

WINE TASTING EXPERIENCE



SANDBLU

SANTORINI



## **Description**

A curated showcase of five exceptional wines from Greece's most iconic regions. This experience highlights craftsmanship, terroir, and the finest expressions of Greek winemaking — an ideal choice for guests seeking a top-tier tasting.

### **Scaperdas Freres / Xinomavro**

#### **Winemaking:**

*An extremely charming wine from Estate Kir Yianni. The grapes come from Amynteo, within the PDO zone and of course as we are talking about Xinomavro. The wine was fermented and matured for 6 months in French oak barrels and then put in the bottle, along with the necessary ingredients, for the second fermentation. The wine matured in the bottle for 48 months acquiring a highly autolytic and complex character.*

#### **Tasting Notes:**

*Scaperdas Freres Hommage Rosé Kir Yianni has pale salmon color and impressive aromas of sweet tomato, strawberry, bergamot, brioche, apricot, Turkish delight, hazelnut and dough. In the mouth it has medium body, crisp acidity and creamy mousse. Sweets, red fruits, citrus fruits, notes of biscuit, tomato, dough, butter and hazelnut fill up the palate*

### **Robola / Robola**

#### **Winemaking:**

*For Gentilini Robola, the grapes overlook the Ionian sea and are harvested from 4 different levels (which perfectly capture the different terroirs) and fermented in 4 different tanks, with 4 different types of yeast and here it is Robola who gives a recital! Its refreshing acidity and characteristic minerality will take you to Santorini, but its tropical aromas and fine grace will bring you back home. Its comparison with Assyrtiko, but also with other significant international varieties, is fatal!*

#### **Tasting Notes:**

*In the glass, it is a pale lemon with vivid green highlights. Medium-intensity citrus aromas such as lime, lemon, and citrus peel harmonize perfectly with the fresh tropical aromas of pineapple, unripe peach, and white flowers. Strongly distinct minerality in the form of wet stone. In the mouth, it is of medium volume, with crisp cool acidity with duration. Aromas of lemon and lime, followed by notes of floral elements. Intense mineral character and a long-lasting lemony aftertaste.*

## **Pytis Ritinitis Retsina** / Assyrtiko

### **Winemaking:**

*Troupis Winery is located in Mantinea, in the area of Fteri and, deals mainly with Moschofilero, the king of the region, but also with many innovative experiments. In recent years their efforts in mild natural vinification have yielded some excellent wines that have made the winery famous even abroad. Pity's Ritinitis is amongst them. It is a Retsina from Assyrtiko that ferments with indigenous yeasts and part of it ages in oak barrels. It is bottled unfiltered and without any other intervention. The result is juicy and expressive and able to win over even those who do not love Retsina.*

### **Tasting Notes:**

*Pity's Ritinitis Retsina wine Troupis Winery has pale golden color with salmon hues in the glass. Intense nose with aromas of citron, lemon, mastic, pine, tsoureki, apple, grapefruit and, white peach. In the mouth, it has medium body, refreshing acidity and, juicy fruits such as peach, apple, lemon, tangerine and, grapefruit. Hints of mastic, herbs and, mahaleb complete the interesting set.*

## **Limniona** / Limniona

### **Winemaking:**

*Christos Zafeirakis vineyards are in Palaio-mylos of Tirnavos. Since the beginning of his career his purpose was to deal with the revival of indigenous grape varieties. One of them is Limniona, which was first released in 2008. The philosophy behind Limniona includes organic farming, low yields per hectare, fermentation with indigenous yeasts and the use of large oak barrels to avoid overshadowing the fruit. The result is a refined red wine with plenty of red fruit and an earthy dimension.*

### **Tasting Notes:**

*It has medium purple color. Intense and impressive nose with juicy strawberries, cherries and framboise. Notes of black tea, mushrooms and herbs complement the special aromatic bouquet. On the palate it has medium body, refreshing acidity and silky tannins. Red fruits on a botanical and earthy background impress in every sip. Black tea-like aftertaste that stays in your mouth for long.*

