Assyrtiko - which constitute 80% of the viticultural region of the island, the remaining 20% does produce the red wine varieties Mandilaria and Mavrotragano. Today you can experience the exceptional results of 21 wine producers and 13 modern-facility wineries in one place.



Assyrtiko

Assyrtiko has been a dominant and native variety of Santorini vineyards since antiquity. It amounts to 90% of the white wine varieties, with white wine varieties constituting 80% of the viticultural region of the island. It is considered to be one of the great Greek varieties and it has been chosen as the ambassador-variety of our country according to the strategic plan for the promotion of Greek wine.

The special character and nature of the variety excites oenophiles around the world with its potential. Assyrtiko is characterized by its endurance in hot climates, its fresh and pure acidity with high minerality, its low pH and its texture. Assyrtiko produces wines of high alcohol level, without intense aromas but with distinctive hints of lemon and citrus, with crystal clarity, density, structured body and an amazing ageing potential exceeding even a decade.

Assyrtiko has an unparalleled ability to interpret the unique terroir of the volcanic island with its strong stony flavors.

In our cellar you can find an array of Assyrtiko, spanning across many vintage years and sources from an array of different winemakers. Do not hesitate to explore Assyrtiko's merits by asking us which bottle is likely to tempt you the most!

SANTORINI (PDO)



Santorini A. Karamolegos Winery	9	40
Santorini Santo Wines	9	41
Santorini Saint August Art Space Winery	10	44
Santorini 34 A. Karamolegos Winery	10	46
Santorini Canava Roussos 1836	11	47
Santorini Estate Argyros	11	47
Santorini (Blue) Gavalas Wines	11	50
Santorini Thalassitis Gaia Wines	12	52
Santorini Volkan Wines Koutsoyannopoulos	12	54
Santorini Akra Chryssos Winery	12	54
Santorini Anhydrous Winery	12	54
Santorini Venetsanos Winery	12	54
Santorini Domaine Sigalas	12	55
Santorini Boutari Winery	12	55
Santorini Vassaltis Vineyards	13	58
Santorini Familia Hatzidakis Winery	13	59
Santorini Organic Art Space Winery	14	62
Santorini Canava Chrissou-Tselepos	15	64
Santorini Mikra Thira Winery	19	83

PREMIUM ASSYRTIKOS



Assyrtiko Wild Ferment Gaia Wines	15	65
Cuvée Monsignori Estate Argyros	15	66
Ksera Homata Volkan Wines Koutsoyannopoulos	15	66
7 Villages Domaine Sigalas	16	71
Pyritis A. Karamolegos Winery	17	75
Santorini Cuvée no.15 Hatzidakis Winery	18	79
Skitali Hatzidakis Winery	18	79
Kavalieros Domaine Sigalas	20	88
Laoudia Canava Chrissou-Tselepos	22	97
Santorini Pure Volcanic Slopes Vineyards	23	100
Irini Santo Wines	24	105
Louroi-Platia A. Karamolegos Winery	25	110
Icon Anhydrous Winery	25	111
Gramina Vassaltis Vineyards	27	118
ALS Apsinthos Winery	28	124
Ftelos A. Karamolegos Winery	30	133
Terrasea Mikra Thira Winery	32	142
Assyrtiko de Louros Hatzidakis Winery	33	144
Papas A. Karamolegos Winery	35	156
Plethora Vassaltis Vineyards	42	183

ASSYRTIKO BARREL



Santorini Barrel Domaine Sigalas	13	56
Assyrtiko Grand Reserve Santo Wines	14	62
Santorini Barrel Vassaltis Vineyards	16	72
Kallisti Reserve Boutari Winery	16	73
Afoura Anhydrous Winery	19	84

Nychteri

Nychteri is a traditional white wine of Santorini, produced with over-ripe Assyrtiko grapes. During the elaboration of the must - the fresh pressing of the grapes with seeds, stems, skins and all - the free-run juice was destined to become Nychteri. The fermentation and ageing processes slowly took place in old oak barrels that were rarely topped up. Thus, the oxidative ageing phenomena took place, giving Nychteri a particular character often compared to Sherry wines.

