

# SANTORINI

WINES FROM GREECE



## TREASURING THE MOMENT



# Santorini, on everyone's dream bucket list



# A blend of fire and water



# A blend of fire and water





Remnant of the “Minoan Eruption”, one of the largest volcanic eruptions in recorded history that took place in 3,600 bC and led to the creation of a roughly circular seawater-filled Caldera.

Santorini caldera is mostly submerged located in the southern Aegean Sea. Visible above water is the circular Santorini island group, consisting of the main island of Santorini, Therasia and Aspronisi at the periphery, and the Kameni islands at the center.



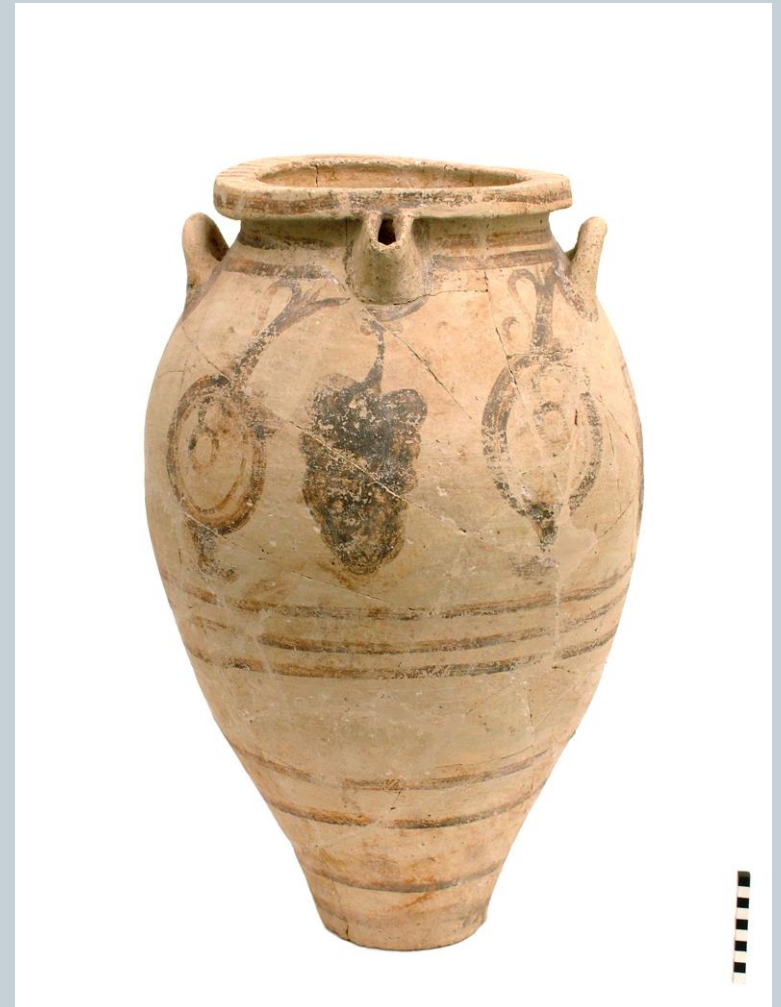
The famous Santorini Caldera

# A city under the lava



Excavations at Akrotiri in 1960s revealed a buried city dated back to 4,000 years. Houses of major structure (up to 3 floors), pipes with running water, huge ceramic storage jars, mills, pottery, winemaking culture; findings resembling to Plato's description of the legendary lost city of Atlantis.

# A city under the lava



# Building life on unique, demanding conditions





# A dry volcanic land gives birth to authenticity



The birthplace of terroir-driven products of limited production, renowned all over the world. Santorini Tomatoes, Santorini Fava, Santorini Capers and of course... Santorini wines.

# Assyrtiko, the flagship Santorini variety



The Assyrtiko grapes grow protected from the harsh conditions (heat and wind) in the traditional “kouloura” (wreath-shaped) vines. Close to the ground they keep the necessary humidity from the sea breeze, one of the rare sources of water the plants can find.

# Thriving in the volcanic soil



Despite the harsh conditions, Assyrtiko thrives in Santorini. The poor soil leads to extremely low yields and bone dry wines of sheer individuality and dense structure. The grapes manage to achieve ripeness while maintaining high acidity. The lack of clay in the soil makes Santorini vines immune to phylloxera, therefore the age of the vines can be in many cases be more than 100 years.

# Thriving in the volcanic soil



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© D. Talianis, 2014

# Thriving in the volcanic soil



# Dry Farming



# Dry Farming





# Dry Farming



# The 'M' word



The -much debatable- term of **minerality** seems to find one of its best use in the case of Santorini Assyrtiko. An individual, intriguing mouthfeel that combines high acidity with savoury quality and peculiar density. A fascinating sensory association met in volcanic wines all around the world, despite the enormous variations of the soil types and winemaking traditions.

