



## ARTEMIS KARAMOLEGOS SANTORINI 2018 JEROBOAM

£108.50

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SKU: GRARTS300

Categories: [Floral & Aromatic](#), [Santorini](#), [White](#), [Vegan](#), [Greece](#), [Dry](#), [£100 and above](#), [Artemis Karamolegos](#)

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 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 1620BC. The volcanic soils create an environment that is uniquely hostile to Phylloxera, meaning that vines have remained on their original roots. The dry, unforgiving terroir means roots of the vines often exceed 20 meters in length as they penetrate deep into the subsoil 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 vine growing traced back over 34 centuries. Grapes for this wine are sourced from old vineyards in different parts of the island. The majority comes from

Pyrgos, Exo Gonia,  
Megalochori and some from  
Akrotiri, Emporio and Fira.

This is made from 90%  
Assyrtiko, 10% Athiri & Aidani. A  
cool vinification in separate  
stainless steel tanks for each  
variety of the blend with a little  
early skin contact. The wine is  
then aged on its lees for at  
least 7 months.

Tasting Note: A refined nose  
dominated by the aromas of  
peach and citrus with stony  
minerality Notes of jasmine  
and mint from the Athiri-  
Aidani add layers of flavour.  
Complex, focused palate with  
great depth of fruit, freshness  
and density.

Food Match: Ideal with fish  
tartar, grilled shrimp or  
octopus.

