



Grape Varieties	100% Assyrtiko
Winemaker	Apostolos Mountrichas
Closure	Natural Cork
ABV	14%
Bottle Sizes	75cl

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

This 100% Assyrtiko is made from vines grown in the hilltop village of Pyrgos, the highest and arguably most prestigious village for vineyards Santorini. Apostolos and Lenga work with selected growers who farm a top west-facing vineyard at an altitude of approximately 250 meters above sea level. Due to the sandy volcanic soils very poor in organic matter, the ungrafted vines are immune to Phylloxera. Water and nutrients are in limited supply in Santorini which in turn encourages the vines to develop a deep system of roots, resulting in characterful wines. The average yield is as low as 3 tonnes per hectare. Strong winds, intense heat and very little rainfall contribute to the extreme growing conditions on the island. To contrast the harsh climate, the vines are trained into the typical Santorini 'basket' trellis system, also known as 'kouloura'.

VINTAGE

The 2024 vintage proved to be another challenging harvest for Santorini, with severe drought for the third consecutive year (206mm rainfall vs 320mm average), devastating heatwaves throughout the summer, strong windstorms in spring, followed by damaging hail in May, resulting in production drops of 30-40% across the island. Despite these climate adversities, quality remained exceptional, as careful vineyard management and selective harvesting preserved the integrity of this difficult vintage. The combination of significantly reduced yields and maintained quality makes 2024 a particularly concentrated expression of Santorini's unique terroir.

VINIFICATION

Hand-harvested grapes were destemmed and stored in a cooling chamber for 24 hours before being gently pressed in a vertical hydraulic basket press. Alcoholic fermentation took place using indigenous yeasts in temperature controlled stainless steel tanks, at 18 degrees. At the end of fermentation, two thirds of the wine were transferred in Afoura barrels: 1000 litres oak foudres traditionally used in Santorini to age the fine wine. The remaining third of the wine was matured in clay amphorae. After 12 months of maturation, the wine was blended, filtered and bottled.

TASTING NOTES

`Afoura` Assyrtiko has a complex nose with aromas of flint, dried citrus peel, and a sweet bouquet of honey and bergamot. Maturation in Afouras and clay amphorae contributes layers of complexity and a savoury character. On the palate, this wine is firm and structured characterised by a crisp acidity and a long-lasting finish.

