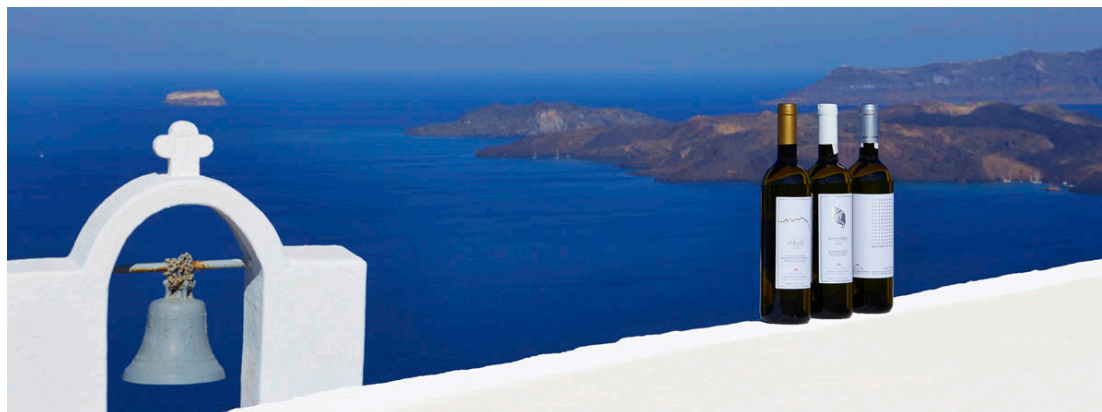


ARTEMIS KARAMOLEGOS WINES DESCRIPTIONS FOR WINE EXPERTS



Having its roots in the volcanic soil of Santorini and tradition that goes back to 1952, the winery of Artemis Karamolegos is one of the most dynamic and rapidly evolving wineries of Santorini. All its wines have been distinguished in several important International Wine Competitions. The winery has the most modern facilities for wine production, spaces for wine testing and a shop for wines and selected local products. Artemis Karamolegos had the innovative idea to combine the experience of a tour at the winery with lunch at the restaurant Aroma Avlis, the menu of which has the signature of the talented chef Christos Coskinas. In its spacious new yard offering view to the vineyard and the beaches of Monolithos and Avis, as well as in the dining halls, you can taste the delicious Mediterranean and local dishes made with fresh, carefully selected local products, accompanied with wines from the winery. The history of the winery goes back to the 1952, where the grandfather, Artemis, was cultivating the vineyards in order to produce wine for his own family and later on, in order to sell it in the island and in the rest of Greece. Artemis Karamolegos, the grandson who succeeded his grandfather and his father at the winery of Exo Gonia, is an energetic young man full of passion for his job. Since 2004 and until today, he managed to lead, miraculously, the family business many steps ahead very fast. In 2004, a turn to a modern and of a high quality production winery took place, with the production of a bottled, labeled and of a good quality wine named "SANTORINI".

The very first but most important step was to renew part of the old vineyards by planting new rare varieties from Santorini – like the varieties of aidani, the mavrotragano, the mavrathiro and the voudomato. That modern point of view in the vineyard, which is the most important part of the wine production process, naturally resulted in the creation of a modern winery.

Today, the winery produces 10 different wine labels. Utilizes in the best way the combination of the special microclimate with the volcanic, calcareous soils found in

Santorini and “leads” the Assyrtiko along with other local grape varieties in the production of wines that are recognized internationally for their quality.



OUR WINES

Our winery produces 130,000-150,000 bottles per year. We produce the following wine varieties: Assyrtiko-Aidani-White, Athiri-Mandilaria-Mavrotragano-Voydomato.

In our facilities we bottle ten labels, of which half is PDO and the other half PGI.

-ASSYRTIKO [100% Assyrtiko] - SANTORINI [Assyrtiko-Aidani-Athiri]: Fresh from Santorini, tank-aged, with sharp acidity, perfectly balanced with rich alcohol (13.5% Vol). Lemon, grapefruit and white peach aromas.

-BARREL AGED [100% Assyrtiko] - Nykteri [Assyrtiko-Aidani- Athiri]. Our Santorini barrels. We use new and old French oak barrels: 6 months for the BARREL-AGED and 3 months for Nykteri. Rich body, with additional aromas from the barrel (vanilla) and explosive taste from the volcanic winery of Santorini. Generous alcohol. Our successful series TERRA NERA (PGI) .- White [Assyrtiko] - Rose [50% Assyrtiko-50% Mandilaria] - Red [Mandilaria].