# Carrying away the wine world



Jancis Robinson  
JancisRobinson.com

Whenever I'm asked to nominate an obviously great pale-skinned grape that deserves to be planted more widely, I always think first of **Assyrtiko** (pronounced, as far as I know, 'ass - ear - ticko'). This is by far the most widely planted vine on the beautiful Aegean island of Santorini and demonstrates the most admirable ability to make seriously characterful and refreshing wines even in a relatively warm climate. The wines, made from vines trained in low round basket-like shapes on the ground, as shown here, manage to combine both citrus and mineral elements somehow, as well as being quite full bodied. Furthermore, the wines can age in bottle for longer than most crisp, dry whites. I've had and much enjoyed four- and five-year-old Assyrtikos.



# Carrying away the wine world



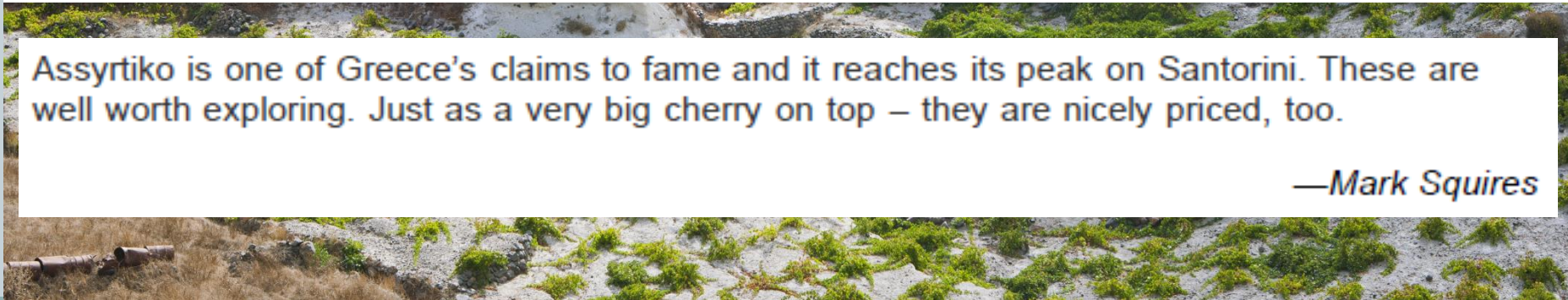
«Assyrtiko is grape that should become  
***an international star!***»

Robert Parker



Assyrtiko is one of Greece's claims to fame and it reaches its peak on Santorini. These are well worth exploring. Just as a very big cherry on top – they are nicely priced, too.

—Mark Squires



# SantoWines, the power of collectiveness



SantoWines, founded in 1947, is the Cooperative of Santorini with 1,200 active members. It is the major producer in the island (50% of the total wine production) and owns a state of the art winery in Pyrgos village. Safeguarding and promoting worldwide the authentic products and the long-standing traditions of the island is in the heart of Santo's mission.

# Biodiversity



The potential of Assyrtiko is endless, therefore SantoWines invests in R&D of the flagship variety, as well as all 10 native grapes grown in Santorini. At the same time, a team of viticulturists supports the local vine growers at all times and introduces new, sustainable farming practices (e.g. organic) with respect to the unique biodiversity of the island.

# Quality



Nico Manassis is the  
Decanter World Wine  
Awards Regional Chair for  
Greece

Santo Wines, its largest producer, confirmed with its straight 2012 Assyrtiko and 2012 Nykteri that it has been trying harder for some time now. These changes go beyond smart repackaging, and Nykteri wines need a few years to show how gracefully this traditional style develops.



SantoWines is among the most rapidly developing Coops in Europe and among the case studies of “Best Cooperatives Practices” of the European Union.

# Sustainability



**“Working in the land where our children’s children will be living”.** That is the philosophy that drives SantoWines conduct of practice.





