



# WELCOME TO ARTEMIS KARAMOLEGOS WINERY

## THE ESSENCE OF SANTORINI'S TASTE

In Artemis Karamolegos Winery, we proudly and with great respect, continue the long tradition of our family in wine making. Currently, we are one of the most dynamic Greek Wineries and our sincere endeavours have been continuously awarded with the most significant international accolades. From our modest beginnings to today's impressive expressions, our compass has remained constant; the exceptional and authentic taste of our wines. Made from rare and indigenous grape varieties of our volcanic land, our labels stand out for their unique character.

Our intense and daily efforts to further explore the “particularities” of this ancient terroir creatively result in increasing credit by wine experts, professionals and related organizations. Wine lovers are becoming more devoted and loyal to our stability and innovative approaches at all stages of production and wine making. The volcanic soil and climate conditions create a unique environment for the vines. Our “uninterrupted” history surpasses 3.400 years, since phylloxera has never arrived here. Discover the vinous Santorini in one of Karamolegos Winery's wine tasting packages, a one of a kind gastronomic experience.





## DISCOVER THE MAGICAL WORLD OF

### VINOUS SANTORINI

You are more than welcome to follow our experienced and passionate sommeliers to an unparalleled wine tasting experience in the heart of Artemis Karamolegos Winery. Step into the wine ageing cellars and let the fragrances of the oak barrels travel you through centuries of wine making. In our outdoor patio, a cozy spot that brings back memories from carefree, youthful summers you will savour our exceptional wines that will surprise your palate and will surely win over your heart! If it is raining or if it is cold the interior, specially designed area will keep you warm and happy, so that you can focus on this journey of tastes, aromas and memories.



## THE WINES

We have carefully designed a series of “interactive” wine tasting suggestions that will travel you through our ancient roots and history. Our winemaking philosophy along with a presentation of each label tasted transform our proposals into precious and unforgettable experiences.



# WINE TASTING SUGGESTIONS

## WINE TASTING OF 3 WINES

**Terra Nera White | Terra Nera Rosé | Vinsanto**

An introductory “snapshot” of our portfolio.

## WINE TASTING OF 4 WINES

**Terra Nera White | Terra Nera Rosé | Terra Nera Red | Vinsanto**

Terra Nera series accompanied with the famous, dessert wine Vinsanto. Terra Nera means “black land”, but in our language stands for perfection in a glass.

## WINE TASTING OF 5 WINES

**Aidani | Santorini | Nykteri | Terra Nera Rosé | Vinsanto**

Indigenous and rare grape varieties are presented, so that you deepen your knowledge and experience in vinous Santorini and our wine making philosophy.

## WINE TASTING OF 5 PDO WINES

**Santorini | 34 | Pyritis | Nykteri | Vinsanto**

The various aspects of “austere” Assyrtiko, possibly one of the most interesting white grape varieties in the world, as it is expressed in its birthplace. Dry or sweet, fermented in stainless steel tanks of barrel aged, Mega Cuvée and much more to appreciate.

## WINE TASTING OF 7 WINES

**Aidani | Santorini | 34 | Pyritis | Nykteri |**

**Mavrotragano | Vinsanto**

A complete journey to our roots and an invitation to get you acquainted with the rareness of this terroir through the tasting of the most dominant, indigenous and rare grape varieties.





## VERTICAL WINE TASTINGS

### VERTICAL WINE TASTING OF 3 WINES (SANTORINI)

#### **Santorini 2018-2017-2016 (75 ml/glass)**

Assyrtiko's expressions changes every harvest. Assyrtiko after it is fermented and aged in stainless steel tanks, it continues to evolve in the bottle. Three vintages are waiting for you to explore the differences and identify the similarities.