## **Vinsanto Late Release** / Assyrtiko, Athiri, Aidani

### **Winemaking:**

*Vinsanto Late Release 2004 by Argyros Estate consists of 80% Assyrtiko, 10% Aidani, and 10% Athiri. All three are indigenous varieties of the island, coming exclusively from centuries-old, ungrafted vineyards in Episkopi, aged over 200 years. The grapes were hand-harvested nearly a month after the main harvest and sun-dried for 14 days, resulting in a concentrated and precious must. Fermentation then took place without added yeasts, in old cement tanks, lasting over 8 months. The wine matured for 3 years in the same tanks, followed by 16 full years in very old used oak barrels (French and Russian).*

### **Tasting Notes:**

*In the glass, it shows a deep amber color with aromas of dried apricot, fig, honey, walnut, coffee, peach and orange jam, caramelized lemon peel and spices. On the palate, it is rich, with velvety texture and lively acidity balancing the sweetness. Notes of peach jam, walnut praline, and chocolate stand out, with a long and persistent finish.*

**Description**

A refined and expressive journey through five distinguished wines from Santorini. This elevated tasting showcases depth, structure, and elegance, offering guests a more sophisticated exploration of the island's most celebrated volcanic expressions.

**Cuvee, No 15 / Assyrtiko****Winemaking:**

*The 8 months spent on lees are responsible for its ground-breaking complexity, while the characteristic Haridimos's slightly oxidizing character owes its existence to the manual bottling without filtering with minimal use of sulfates.*

**Tasting Notes:**

*The nose is of moderate aromatic intensity with predominant citrus aromas such as lemon, lime and grapefruit but also volcanic soil (gunpowder, tobacco, flintstone). In the background, the wine smells like sea and recovers sunset memories on the beach or evening walks on the sand. Full Bodied mouth, with sharp acidity*

**Inspire / Assyrtiko****Winemaking:**

*Fermented in stainless steel tanks to preserve the freshness and pure expression of the grape. Venetsanos emphasizes minimal intervention to allow the terroir to shine through*

**Tasting Notes:**

*Lovely bouquet of white flowers, lilies and citrus blossom. On the palate the acidity and salinity of this wines is remarkable. Textural and concentrated on the palate. Will complement seafood very well. High acidity.*

**Gerontampelo Cuvee / Assyrtiko****Winemaking:**

*Each vineyard of Argyros Estate contributes its unique character to the wine, creating an extraordinary mosaic that embodies both Assyrtiko and the volcanic essence of the island. The wine undergoes fermentation in stainless steel tanks and matures there with its fine lees for several months, enhancing its complexity and depth*

**Tasting Notes:**

*Aromatically, it's layered and captivating, with complex notes of citrus, honeycomb, roasted nuts, peach, nutmeg, and acacia blossoms, all wrapped in the signature minerality of Assyrtiko. Full body with high acidity and a rich, oily texture*

**Gramina / Assyrtiko****Winemaking:**

*Gramina Vasaltis Winery is one of its best wines and comes from a single vineyard in Vourvoulos. For Gramina the grapes are picked strictly by hand and only the best are destined for it. The wine is fermented in stainless steel tanks and matured with its lees for 12 months and then it was bottled in a limited number of bottles. Finally, the wine rests for another 7 months in the cellar of the winery. The result is an ode to the greatness of Santorini and can prove to you that Assyrtiko becomes even more magical with time*

**Tasting Notes:**

*Impressive nose with intense aromas of orange, lemon, grapefruit, smore and sundried apricot. In the mouth, it has a rich body, sharp acidity, and intense oily sensation. Dense fruits such as lemon, tangerine, lime, peach, and citron are accompanied by notes of honey, smoke, wet stone, and dough*

**Vinsanto 20 y / Assyrtiko , Aidani****Winemaking:**

*Premium Selection Vintages 2008 - 2009 - 2010. Minimum 12 years in French oak barrels. Ageing continues in the bottle. Sun dried for 6-8 days. Slow fermentation for 40 - 60 days*

**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*

**Description**

A welcoming introduction to the island's unique volcanic wines. This tasting features five bright, refreshing selections that highlight Santorini's purity, minerality, and unmistakable character. Ideal for guests discovering the island's winemaking heritage for the first time.

