



ARTEMIS KARAMOLEGOS MAVROTRAGANO

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Artemis Karamolegos are making some of the finest wines on the unique, volcanic Greek island of Santorini. This red is made from the Mavrotragano grape which is indigenous to the island. “mavro” translates as “black” and “tragano” as “crisp”, referencing the small, dark taut-skinned grapes of the variety. This is a heat and drought-resistant grape, making it ideal for the challenging local environment, and manages to produce red

wines of both power and freshness. Grapes are from two selected vineyards of this rare variety with an average age of 20 years, situated in Exo Gonia and Kamari. Their cultivation differentiates from the traditional method of 'basket' trained vines; they are trained in vertical wire trellis and pruned as double Guyot. Winemaking: Classic red vinification with 24 hours pre-fermentation cold soak. Fermentation under stable temperature, extraction by pump-overs and punchdowns. Alcoholic and malolactic fermentation finish in tank and then the wine is transferred into the barrels. Matured in oak barrels of 1st, 2nd and 3rd use for 24 months. This wine most closely resembles a slightly softer Nebbiolo in style – medium ruby in the glass but with a lifted perfume of rose and mulberry, with a hint of smoky minerals, spiced cherries and game

underneath. The wine is underpinned by a fine thread of saline acidity and tannic grip. A refined, elegant red that puts on weight and depth in the glass.