-AIDANI. Floral and herbal aromas, moderate acidity, full-bodied.

-MAVROTAGANO and VINSANTO (award-winning) complete our range of wines.



AIDANI

It is an aromatic variety grown in Santorini used most of the time as a blending component for Assyrtiko in Santorini PDO wines giving aromatic complexity and roundness to the blend. Artemis Karamolegos is producing one of the few single-varietal versions, highlighting the remarkable diversity and depth of Santorini's terroir.

GRAPE VARIETY Aidani 100%

VINEYARDS/YIELDS From vines, 15-20 years old, planted in the volcanic and stony soils of Pyrgos, Kamari and Megalochori at an altitude up to 400 m. These very poor soils have a rich content of iron. Ultra tiny yields of less than 28 hl/ha.

BOTTLES 5.000.

DATE(S) HARVESTED August 25 to 27.

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted there for ages. Fogs are common during night time in the summer providing moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes, skin contact in low temperatures for 6-8 hours followed by stainless-steel fermentation by the action of aromatic yeasts. Maturation on the fine lees with batonnage for one month. Bottled with 29 mg/lit free SO₂ (98mg/lit total SO₂).

NOSE

Aromatic complexity combining:

Sweet aromas of stone fruits such as peach, tropical notes and white flowers.

Savoury aromas of herbs and minerals such as wet stones.

PALATE Smooth and broad yet with balancing acidity. There is a great interplay between fruitiness and minerality on the palate with long lasting finish.

TECHNICAL DETAILS

Alcohol 12.9%

Residual Sugar 2.2 g/lit

Extract 25.42

Ph 3.3

Total Acidity 6.53 g/lit

CELLARING 2 years from the vintage.



SANTORINI

It is a traditional blend of mostly Assyrtiko (providing the backbone) and a splash of Athiri and Aidani for an extra aromatic lift. Vivacious but also taut, delivers immediate pleasure.

GRAPE VARIETY Assyrtiko 90% with 10% Athiri and Aidani.

VINEYARDS/YIELDS From very old vines, 50-150 years old, planted in the volcanic and stony soils of Pyrgos, Exo Gonia and Megalochori at an altitude up to 450 m. These very poor soils have a rich content of iron. Ultra tiny yields of less than 21 hl/ha.

BOTTLES 60.000

DATE(S) HARVESTED August 10 to 25

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted there for ages and also because of their unique basket-trained system. Fogs are common during night time in the summer providing moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes were cooled in our cold room and then were gently whole bunched pressed. Fermentation takes place in stainless steel tanks by the action of neutral yeasts to preserve the mineral character of Assyrtiko. Fermentation lasts for a month at 15°C and is followed by maturation on the lees and battonage for 45 days. Bottled with 31 mg/lit free SO₂ (108mg/lit total SO₂).

NOSE

Aromatic complexity combining:

Sweet aromas of pear, green apple, biscuits and lemon blossom

Savoury aromas of lemon, grapefruit and minerals.

PALATE Starts with a core of creamy biscuits followed by waves of freshness with stony minerality and electric acidity making a strong statement. Delicious upon release retaining its fine lines.

TECHNICAL DETAILS

Alcohol 13.5%

Residual Sugar 2.2 g/lit

Extract 25.09

Ph 3.09

Total Acidity 6.7 g/lit.

CELLARING 5 years from the vintage.



SANTORINI ASSYRTIKO

From 100% Assyrtiko is a classic and pure expression of the variety whispering in a very authentic way the island's majestic terroir. This wine has seen no oak treatment and was vinified with minimal interventions in the cellar.

GRAPE VARIETY Assyrtiko 100%

VINEYARDS/YIELDS From old vines of 70 to 100 years age, planted in the volcanic and stony soils of Pyrgos and Megalochori at an altitude that goes up to 450 m. These very poor soils have a rich content of iron. Ultra tiny yields averaging 21 hl/ha.

BOTTLES 30.000.

DATE(S) HARVESTED August 8 to 20.

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes having survived because they have been adapted there for ages and also because of their unique basket-trained system. Fogs are common during night time in the summer providing moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes were cooled in our cold room and then were gently whole bunched pressed. Fermentation takes place in stainless steel tanks by the action of neutral yeasts to preserve the mineral character of Assyrtiko. Short maturation on the lees follows and the wine is bottled with 30 mg/lit free SO₂ (109mg/lit total SO₂).