For the old Santorineans, Nychteri were the most precious wines, and thus they carefully calibrated temperature in the production process. The vinification took place during the night and early in the mornings, and the grapes quickly transported to underground 'Canaves' before the rise of the hot sun. In the 'Canaves' the pressing and vinification in the barrels began immediately and did not stop until the fermentation had clearly started. This is the reason why the name of the wines in question is Nychteri, as "Νύχτα" means "Night" in Greek. This wine is characterised by the high alcoholic grades (over 15% alcohol by volume) and some residual sugar. The aromas on the nose are complex - those of ripe citrus, honeysuckle, nuts and minerality - whereas the mouth tastes a full-bodied wine, with complex flavors, balance and residual sugar that give a special character to Nychteri.

The ageing potential is at least ten years. Within our cellar you are going to find aged Nychteri that will convince you about this!

NYCHTERI (PDO)



Nychteri Santo Wines	9	42
Nychteri Art Space Winery	12	51
Nychteri Canava Roussos 1836	12	52
Nychteri A. Karamolegos Winery	12	55
Nychteri Boutari Winery	13	57
Nychteri Gavalas Wines	13	58
Nychteri Reserve Santo Wines	13	58
Nychteri Venetsanos Winery	14	63
Nychteri Gaia Wines	17	74
Nychteri Hatzidakis Winery	18	79
Nychteri Canava Chrissou-Tselepos	24	105
Nychteri Domaine Sigalas	26	112



Athiri

Athiri is a white variety native to the island. It is an aromatic variety, of lower acidity than Assyrtiko and lower potential alcohol content. For those who wish to get in touch with the Santorinean wines, Athiri is an excellent proposition. Its simple structure and its mild taste make the variety suitable for a wide range of dishes. It is also found on the island of Rhodes.

ATHIRI (PGI)



Athiri Santo Wines	10	43
Athiri Estate Argyros	12	52

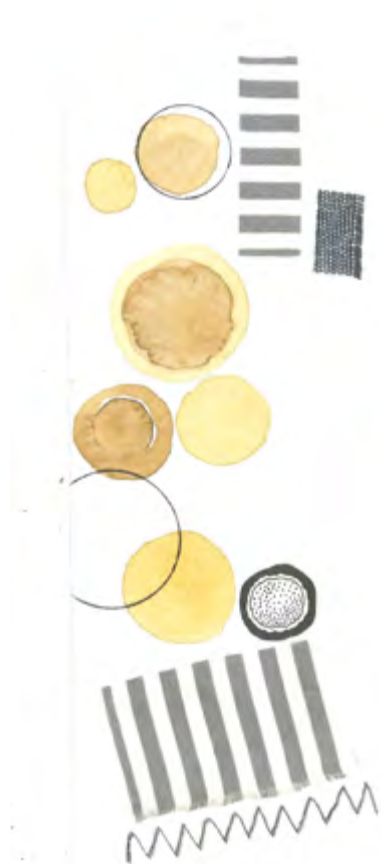
Aidani

Aidani is a white variety native to the island, but can be considered an alternative expression of the wines of Santorini. It is a floral-scented variety, with relatively low acidity and strong aromatic elements. It carries a PGI (Protected Geographical Indication) for Santorini. It was traditionally used in Vinsanto, the renowned sweet Santorini wine, in order to contribute to its scent bouquet. Today, Aidani and Athiri are used in proportions of up to 25% for the production of a wine with the Protected Designation of Origin (PDO) "Santorini"; the remaining 75% is contributed by Assyrtiko.

