



*Let's take
a Wine Flight!*

SANTO  **WINES**
UNION OF SANTORINI COOPERATIVES



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SANTO SPARKLING WHITE



Style: Sparkling White Wine, Brut

Varieties: 100% Assyrtiko

Vinification: Méthode Traditionnelle

Ageing: 19 months on lees

Tasting Notes: Lemon colour with green hues, elegant though persistent bubbles. The nose is expressive with white-peach notes, honey and hints of honeycomb.

Round and balanced on the palate, with refreshing acidity leading towards a long finish.

Food Matching: Delicate white fish and sushi dishes, white meat with creamy sauces.

Enjoyable also as aperitif or with light cheese.

My tasting notes:



ATHIRI BIO



Style: Dry White Wine

Appellation: Protected Geographical Indication Cyclades

Varieties: 100% Athiri of Organic Farming

Vinification: Classic white vinification

Ageing: -

Tasting Notes: Lemon colour. Aromas of citrus fruits, lemon flowers and jasmine. With notes of white peach, grapefruit and yellow lemon. A fine line of acidity adds freshness that carries through the long and balanced mineral like finish.

Food Matching: Its soft taste matches perfectly with seafood and light salads.

My tasting notes:

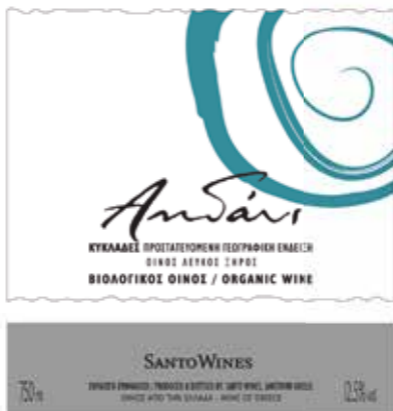
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AIDANI BIO



Style: Dry White Wine

Appellation:

Protected Geographical Indication Cyclades

Varieties: 100% Aidani of Organic Farming

Vinification: Classic white vinification

Ageing: -

Tasting Notes: Lemon colour. Elegant aromas of white flowers, citrus fruits and wild herbs.

Creamy texture with flavors of white peach, pink grapefruit, ripe yellow lemon and flint followed by a salty, earthy long finish.

Food Matching: Seafood and white meat dishes.

My tasting notes:



SANTORINI ASSYRTIKO



Style: Dry White Wine

Appellation: Protected Designation of Origin Santorini

Varieties: 100% Assyrtiko

Vinification: Classic white vinification

Ageing: -

Tasting Notes: Lemon colour. Citrus aromas dominate on the nose and discrete floral aromas along with the characteristic mineral Assyrtiko undertones. Dry on the palate, with crispy acidity, underlined by mineral, zesty fruity taste. The finish reveals layers of citrus and stone fruits and an extra salty sea breeze character.

Food Matching: Sea food and fish dishes.

My tasting notes:

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SANTORINI NYKTERI



Style: Dry White Wine

Appellation: Protected Designation of Origin Santorini

Varieties: 85% Assyrtiko, 10% Athiri, 5% Aidani

Vinification: Classic white vinification

Ageing: 3 months in medium toast French oak barrels

Tasting Notes: Lemon colour. 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 aftertaste.

Food Matching: Grilled or fried fish or white meat dishes.

My tasting notes:

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SANTORINI ASSYRTIKO RESERVE



Style: Dry White Wine

Appellation: Protected Designation of Origin Santorini

Varieties: 100% Assyrtiko

Vinification: Classic white vinification, oak fermented

Ageing: 6 months in medium toast French oak barrels, 6 months in the bottle.

Tasting Notes: Lemon colour with golden hues.

Vibrant nose with oaky elements reminiscent of vanilla, followed by citrus fruits on the background. Refreshing acidity, typical Assyrtiko's minerality and oak flavors well integrated with elegant citrus fruitiness on the palate. Persistent, long finish.

Food Matching: Ideally accompanied by smoked salmon, grilled fish or white meat dishes.

My tasting notes:



SANTORINI NYKTERI RESERVE



Style: Dry White Wine

Appellation: Protected Designation of Origin Santorini

Varieties: 75% Assyrtiko, 15% Athiri, 10% Aidani

Vinification: Classic white vinification, oak fermented

Ageing: 9 months in medium toast French oak barrels, 3 months in the bottle.

Tasting Notes: Lemon colour. On the nose, vanilla and oaky aromas followed by elegant notes of citrus, green fruit, dried pineapple, honey, hazelnuts, white pepper and butterscotch. Dry on the palate with lively acidity and complex oaky flavours paired with its fruity character. Long mineral oily finish.