NOSE

Aromatic complexity combining:

Sweet aromas of pear, green apple and quince

Savoury aromas of lemon, minerals, petrol and nuts.

PALATE Dense and concentrated with intense personality and opulent character. Starts with lime and apple aromas followed by sweeter and riper flavours of honey and quince. Assyrtiko's bright acidity and tension cuts through the wine's oily and fat character providing an impeccable balance. The wine finishes very long.

TECHNICAL DETAILS

Alcohol 13.7%

Residual Sugar 2.1 g/lit

Extract 24.5

Ph 3.08

Total Acidity 6.3 g/lit

CELLARING 5-7 years from the vintage.



SANTORINI NIKTERI

It describes the style of traditional Santorini produced from overripe grapes that matures in oak under oxidative conditions (no topping up). Karamolegos' version is a wine of power, richness and concentration that retains this traditional character but is also modern controlling the degree of oxidative maturation.

GRAPE VARIETY Assyrtiko 90% with 10% Athiri and Aidani.

VINEYARDS/YIELDS From old vines of 70 to 100 years of age, planted in the volcanic and stony soils of Megalochori at an altitude that goes up to 400m. These very poor soils have a rich content of iron resulting in average yields of 21 hl/ha.

BOTTLES 5.000

DATE(S) HARVESTED August 15 to August 28.

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted there for ages and also because of their unique basket-trained system. Fogs are common during night time in the summer providing

moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes were cooled in our cold room and then were gently whole bunched pressed. Fermentation takes place in stainless steel tanks by the action of neutral yeasts to preserve the mineral character of Assyrtiko and lasts for one month. Wine is then racked in a combination of 50% new French oak of 500 lts and 50% old oak where it matures for 3 months under controlled oxidative conditions. Bottled with 32 mg/l free SO₂ (112mg/l total SO₂).

NOSE

Aromatic complexity combining:

Sweet aromas of pear, ripe apple and glazed quince.

Savoury aromas of lime, minerals, and roasted hazelnuts.

PALATE Dense wine packed with extract, depth of fruit and high intensity. Starts with flavour of hazelnuts leading the way to honey and apricot notes finishing with a clean and complex mineral aftertaste.

TECHNICAL DETAILS

Alcohol 14.2%

Residual Sugar 1.8 g/l

Extract 26.2

Ph 3.14

Total Acidity 6.9 g/l.

CELLARING 6-10 years from the vintage.



SANTORINI OAK MATURED

This is another expression of the island's flagship variety, Assyrtiko. Here new oak maturation adds more layers to the aromatic spectrum and the wine's texture retaining however the variety's mineral signature.

GRAPE VARIETY Assyrtiko 100%

VINEYARDS/YIELDS From old vines of 70-100 years old, planted in the volcanic and stony soils of Akrotiri at the island's northwestern tip at an altitude that goes up to 330 m. These very poor soils have a rich content of iron giving very fine yields that do not exceed 28 hl/ha.

BOTTLES 4.000

DATE(S) HARVESTED

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted there for ages and also because of their unique basket-trained system. Fogs are common during night time in the summer providing moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes were cooled in our cold room and then were gently whole bunched pressed. Fermentation takes place in stainless steel tanks by the action of neutral yeasts to preserve the mineral character of Assyrtiko and lasts for one month. Wine is then racked in 70% new French oak where it matures for 6 months. Bottled with 33 mg/lit free SO₂ (111mg/lit total SO₂)

NOSE

Aromatic complexity combining:

Sweet aromas of pear, ripe apple, quince and vanilla.

Savoury aromas of lemon, minerals, and roasted almonds.

PALATE Rich and opulent wine with high level of freshness that delivers a deliciously elegant character. Perfectly integrated oak is supported by a fine creamy texture, depth of fruit and long lasting finish.

TECHNICAL DETAILS

Alcohol 14.3%

Residual Sugar 1.9 g/lit

Extract 25.8

Ph 3.12

Total Acidity 7 g/lit.

CELLARING 5-7 years from the vintage.



MAVROTRAGANO

This is the answer of Santorini for black-coloured indigenous varieties. Exotic in nature and rare, it reflects the unique terroir of the island through Karamolegos' tiny production of 2.500 bottles.

GRAPE VARIETY Mavrotragano 100%

VINEYARDS/YIELDS From old vines averaging 50 years with a proportion even reaching 150 years old, planted in the volcanic and stony soils of Pyrgos, Kamari and Megalochori. These very poor soils have a rich content of iron and the altitude is up to 450 m. Ultra tiny yields of 21 hl/ha.