# Wine tourism Center



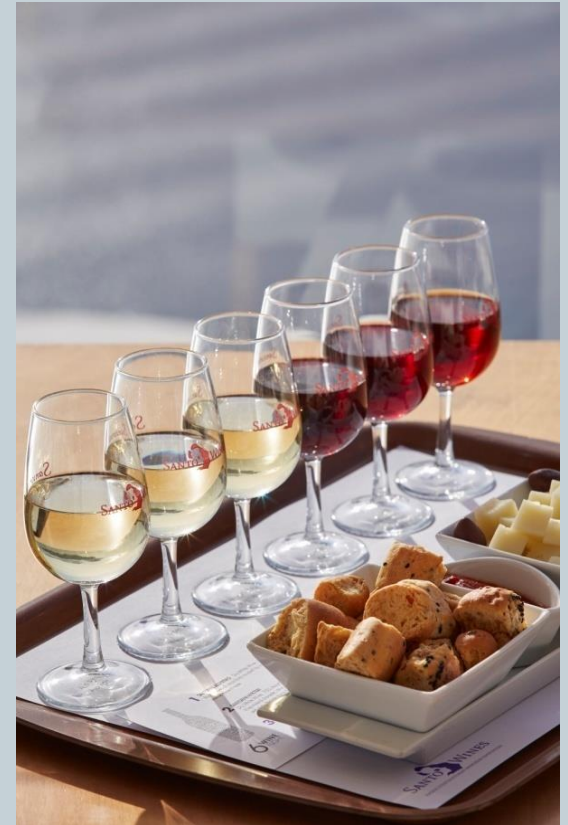
## **10 Best Wine Travel Destinations 2014**

### **Where to Taste**

There's no better place on Santorini to taste wine while watching the sun descend over the caldera than Santo Wines. Order a flight of six wines and pair them with specialties including cheese, olives, bread and spreads made from tomato and fava beans. Before leaving, visit the newly renovated boutique to purchase wine and locally grown products.









SANTO WINES



Wine tourism Center



# Wine tourism Center



# Wine tourism Center



The  INDEPENDENT

This place is vital for popularizing the idea of Santorini wine as a quality product.

(August 2013)



SantoWines welcomes every year **600,000 visitors** from all around the globe.



**SANTO**  **WINES**



Introducing the new **SANTORINI** brand



# TREASURING THE MOMENT

Straight forward.  
Clear. Captivating



## Santorini Assyrtiko

Protected Designation of Origin Santorini  
100% Assyrtiko

A classic benchmark of the variety and its homeland. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

Hand-harvested Assyrtiko grapes from Pyrgos and Imerovigli villages.

Age of vines: 60-80 years

Planting density: 2,000-2,300 plants / ha

Yield: 3,000 kg / ha

Classic white vinification.

Destemming, skin contact for 6 hours. Gentle pneumatic press. Fermentation temperature at 16-17 °C. Conservation in stainless steel tanks. Stabilization, filtering and bottling.

ABV% 13.7    pH 3.05    TA (gr/lt) 6.12    RS 3.8

SANTO WINES



Santorini Assyrtiko family



## Santorini Nykteri family

Protected Designation of Origin Santorini  
Assyrtiko 75%, Athiri 15% and Aidani 10%

Besides Santorini Assyrtiko, Santorini Nykteri is the second white wine with a PDO Santorini appellation. Here Assyrtiko grapes are blended with two additional native varieties, Athiri and Aidani.

The name “Nykteri” comes from the Greek word “Nykta” (*NEE - ktah*) which means “night” and stands for the tradition of staying up all night in order to press the hand-harvested grapes right after their collection and avoid the heat of the day.

Santorini Nykteri has a distinctive wine making style with high alcohol content and maturation in oak –even in the regular version.

Santorini Nykteri – 3 months in French oak 225lt  
Santorini Nykteri Reserve – 9 months in French oak 225lt





The acclaimed Santorini Vinsanto, a naturally sweet wine from sundried grapes of Assyrtiko (85%) and Aidani (15%).

The grapes are sundried for 8-10 days before the winemaking. The ritual of maturation for these complex wines includes a minimum of 2 years in French oak.





# Santo Brut, the first sparkling Assyrtiko



2012 has been the first vintage released for the very first sparkling Assyrtiko with traditional method from a Santorini producer that has attracted the attention of the wine world.

# Assyrtiko pairing



Santorini Assyrtiko is a food-begging wine. While beautifully paired with Santorini products and traditional dishes like tomato fritters and fava, it delivers perfectly together with grilled fish, seafood, sushi and ceviche recipes.



# Mavrotragano

Protected Geographical Indication Cyclades

100% Mavrotragano

Mavrotragano is a native red variety grown in the volcanic soil of Santorini. Rare and unique, the variety offers wines of limited production that stand out for their distinctive character.

Vibrant ruby red color. Exuberant nose with red fruits and notes of vanilla and tobacco. The generous and structured palate shows excellent ageing potential. The wine is matured for 12 months in medium toasted French oak (225lt).

The appellation of this wine is PGI Cyclades as the legislation allows only for white Santorini Assyrtiko and Nykteri, as well as Santorini Vinsanto, to carry the PDO Santorini appellation. Cyclades is a group of 220 islands nestled in the Aegean Sea; among them Santorini.

# Terroir-driven, experience-inspired wines



With every sip of a Santorini wine you get to (re) live the Santorini experience.



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### Thank you

#santowines #santobliss #drinkgreekwine