Food Matching: White meat or fish, either grilled or cooked with creamy sauces

My tasting notes:



SANTORINI ASSYRTIKO GRANDE RESERVE



Style: Dry White Wine

Appellation: Protected Designation of Origin Santorini

Varieties: 100% Assyrtiko

Vinification: Classic white vinification, oak fermented

Ageing: 12 months in medium toast French oak barrels, 12 months in the bottle.

Tasting Notes: Golden colour. Full body. A complex bouquet of dried nuts, honey, herbs, tea, vanilla and toast. Rich flavors of ripe citrus fruits, sweet spices and cedar. Well defined structure, vibrant acidity, and a touch of salinity carry a long finale. Long ageing potential.

Food Matching: Oily fish or grilled white meat served with creamy sauces and roasted red meat with herbs.

My tasting notes:



IRINI



Style: Dry White Wine

Appellation: Protected Designation of Origin Santorini

Varieties: 100% Assyrtiko

Vinification: Classic white vinification, oak fermented

Ageing: 18 months in medium toast French oak barrels previously used for the ageing of Vinsanto.

Tasting Notes: Deep lemon colour with golden hues. Full bodied and ripe with amazing viscosity. The oily, silky texture is balanced by well integrated acidity. Flavors of lime, lemon tart, dried orange peel and dried yellow flowers open to reveal layers of dried apricot, spice and butter with just a hint of creamy oak. Long ageing potential.

Food Matching: Barbequed rich fish, seafood orzo, white meat with sweet sauces.

My tasting notes:



SANTO SPARKLING ROSE



Style: Sparkling Rose Wine, Demi-Sec

Varieties: 80% Assyrtiko, 20% Mandilaria

Vinification: Tank method

Ageing: -

Tasting Notes: Crystal-clear, pink colour.

The fine mousse offers persistent chains of bubbles.

The nose is vibrant with layered aromas of cherry, strawberry, rose blossom and bubble gum.

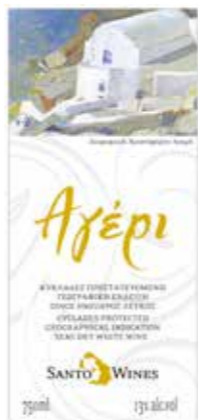
The bright acidity brings crispiness on the palate, beautifully balancing the sugars.

Food Matching: Great as an aperitif, or accompanying fruits or light desserts.

My tasting notes:



AGERI ROSE



Style: Semi Dry Rose Wine

Appellation:

Protected Geographical Indication Cyclades

Varieties: 80%, Assyrtiko, 20% Mandilaria

Vinification: Classic white vinification of the blend

Ageing: -

Tasting Notes:

Pink colour. Subtle aromas of rose blossom, raspberries, strawberries rose pedals and bubble gum.

Elegant on the palate with a savoury finish.

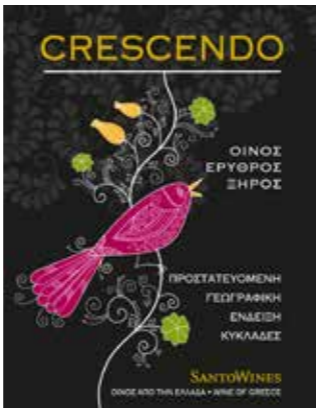
Food Matching:

Light meat dishes, Chinese cuisine dishes.

My tasting notes:



CRESCENDO



Style: Red Dry Wine

Appellation: Protected Geographical Indication Cyclades

Varieties: 40% Mavrotragano, 40% Voudomato, 20% Mandilaria

Vinification: Classic red vinification

Ageing: -

Tasting Notes: Purple colour. With pleasant aromas of violet and red fruits. On the palate feels juicy and fresh, with crispy acidity and notes of spicy red and black cherries, black raspberries and just a hint of earthiness that comes through the finish.

Food Matching: Pasta with fresh tomato sauce, Chinese cuisine dishes.

My tasting notes:



MAVROTRAGANO



MAVROTRAGANO

DRY RED WINE

Oak Matured for 12 months

SANTOWINES
WINE OF GREECE

Style: Red Dry Wine

Appellation:

Protected Geographical Indication Cyclades

Varieties: 100% Mavrotragano

Vinification: Classic red vinification

Ageing: 12 months in medium toast French oak barrels

Tasting Notes:

Vibrant ruby colour. Exuberant nose with a vigorous cocktail of red and black fruits like cherries and berries with notes of vanilla and tobacco. The generous and structured palate with rounded tannins shows excellent ageing potential.

Food Matching: Red meat, game, piquant sauce dishes.

