



# 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 km<sup>2</sup> (28 mi<sup>2</sup>) 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 85% of the viticultural region of the island, the remaining 15% 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 85% 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)



<b>Santorini SIMA</b> Oeno P	10	42
<b>Santorini</b> A. Karamolegos Winery	12	53
<b>Santorini</b> Santo Wines	13	57
<b>Santorini 34</b> A. Karamolegos Winery	14	62
<b>Santorini</b> Akra Chryssos Winery	14	62
<b>Santorini</b> Domaine Sigalas	14	62
<b>Santorini (Blue)</b> Gavalas Wines	14	62
<b>Santorini</b> Anhydrous Winery	14	62
<b>Santorini</b> Boutari Winery	14	62
<b>Santorini</b> Venetsanos Winery	15	66
<b>Santorini Thalassitis</b> Gaia Wines	15	66
<b>Santorini</b> Estate Argyros	15	66
<b>Santorini Familia</b> Hatzidakis Winery	16	70
<b>Santorini</b> Vassaltis Vineyards	17	75
<b>Santorini</b> Volkan Wines Koutsoyannopoulos	17	75
<b>Santorini</b> Canava Chrissou-Tselepos	18	79
<b>Santorini</b> Mikra Thira Winery	20	88
<b>Santorini Saint August</b> Art Space Winery	22	88

## PREMIUM ASSYRTIKOS



<b>Kontarades</b> Santo Wines	17	75
<b>Assyrtiko Wild Ferment</b> Gaia Wines	18	79
<b>Pyritis</b> A. Karamolegos Winery	19	84
<b>7 Villages</b> Domaine Sigalas	20	89
<b>Skitali</b> Hatzidakis Winery	22	97
<b>Enalia</b> Gavalas Wines	25	110
<b>Kavalieros</b> Domaine Sigalas	25	110
<b>Irini</b> Santo Wines	27	119
<b>Louroi-Platia</b> A. Karamolegos Winery	27	119
<b>Icon</b> Anhydrous Winery	27	119
<b>Cuvée Evdemon</b> Estate Argyros	28	123
<b>Orycton</b> Kyanos Wines	30	129
<b>Laoudia</b> Canava Chrissou-Tselepos	30	129
<b>Kamaras</b> A. Karamolegkos Winery	32	141
<b>ALS</b> Apsinthos Winery	32	141
<b>Ftelos</b> A. Karamolegos Winery	33	145
<b>Gramina</b> Vassaltis Vineyards	33	145
<b>Tria Ampelia</b> Oeno P	33	145
<b>Terrasea</b> Mikra Thira Winery	34	150
<b>Rampelia</b> Hatzidakis Winery	36	158
<b>Ammonite</b> Gaia Wines	38	167
<b>Papas</b> A. Karamolegos Winery	38	167
<b>Pithari 6</b> Oeno P	38	167
<b>Plethora</b> Vassaltis Vineyards	44	194
<b>Assyrtiko de Louros</b> Hatzidakis Winery	49	216

## ASSYRTIKO BARREL



<b>Santorini Barrel</b> Domaine Sigalas	16	70
<b>Assyrtiko Grand Reserve</b> Santo Wines	17	75
<b>Afoura</b> Anhydrous Winery	17	75
<b>Kallisti Reserve</b> Boutari Winery	19	84
<b>Santorini Barrel</b> Vassaltis Vineyards	21	92

## 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 "Nύχτα" 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)



<b>Nychteri</b> Santo Wines	14	62
<b>Nychteri</b> A. Karamolegos Winery	16	70
<b>Nychteri</b> Venetsanos Winery	17	75
<b>Nychteri</b> Gavalas Wines	18	79
<b>Nychteri</b> Gaia Wines	19	84
<b>Nychteri</b> Art Space Winery	20	88
<b>Nychteri</b> Hatzidakis Winery	22	97
<b>Nychteri</b> Mikra Thira Winery	22	97
<b>Nychteri</b> Estate Argyros	28	123
<b>Nychteri</b> Canava Chrissou-Tselepos	28	123
<b>Nychteri</b> Domaine Sigalas	28	123



## 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**  
Estate Argyros



15 66

## 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 15% for the production of a wine with the Protected Designation of Origin (PDO) "Santorini"; the remaining 85% is contributed by Assyrtiko.