### VERTICAL WINE TASTING OF 3 WINES (NYKTERI)

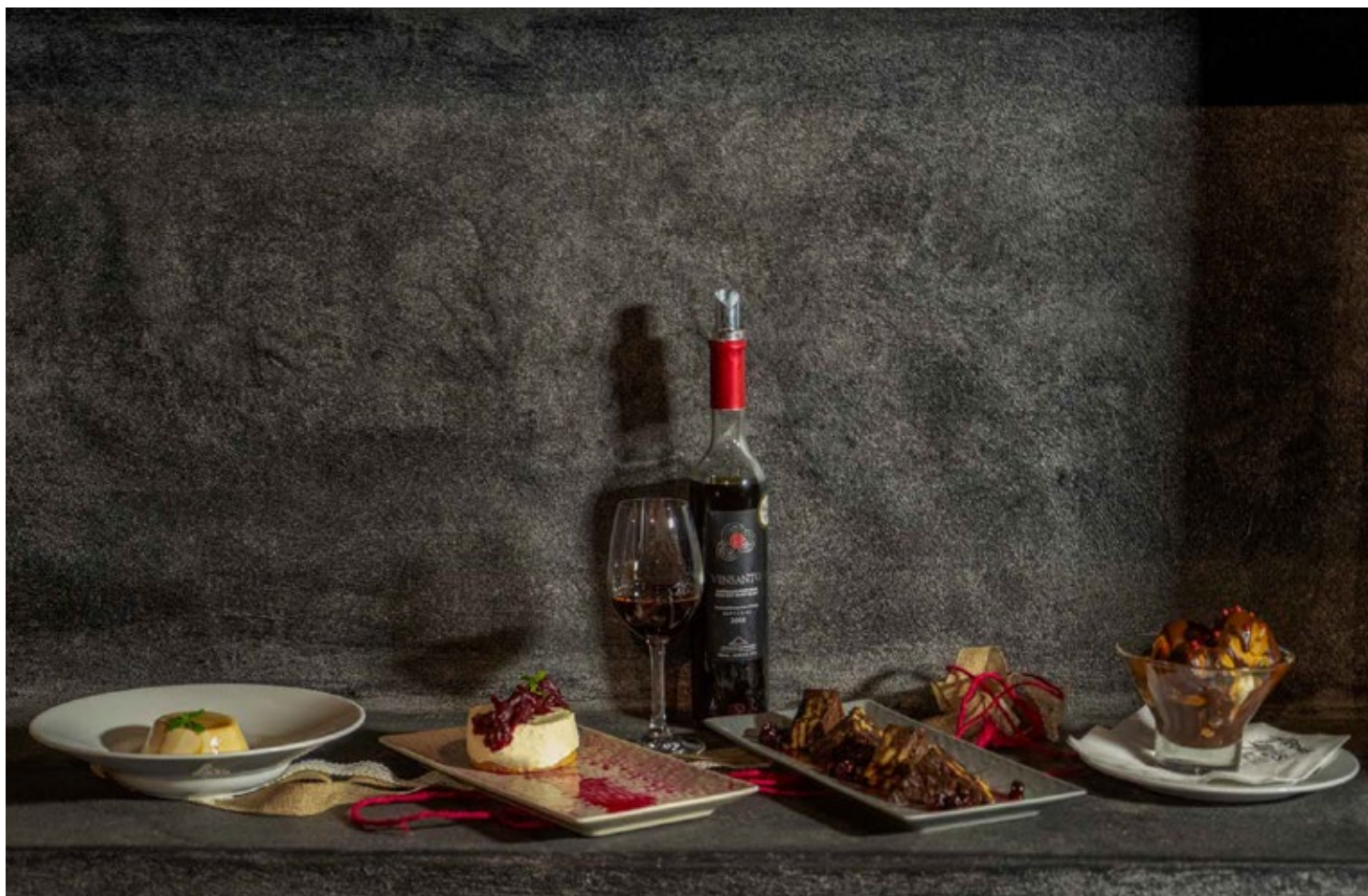
#### **Nykteri 2017-2016-2015 (75 ml/glass)**

Same historical name and technique, but different vintages. Barrel's "presence" adds a new perspective to Assyrtiko and bottle ageing invites your palate to investigate differences in acidity, minerality, body, tastes, aromas and most of all the sensation you are left with.