My tasting notes:



MAVROTRAGANO BIO



Style: Red Dry Wine

Appellation:

Protected Geographical Indication Cyclades

Varieties: 100% Mavrotragano of Organic Farming

Vinification: Classic red vinification

Ageing: 12 months in medium toast French oak barrels

Tasting Notes: Vibrant garnet colour.

Sheer individuality and complexity on the nose, with aromas of ripe red fruits, peppery notes and tobacco. Lingering palate with smooth tannins, lively acidity and a long spicy finish.

Food Matching: Red meat with tomato sauces, venison, risotto, cheese.

My tasting notes:

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KAMENI



Style: Red Dry Wine

Appellation:

Protected Geographical Indication Cyclades

Varieties: 100% Mandilaria

Vinification: Sun-drying for 2 days. Classic red vinification.

Ageing: 24 months in medium toast French oak barrels

Tasting Notes:

Ruby colour. Full body. Velvety texture, well balanced with aromas and flavours of mature red and black fruits, dried red cherries and red berries, prunes, leather, forest floor, white pepper, tobacco and vanilla.

Food Matching: Intense red meat dishes, strong flavour cheese.

My tasting notes:



VINSANTO



Style: Naturally Sweet White Wine from sun-dried grapes

Appellation: Protected Designation of Origin Santorini

Varieties: 85% Assyrtiko, 15% Aidani

Vinification: Sun-drying for 6-8 days,
slow fermentation for 40-60 days

Ageing: 36 months in French oak barrels. Ageing continues
in the bottle.

Tasting Notes: Amber colour. Full body. Complex nose, ranging
from sweet spices like cinnamon and cloves towards dried fruits
such as apricots and raisins. The lovely viscous palate is balanced
by a fine thread of acidity that cuts through the sweetness. Long,
velvety aftertaste.

Food Matching: Fresh fruits, sweets, cheese, dry nuts.

My tasting notes:



VINSANTO 8 YEARS AGEING



Style: Naturally Sweet White Wine from sun-dried grapes

Appellation: Protected Designation of Origin Santorini

Varieties: 85% Assyrtiko, 15% Aidani

Vinification: Sun-drying for 6-8 days,
slow fermentation for 40-60 days

Ageing: Premium Selection Vintages 2005 - 2006 - 2007.

At least 12 years in French oak barrels. Ageing continues in the bottle.

Tasting Notes: Amber colour. Full body. Notes of dried apricot, sultanas, figs, molasses and dark chocolate. The citrusy acidity adds structure and balances the sweetness while the finish lingers for minutes with layers of caramelized orange rind, apricot jam and baking spices, leaving an elegant and long aftertaste.

Food Matching: Fresh fruits, sweets, cheese, dry nuts.

My tasting notes:



VINSANTO 12 YEARS AGEING



Style: Naturally Sweet White Wine from sun-dried grapes

Appellation: Protected Designation of Origin Santorini

Varieties: 85% Assyrtiko, 15% Aidani

Vinification: Sun-drying for 6-8 days, slow fermentation for 40-60 days

Ageing: Premium Selection Vintages 2002 - 2003 - 2004.

At least 12 years in French oak barrels. Ageing continues in the bottle.

Tasting Notes: Deep brown colour. Full body. Seductive aromas of honey, dried orange, figs, peach jam, coffee beans and caramelized fruits. Velvety palate with depth and viscosity. The finish lingers with layers of baked stone fruits, chocolate and sweet spices.

Food Matching: Creamy chocolate or coffee flavour deserts, aged cheese, foie gras.

My tasting notes:



KRATIRAS



Style: Sweet Red Wine from sun-dried grapes

Appellation: Protected Geographical Indication Cyclades

Varieties: 100% Mandilaria

Vinification: Sun-drying for 6-8 days,
slow fermentation for 40-60 days

Ageing: 13 years in French oak barrels. Barrel top up with Vinsanto. Ageing continues in the bottle.

Tasting Notes: Deep tawny colour. Full body. Rich, velvety texture. Seductive aromas of sweet spices, vanilla, dried fruits such as prunes, raisins and figs along with toasted coffee beans. The acidity and tannins soften the sweetness and offer a long smooth aftertaste.

Food Matching: Desserts based on chocolate or caramel, strong cheese, dry nuts.

My tasting notes:



SPARKLING
SANTO
BRUT
Le Traditionnelle

SPECIALLY SWEET WINE
FROM THICK GRAPES
SANTO
SANTORINI
SANTO WINES
MADE IN GREECE
2006

SANTORINI
ASSYRTIKO
2014
SANTO WINES
MADE IN GREECE



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