### AIDANI (PGI)

**Aidani**  
A. Karamolegos Winery



11 48

**Aidani**  
Domaine Sigalas

12 53

**Aidani**  
Gavalas Wines

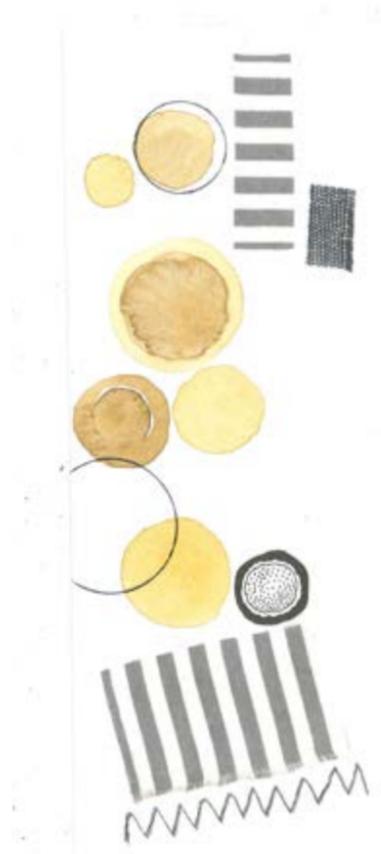
14 62

**Aidani**  
Hatzidakis Winery

16 70

**Aidani**  
Vassaltis Vineyards

16 70



## WHITE BLENDS



8 35

**Atlantis White**  
Estate Argyros

**Aa**  
Domaine Sigalas

10 44

**Assyrtiko-Aidani**  
Art Space Winery

11 48

**Nassitis**  
Vassaltis Vineyards

12 53

**Platani-Athiri**  
Venetsanos Winery

13 57

**Katsano**  
Gavalas Wines

14 62

## ORANGE WINES



14 62

**Theory**  
Venetsanos Winery

**Mystery/24**  
A. Karamolegos Winery

16 70

**Orange Wine**  
Volkan Wines Koutsoyannopoulos

17 75

**Clay**  
Gaia Wines

18 79

## ROSE



8 35

**Mm Rose**  
Domaine Sigalas

**Terra Nerra Rose**  
A. Karamolegos Winery

8 35

**Atlantis Rose**  
Estate Argyros

8 35

**Grace**  
Anhydrous Winery

9 39

**Rossete**  
Hatzidakis Winery

13 57

**Anagallis**  
Venetsanos Winery

13 57

**Voudomato**  
Gavalas Wines

13 57

## SPARKLING WINES



55

**Santo Demi-Sec Sparkling Rose**  
Santo Wines

**Santo Brut Sparkling White**  
Santo Wines

70

## SWEET WINES

### VINSANTO SWEET WHITE WINE (PDO)

<b>Vinsanto</b> Santo Wines	9	81
<b>Vinsanto</b> Canava Roussos 1836	9	81
<b>Vinsanto</b> A. Karamolegos Winery	10	90
<b>Vinsanto First Release</b> Estate Argyros	12	108
<b>Vinsanto</b> Gaia Wines	12	108
<b>Vinsanto</b> Domaine Sigalas	12	108
<b>Vinsanto</b> Gavalas Wines	12	108
<b>Vinsanto</b> Hatzidakis Winery	13	117
<b>Vinsanto 12 years aged</b> Boutari Winery	13	117
<b>Vinsanto</b> Vassaltis Vineyards	14	120
<b>Vinsanto</b> Venetsanos Winery	17	110
<b>Vinsanto Late Release</b> Estate Argyros	21	189



9 81

9 81

10 90

12 108

12 108

12 108

12 108

13 117

13 117

14 120

17 110

21 189



### SWEET WINE

<b>Mavrathiro</b> Canava Roussos 1836	8	72
<b>Apilotis</b> Domaine Sigalas	9	81
<b>Voudomato</b> Hatzidakis Winery	10	65
<b>Nama</b> Hatzidakis Winery	10	65
<b>Liastos</b> Venetsanos Winery	11	72

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 15% 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)

<b>Terra Nera Red</b> A. Karamolegos Winery	8	35
<b>Vassanos</b> Vassaltis Vineyards	11	48
<b>Kameni</b> Santo Wines	12	53
<b>Caldera</b> Canava Roussos 1836	13	57
<b>Mandilaria</b> Venetsanos Winery	13	57



8 35

11 48

12 53

13 57

13 57



## 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)

		
<b>Mavrotragano SIMA</b> Oeno P	14	62
<b>Mavrotragano</b> Santo Wines	17	75
<b>Mavrotragano</b> A. Karamolegos Winery	19	84
<b>Mavrotragano</b> Gavalas Wines	20	88
<b>Mavrotragano Organic</b> Art Space Winery	21	92
<b>Mavrotragano</b> Vassaltis Vineyards	22	97
<b>Mavrotragano</b> Estate Argyros	22	97
<b>Mavrotragano</b> Hatzidakis Winery	24	106
<b>Mavrotragano</b> Domaine Sigalas	25	110

### RED BLENDS

		
<b>Atlantis Red</b> Estate Argyros	8	35
<b>Xenoloo</b> Gavalas Wines	9	39
<b>Mm</b> Domaine Sigalas	10	44
<b>Ampelones</b> Volkan Wines Koutsoyannopoulos	16	70
<b>St. Nikolas</b> Anhydrous Winery	16	70

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 85% Assyrtiko and the rest Aidani and Athiri at 15%. 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 85%), Aidani, Athiri.

For PDO NYCHTERI: Assyrtiko (minimum 85%), 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