BOTTLES 2.500.

DATE(S) HARVESTED August 3 to 15.

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted for long in these conditions and also because of their unique basket-trained system. Fogs are common during night time in the

summer providing moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes were cooled in our cold room, followed by 24 hours pre-fermentation maceration. Fermentation was initiated by selected yeasts lasting 15-20 days at 20°C. Wine was then racked in 500 lt French oak (8% new and the rest of 2nd and 3rd use) to mature for 24 months and then it was bottled with 33 mg/lt free SO₂ (08mg/lt total SO₂).

NOSE

Aromatic complexity combining:

Sweet aromas of blackberries, chocolate, liquorice.

Savoury aromas of white pepper and earthy mineral notes.

PALATE Concentrated, exotic and spicy wine with firm tannins that need bottle age to fully integrate. Blackberries, chocolate and sweet spices lead the way in a ripe, solid wine that will match perfectly a prime steak.

A wine of structure and personality.

TECHNICAL DETAILS

Alcohol 13.5%

Residual Sugar 2.6 g/lt

Extract 29.32

Ph 3.08

Total Acidity 7.3 g/lt

CELLARING 6-8 years from the vintage.



VINSANTO 2006

It is the wine-heritage of Santorini, a traditional sweet wine (Vino di Santorini) made from sun-dried grapes, based on Assyrtiko grape variety. After 5 years of oxidative maturation, Vinsanto from Karamolegos winery, is transformed to a mahogany colored elixir distinguished by its searing acidity, luscious sweetness and great complexity of aromas.

GRAPE VARIETY Assyrtiko 85% with 15% Aidani

VINEYARDS/YIELDS From old vines of 50 to 150 years of age, planted in the volcanic and stony soils of Pirogos, Akrotiri and Megalochori at an altitude that goes up to 400m. These very poor soils have a rich content of iron resulting in average yields of 28 hl/ha, before the drying procedure.

BOTTLES 8.000

DATE(S) HARVESTED August 20 to August 30, 2006.

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted there for ages and also because of their unique basket-trained system. Fogs are common during night time in the summer providing moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes were left to dry under the sun in a painstaking process that lasts 9-14 days according to the vintage, followed by a few hours skin contact and fermentation for 20-30 days in 14°C. Oxidative maturation takes place in oak barriques for a total period of 60 months and the wine is bottled with 32mg/lit free SO₂ and 253ml/lit total.

NOSE

Aromatic complexity combining:

Sweet aromas of dried fruits such as fig and apricots, toffee caramel and chocolate.

Savoury aromas of roasted nuts, Mediterranean herbs such as thyme and espresso coffee.

PALATE Exuberant, with concentrated aromas, flavour intensity and balance between sweetness and searing acidity. Although heavily sweet it is not cloying, leading to a lingering and nutty finish of great complexity.

TECHNICAL DETAILS

Alcohol 11%

Residual Sugar 285 g/lit

Extract 193.16

Ph 3.49

Total Acidity 10 g/lit.

CELLARING 10+ years from the vintage.



TERRA NERA WHITE

A great introduction to Santorini's terroir, Terra Nera white is produced from 100% Assyrtiko sourced from different villages in the island. Terra Nera is a world-class Assyrtiko, with its remarkable mineral signature, fruit extract and flavor intensity.

GRAPE VARIETY Assyrtiko 100%

VINEYARDS/YIELDS From relatively young vines of 20-80 years old planted in the lower parts of the island, up to 300m above sea level, in the volcanic and stony soils of Kamari, Mesaria, Vourvoulos, Akrotiri and Megalochori villages. These very poor soils have a rich content of iron, providing very low yields, never exceeding 25hl/ha.

BOTTLES 60.000

DATE(S) HARVESTED August 3 to 20

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted there for ages and also because of their unique basket-trained system. Fogs are common during night time in the summer providing

moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes were cooled in our cold room and then were gently whole bunched pressed. Fermentation takes place in stainless steel tanks by the action of neutral yeasts to preserve the mineral character of Assyrtiko. Fermentation lasts for a month at 15°C and is followed by maturation on the lees and batonnage for 45 days. Bottled with 36 mg/l free SO₂ (103mg/l total SO₂).

NOSE

Aromatic complexity combining:

Sweet aromas of ripe apple, hints of white flowers and honey

Savoury aromas of lemon, grapefruit and minerals reminiscent of gunflint.

