

Anhydrous,
`Saint Nikolas` Mandilaria Mavrotragano 2022
Santorini, Greece



ANHYDROUS



Grape Varieties	70% Mavrotragano 30% Mandilaria
Winemaker	Apostolos Mountrichas
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	6g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Anhydrous began life in 2012 when winemakers Apostolos Mountrichas and his wife Lenga Grigoriadou decided to start Avantis Santorini (named after their original estate in central Greece). They were looking for a new challenge, a challenge articulated when they changed the name of their estate to Anhydrous with the 2021 vintage. Anhydrous means 'without water', a recognition of the brutal growing traditions on this beautiful island. Within a space of a decade, Apostolos and Lenga have transformed Anhydrous into one of the island's premier producers.

VINEYARDS

The ungrafted Madilaria and Mavrotragano vines grow in the hilltop village of Pyrgos, the highest and arguably most prestigious village for vineyards in Santorini. Apostolos works with selected growers who farm a top west-facing vineyard situated at approximately 220 meters above sea level. The ungrafted vines are immune to Phylloxera, as the sandy volcanic soils are very poor in organic matter. Water and nutrients are in limited supply in Santorini, which in turn encourages the vines to develop a deep root system. This produces characterful and concentrated wines. The average yield is as low as three tonnes per hectare. Strong winds, intense heat and very little rainfall contribute to the extreme growing conditions on the island. To combat the harsh climate, the vines are trained into the typical Santorini 'basket' system, also known as 'kouloura'.

VINTAGE

The 2022 vintage began with low temperatures during the winter and some snowfall in January and February. Rainfall was slightly higher than average, with approximately 250mm of rain in the first four months of the year, however this was evenly distributed from January to March. Spring was warm without the usual strong winds which allowed for a problem-free bud break. The following months were characterised by mild temperatures, at times intense humidity, and frequent north winds which contributed to one of the latest harvests in recent years. The red local Mandilaria and Mavrotragano grapes were harvested between 3rd and 20th of August.

VINIFICATION

The grapes were harvested by hand. Upon arrival at the winery, they were stored in a cooling chamber for 24 hours. The two varieties were vinified separately. Both were destemmed and gently crushed. This was followed by 10 days of pre-fermentation maceration on the skins for maximum extraction. After pressing, alcoholic fermentation took place using indigenous yeasts in stainless steel tanks. At the end of fermentation, the wine was transferred to a combination of used French oak barriques and tonneaux where it spent 12 months ageing prior to bottling and release.

TASTING NOTES

This elegant Santorini red combines the aromatic complexity of black fruits with an attractive, herbal character. The palate is full bodied, with remarkable acidity. Notes of black fruits, vanilla, sweet spices and cassis, combine with structured tannins.