AIDANI (PGI)



Aidani Art Space Winery	10	41
Aidani Santo Wines	10	43
Aidani A. Karamolegos Winery	10	45
Aidani Domaine Sigalas	12	52
Aidani Gavalas Wines	12	52
Aidani Estate Argyros	13	59
Aidani Hatzidakis Winery	14	60
Aidani Vassaltis Vineyards	15	66



WHITE BLENDS



Atlantis White Estate Argyros	6	26
Nassitis Vassaltis Vineyards	8	37
Assyrtiko-Aidani Art Space Winery	9	39
Katsano Gavalas Wines	12	52
Platani-Athiri Venetsanos Winery	12	52

ORANGE WINES



Orange Wine Volkan Wines Koutsoyannopoulos	11	48
Theory Venetsanos Winery	12	52
Mystery/14 A. Karamolegos Winery	14	61
Clay Gaia Wines	15	65

ROSE



Ean Domaine Sigalas	6	24
Terra Nerra Rose A. Karamolegos Winery	6	24
Atlantis Rose Estate Argyros	6	26
Grace Anhydrous Winery	8	37
Rosette Hatzidakis Winery	11	47
Roseate Venetsanos Winery	11	50
Anagallis Venetsanos Winery	11	50
Voudomato Gavalas Wines	12	52

SPARKLING WINES



Santo Demi-Sec Sparkling Rose Santo Wines	12	51
Santo Brut Sparkling White Santo Wines	14	63

SWEET WINES

VINSANTO SWEET WHITE WINE (PDO)



Vinsanto Santo Wines	7	64
Vinsanto Canava Roussos 1836	7	67
Vinsanto First Release Estate Argyros	8	72
Vinsanto A. Karamolegos Winery	8	73
Vinsanto Hatzidakis Winery	10	66
Vinsanto Gaia Wines	10	85
Vinsanto Domaine Sigalas	10	88
Vinsanto Volkan Wines Koutsoyannopoulos	10	89
Vinsanto 12 years aged Boutari Winery	11	96
Vinsanto Gavalas Wines	12	105
Vinsanto Venetsanos Winery	14	88
Vinsanto Late Release Estate Argyros	17	155
Vinsanto 12 years aged Venetsanos Winery	23	206

MEZZO SWEET WINE



Kratiras Santo Wines	6	52
Nama Hatzidakis Winery	6	56
Mavrathiro Canava Roussos 1836	7	59
Voudomato Hatzidakis Winery	8	54
Apiliotis Domaine Sigalas	8	69
Liastos Venetsanos Winery	10	66

Sweet wines are served at 50ml glass

RED WINES

Mandilaria

Mandilaria is another PGI-protected red variety of the South Aegean, found on Rhodes, Crete, Paros and Santorini. Along with the other red varieties of the island, it covers approximately 20% of the viticultural region. It is a high-tannin variety and rich in coloring substances. It matures with difficulty, most times yielding musts with aggressive and unripe tannins.

Mandilaria boasts high acidity, and thus traditionally, and even to the present day, it has been used to produce the sun-dried sweet wine of Santorini. This is an exquisite sweet red wine that manages to combine extremely high acidity with rich residual sugar content and a tannin aftertaste.

We do believe that every daring wine-lover seeking to widen their scent and flavor palette should taste this variety from the sun-drenched and windy vineyards of Santorini.

MANDILARIA (PGI)



Terra Nera Red A. Karamolegos Winery	6	25
Vassanos Vassaltis Vineyards	7	31
Red Wave Anhydrous Winery	8	36
Kameni Santo Wines	10	42
Caldera Canava Roussos 1836	10	45
Mandilaria Venetsanos Winery	12	52
Red Selection 5 Volkan Wines Koutsoyannopoulos	29	129



Mavrotragano

This red wine once came perilously close to disappearing from the Santorini landscape. It is a robust variety with thick vine twigs, tough wood, large leaves and a small yield. The grapes are small, with reddish-to-black color. The bunches of grapes are usually small or medium sized. The skin of the grape is thick, with anthocyanins that break easily, yielding vividly-coloured must and many high-quality tannins with a good degree of polymerization.

Mavrotragano was, until recently, in danger of extinction. In the last fifteen years, several local wineries took a leading role in saving this rare and exceptional indigenous variety of Santorini's viticultural region. Mavrotragano offers a blend of ripe red fruit, sweet spices, tobacco and a full-bodied structure with evident tannins and acidity. The results are high quality wines with a wide ageing potential range. In Oia Vineyard you can find Mavrotragano from many vintage years to taste and unveil the complex personality of this Aegean variety over time!