PALATE Mineral-driven palate with good concentration and overall lovely texture and breadth. Moderate, yet dense fruit flavors followed by refreshing acidity that provides vivacity. There is a great synergy between freshness and more mature elements in the wine.

TECHNICAL DETAILS

Alcohol 13%

Residual Sugar 1.7 g/l

Extract 21.23

Ph 3.17

Total Acidity 6.2 g/l.

CELLARING up to 3 years from the vintage.



TERRA NERA ROSE

A rare and distinctive blend of the Aegean varieties Assyrtiko and Mandilaria, resulting in a rose wine with expressive character, freshness and aromatic intensity.

GRAPE VARIETY 50% Assyrtiko & 50% Mandilaria.

VINEYARDS/YIELDS From old vines averaging 50 years old, planted in the volcanic and stony soils of Exo Gonia, Megalochori, Mesaria and Akrotiri villages. These very poor soils have a rich content of iron and the altitude is up to 400 m. Ultra tiny yields less than 28 hl/ha.

BOTTLES 9.000

DATE(S) HARVESTED August 20 to 25

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted there for ages and also because of their unique basket-trained system. Fogs are common during night time in the summer providing moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes, left to cool followed by 6-8 hours pre-fermentation cold soak. Classic red wine vinification in stainless steel tank with separation of the free-run juice after 3-4 hours. Fermentation was initiated by selected yeasts lasting 20-25 days at 14°C followed by a short period of two months maturation on fine lees with batonnage. The wine was bottled with 31 mg/lit free SO₂ (104mg/lit total SO₂).

NOSE

Aromatic complexity combining:

Sweet aromas of red cherry, strawberry and sweet spices.

Savoury aromas of white pepper and herbs.

PALATE Juicy palate, yet very refreshing due to crispy acidity levels and a lovely fruity-driven finish. Overall a fruit-forward wine, very enjoyable and fresh that provides immediate pleasure.

TECHNICAL DETAILS

Alcohol 13%

Residual Sugar 2.7 g/lit

Extract 28.19

Ph 3.12

Total Acidity 6.2 g/lit.

CELLARING 2-3 years from the vintage.



TERRA NERA RED

A classic Aegean variety, Mandilaria is considered to be one of the most deeply coloured varieties in Greece. Artemis Karamolegos takes advantage of its tolerance in the hot, arid climate of Santorini producing a wine that speaks of the Mediterranean, full of freshness and elegance.

GRAPE VARIETY Mandilaria 100%

VINEYARDS/YIELDS From old vines averaging 60 years old, planted in the volcanic and stony soils of, Karterados, Mesaria and Kamari at lower altitudes up to 300 m above sea level. These very poor soils have a rich content of iron, Yields are very low, not exceeding 28 hl/ha.

BOTTLES 10.000

DATE(S) HARVESTED August 25 to 3 of September.

CLIMATE A unique mesoclimate with lack of rain in the growing season and fierce northern winds with grapes surviving because they have been adapted there for ages and also because of their unique basket-trained system. Fogs are common during night time in the summer providing

moisture and relieving water stress. Strong winds reduce the risk of many fungal diseases.

WINEMAKING Handpicked grapes left to concentrate their sugars for one day under the sun. Fermentation was initiated by selected yeasts at 22°C with quick pump-overs to extract more colour with a short maceration period of 4 days. Fermentation lasted for 20 days followed by maturation on the lees with batonnage. The wine was bottled straight from stainless-steel tanks the following March, to preserve the grape's varietal character (35 mg/lit free SO₂ and 110mg/lit total SO₂).

NOSE

Aromatic complexity combining:

Sweet aromas of strawberries, framboise and cherries.

Savoury aromas of pungent spices, Mediterranean herbs and minerality.

PALATE Fresh on the palate, with refreshing acidity and solid tannins backed-up by ample fruit. Medium-bodied, rather lean, yet with fine-lines, overall a wine of elegance and finesse.

TECHNICAL DETAILS

Alcohol 13.1%

Residual Sugar 1.9 g/lit

Extract 27.71

Ph 3.18

Total Acidity 7.84 g/lit.

CELLARING 2-3 years from the vintage.



WINE TASTING

Enjoy an exquisite wine tasting experience at Artemis Karamolegos Winery under the guidance of a qualified oenologist, after the completion of the tour. You can try 4 to 6 different wine labels from the range of the winery. During the wine testing, a presentation of each wine label is being performed where information about the winemaking process and the technical characteristics are given.

For information please contact: +30 22860 33395

For Winery Tour & Wine Tasting: reservations@artemiskaramolegos-winery.com