

## SANTO WINES: THE POWER OF TEAMWORK



### Collectiveness, Quality, Authenticity, Sustainability

The Union of Santorini Cooperatives (Santo Wines) was founded in 1947. Today, it consists of the largest wine producer of the island representing all the cultivators and counting 1,200 active members. Santo Wines is committed to safeguarding the local tradition and heritage, protecting the Santorini vineyard, producing highest quality wines and promoting sustainable development.

Santo Wines' R&D invests in the ongoing development of cultivation and vinification techniques, while aims at the preservation of the biodiversity through the operation of a nursery of autochthonous varieties, a solid base for study and trial cultivation of local grapes.

Santo Wines' winery is among the state-of-the-art infrastructure in Greece. The exquisite location at the village of Pyrgos and the hospitality facilities of highest quality standards offering a breathtaking view of the Caldera, have established Santo Wines as one of the top wine-tourism destinations with more than 300,000 visitors per year.



[www.santowines.gr](http://www.santowines.gr) | [f /SantoWines](https://www.facebook.com/SantoWines) | [@Santo\\_Wines](https://www.instagram.com/Santo_Wines)



TREASURING THE MOMENT

SANTORINI ASSYRTIKO



P.D.O. Santorini, White dry wine  
100% Assyrtiko

The wine displays a lemon color of medium intensity. Citrus aromas and white flowers dominate on the nose, along with the characteristic mineral Assyrtiko undertones. Dry on the palate, with high, yet balancing acidity, and great complexity, underlined by mineral, fruity and floral flavors. Long and evolving aftertaste.

SANTORINI ASSYRTIKO RESERVE



P.D.O. Santorini, White dry wine  
100% Assyrtiko

Deep lemon color, with golden highlights. The nose is vibrant with oaky elements reminiscent of vanilla, followed by citrus fruits on the background. Dry, with refreshing acidity and the classic Assyrtiko's minerality. Oak flavors are well integrated with elegant citrus fruitiness on the palate. Persistent, long aftertaste.

- Ageing: 6 months in oak, at least 6 months in bottle

SANTORINI ASSYRTIKO GRANDE RESERVE



P.D.O. Santorini, White dry wine  
100% Assyrtiko

Bright, golden color. Lifted nutty aromas, honey, and honey comb, as well as floral, chamomile notes. Dry on the palate with elevated acidity and stony minerality. A similar flavor profile to the nose, paired with ripe fruit, next to vanilla and oak aromas, indicating barrel treatment. Long and complex aftertaste.

- Ageing: 12 months in oak, 12 months in bottle

SANTORINI NYKTERI



P.D.O. Santorini, White dry  
Assyrtiko, Athiri, Aidani

A clear, lemon color of medium intensity. Expressive flowery aromas on the nose, along with green fruits, such as green apple and pear. On the palate it is dry, with crispy-refreshing acidity, in great balance with the delicate floral and fruity flavors. Just an elegant touch of oak, contributes to the overall balance. Long and pleasant aftertaste.

- Ageing: 3 months in barrel

SANTORINI NYKTERI RESERVE



P.D.O. Santorini, White dry  
Assyrtiko, Athiri, Aidani

Yellow-lemon color with golden hues. The nose is scented with vanilla and oaky aromas suggesting barrel treatment, followed by elegant notes of citrus and green fruits. Dry on the palate with lively acidity and complex oaky flavors paired with the fruity character. The aftertaste is long and intense.

- Ageing: 9 months in barrel, 3 months in bottle

SANTORINI VINSANTO



P.D.O. Santorini, Naturally sweet wine  
from sundried Assyrtiko & Aidani

This classic dessert wine bears a deep orange-red color with brown tints. The nose is complex, ranging from sweet spices like cinnamon and cloves towards dried fruits such as apricots and raisins. Prolonged maturation of three years in oak barrels, delivers a mellow, velvety character, while balances the kicking acidity and reveals notes of honey and lemon.

- Long ageing potential