**Inspire / Assyrtiko****Winemaking:**

*Fermented in stainless steel tanks to preserve the freshness and pure expression of the grape. Venetsanos emphasizes minimal intervention to allow the terroir to shine through*

**Tasting Notes:**

*Fresh and bright, with citrus (lemon, lime), green apple, and subtle herbal notes. The wine has a clean, crisp finish, with a characteristic minerality that is typical of Santorini wines*

**Wild Ferment** / Assyrtiko

**Winemaking:**

*The Assyrtiko grapes by Gaia Wines come from vineyards, 70-80 years old. After extraction, the wine is divided into stainless steel tanks, French and American oak barrels of 225 liters, and French acacia barrels. The fermentation process starts slowly with the wine's own yeasts. Once fermentation is complete, the best barrels and tanks are selected and blended.*

**Tasting Notes:**

*Medium lemon color with golden highlights and subtle aromas of honey, lemon, vanilla, toasted bread, peach, wet stone and orange. Rich body and long aftertaste.*

**Santorini** / Assyrtiko

**Winemaking:**

*Rigorous grape of Sigalas Winery sorting by hand on conveyor belt. Whole bunch gentle yet long pressing. Fermentation in stainless steel tank. Maturation in French oak barrels for 6 months with fine lees. Mild stirring when necessary*

**Tasting Notes:**

*Vibrant lemon color. On the nose aromas of stone fruits, lemon and lime with subtle mineral notes. The oak flavors add structure and body to the masterfully balanced mouth with hints of salinity. Rich, long finish.*

**Nykteri** / Assyrtiko

**Winemaking:**

*Nykteri is the wine that never sees the sun. For the locals, it is undoubtedly the best wine of Santorini. Assyrtiko for the Nykteri 2023 Hatzidakis Winery came from some of the best vineyards of Santorini. It was harvested late, during night time and pressed in the traditional stroufalia. Fermentation was carried out with indigenous yeasts and the wine was matured in French oak barrels of different sizes, for at least 12 months, acquiring impressive complexity and structure*

**Tasting Notes:**

*It has deep lemon color and majestic nose with intense aromas of smoke, sea breeze, and dried nuts (hazelnut, nut). Sweet lemon, orange peel, dried peach, grapefruit, vanilla, toast, and butter gradually unfold and complete the exuberant bouquet.*

**Vinsanto** / Assyrtiko, Aidani, Athiri

**Winemaking:**

*The Vinsanto of Nomikos Estate is made from sun-dried Assyrtiko grapes grown on the volcanic soils of Santorini. After harvest, the grapes are dried under the sun for about two weeks to concentrate sugars and aromas, then slowly fermented and aged in oak barrels for at least two years.*

**Tasting Notes:**

*Deep amber in color, aromas of dried apricot, raisins, honey and caramel. On the palate it is rich and intensely sweet, balanced by vibrant acidity, with a long, smooth and slightly nutty aftertaste.*



Menus are curated by Executive Chefs Panagiotis Boufis & Thymios Kola.

Please inform us of any dietary requirements or allergies, so we tailor your experience:

D (Dairy) | E (Eggs) | F (Fish) | S (Crustacean Shellfish) | M (Molluscs) | N (Tree Nuts) | G (Gluten) | P (Peanuts) | SO (Soybeans) |  
C (Celery) | MU (Mustard) | SE (Sesame) | SD (Sulphur Dioxide) | L (Lupin)

All prices are in € and VAT is included. Consumer is not obliged to pay if the official receipt has not been provided. The restaurant is legally required to issue official receipts certified by the relevant tax office. The restaurant is legally required to provide complaint forms in a designated area next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages. Dishes marked with \* have been frozen. The oil used in salads is olive oil. Sunflower oil is used for frying. Pre-fried dishes are marked with \*\*. Greek salad contains Feta cheese P.D.O. Wines contain sulfites.

Responsible for implementation of statutory regulations: Michalis Theodorakis.