



ARTEMIS KARAMOLEGOS MYSTIRIO MAGNUM 2018

£84.00

Buy 6 for £65.80 each and save 6%

Buy 12 for £61.60 each and save 12%

SKU: GRARTM150

Categories: [Ripe & Spicy](#), [Santorini](#), [Orange](#), [Vegan](#), [Greece](#), [Dry](#), [£50 - £99.99](#), [Magnums](#), [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. This wine is from a single centenarian vineyard located in Pyrgos, one of the best terroirs of Santorini.

Fermentation with indigenous yeasts with full skin contact for 21 days followed by maceration for several weeks. The wine is then aged on lees for 10 months. Only one tiny addition of SO₂ is made during bottling.

Grape: 100% Assyrtiko

Tasting Note: A top-quality orange wine which rivals the very best. Amber in colour with exotic notes of apricot, tea and cardamom. Powerful, textured mouthfeel with fine tannins and elevated mineral acidity, plenty of grip and tremendous depth and power. A complex, rewarding wine which demands food.

Food Match: A great match with a wide range of foods from Gruyere to roasted lamb or monkfish tagine.

Closure: Natural Cork