MAVROTRAGANO (PGI)



Mavrotragano Santo Wines	16	71
Mavrotragano A. Karamolegos Winery	17	73
Mavrotragano Hatzidakis Winery	18	79
Mavrotragano Gavalas Wines	19	85
Mavrotragano Organic Santo Wines	21	92
Mavrotragano Vassaltis Vineyards	22	96
Mavrotragano Domaine Sigalas	23	99

RED BLENDS



Atlantis Red Estate Argyros	6	26
Xenoloo Gavalas Wines	7	31
Mm Domaine Sigalas	8	34
Crescendo Santo Wines	9	40
Ampelones Volkan Wines Koutsoyannopoulos	11	47
St. Nikolas Anhydrous Winery	13	56

All above are also served at 75ml.

Our shop use Coravin system.

All of the above bottles are available for sale from our store.

Kouloura, a unique modulation system

A particularly interesting feature of Santorini's traditional wine cultivation is the "Kouloura" modulation system, in which vines are pruned to form a wreath-like basket shape close to the soil in order to protect and shelter the plants from strong sun and winds, especially during the summer. Keeping the vines low and close to the soil also enables them to absorb the ground's humidity most efficiently, which is of added importance on Santorini, where water is sorely scarce.

Santorini PDO zone

PDO Wines of Greece ("Protected Designation of Origin") include the Greek wine category of "Designation of Origin Wines" (AOQS and AOC). The areas where AOQS wines are produced - "Designation of Origin of Superior Quality" (part of the PDO Wines of Greece) are in essence the historical wine-growing and wine-making areas of Greece. Wine-growing zones have been established along the lines of communal municipality borders that fall within restrictions of altitudes or other natural and artificial limits. Varietal compositions are determined strictly on the basis of Greek native grape varieties.

The AOC wines zones - "Controlled Appellation of Origin" (part of the PDO Wines of Greece) are historically and geographically determined wine growing areas. AOC wines must be vinified by wineries located within their zones and adhering to specially-determined characteristics.

The PDO Santorini wine zone was established in 1971.

Dry white wines marked under "**Santorini**" require that the concentration of grapes is at least 75% Assyrtiko and the rest Aidani and Athiri at 25%.

Dry wines marked under the indication of "**Nychteri**" necessitate that the grapes be ultra-mature and that the wines be of high alcoholic content (a minimum of 13.5% alcohol by volume), and aged in oak barrels for a period of at least three months.

The indication "**Vinsanto**" regards dessert wines. It necessitates that the grapes be ultra-mature and that they have been left to dry in the sun so that they may become desiccated, thus raising the concentration of sugars to at least 370gr/l.

Wines bearing the "Vinsanto" indication must be aged in oak barrels for at least 24 months. Should they be the result of longer ageing, they should remain in the oak barrels for at least four years or for periods of years which are multiples of 4. The Vinsanto wines could be either "naturellement doux - vin de raisin passerile" or "vin de liqueur de raisin passerile". Vinsanto wines can be harvest-specific and different harvests can be blended provided the most recent one is indicated.

Varieties

For PDO SANTORINI: Assyrtiko (minimum 75%), Aidani, Athiri.

For PDO NYCHTERI: : Assyrtiko (minimum 75%), Aidani, Athiri.

For PDO VINSANTO: Assyrtiko (minimum 51%), Aidani, Athiri
(small quantities from Gaidouria, Katsano, Monemvasia, White Muscat, Platani, Potamisi, Roditis are allowed)

PDO: Protected Designation of Origin

PGI: Protected Geographical Indication



The mentioned prices include all taxes
and statutory charges.

You will find forms and a special box for any
written complaints and comments.

We thank you very much for visiting our place.
The consumer is not required to pay the fee if not
received the statutory receipt.

Responsible parties for the market authorities:
Andreas Markozanes & Georgios Monacholias