## THE LAND FOOD PAIRING OPTION

Add to your Wine Tasting experience the following selection of Cycladic products.

Olive Oil | Rusks | Olives| Caper | Graviera Cheese PDO | Tomato Paste | Fava |  
Eggplant | Cold Cut.





WINE TASTING  
& FOOD PAIRING

THE ARTEMIS KARAMOLEGOS WINE  
TASTING & FOOD PAIRING EXPERIENCES  
We take the wine tasting experience one step further  
with four Wine Tasting & Food Pairing Experiences  
created exclusively for Artemis Karamolegos Win-  
ery. Try some of our modern renditions of traditional  
delicacies and let our sommeliers suggest the perfect  
combination.



FOOD PAIRING SUGGESTIONS

THE SUMMER VIBES WINE TASTING  
& FOOD PAIRING EXPERIENCE  
**Aidani | Santorini | Terra Nera Rose**

*Food Pairing Suggestion:*  
Aidani & Asparagus and mango crab salad  
Santorini & Fish ceviche with citrus fruits, coriander and caper chips  
Terra Nera Rose & Tomato fritters with anchovies and fish roe salad

THE REVELATION WINE TASTING  
& FOOD PAIRING EXPERIENCE  
**Santorini | 34 | Nykteri**

*Food Pairing Suggestion:*  
Santorini & Fish ceviche with citrus fruits, coriander and caper chips  
34 & Oysters  
Nykteri & Octopus with ginger and fava

THE ASSYRTIKO LOVERS WINE TASTING  
& FOOD PAIRING EXPERIENCE  
**34 | Pyritis | Nykteri | Mystirio | Vinsanto**

*Food Pairing Suggestion:*  
34 & Oysters  
Pyritis & Wellington salmon with citrus fruits, pistachios and stamnagathi greens  
Nykteri & Octopus with ginger and fava  
Mystirio & Duck with persimmon marmalade and dried fruits  
Vinsanto & Baklava

THE COMPLETE WINE TASTING  
& FOOD PAIRING EXPERIENCE  
**Aidani | Santorini | Pyritis | Nykteri | Terra Nera Rose | Mavrotragano | Vinsanto**

*Food Pairing Suggestion:*  
Aidani & Asparagus and mango crab salad  
Santorini & Fish ceviche with citrus fruits, coriander and caper chips  
Pyritis & Wellington salmon with citrus fruits, pistachios and stamnagathi greens  
Nykteri & Octopus with ginger and fava  
Terra Nera Rose & Tomato fritters with anchovies and fish roe salad  
Mavrotragano & Tuna fish teriyaki  
Vinsanto & Baklava



## BOOKING DETAILS

For more information and booking please contact us

**Margarita Zacharioudaki - Karamolegou**

Wine Tasting Area Manager

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## INFO

### NOTES & TIPS FOR WINE TASTINGS

Wine tasting area is open daily from 11:00 to 20:00.

Wine tasting lasts minimum 25 to 50 minutes, depending on the selected package.

The presentation of the wines is given from our sommeliers and it is included in the price.

Last call for a wine tasting reservation is at 19:00.

An interactive, guided tour of our vineyard, winery and cellars is offered at an additional cost.

Wine tours begin hourly from 12:00.

### NOTES & TIPS FOR WINE TASTINGS & FOOD PAIRING

All Wine Tasting & Food Pairing Experiences include

- tour to the vineyards
- tour to the winery
- an experienced sommelier during the whole experience.

Kindly note that the Wine Tasting & Food Pairing Experiences require 2 days prior booking and a 50% deposit, which is non-refundable.

The minimum number of participants is 2 people and the maximum is 8.