

AGIORITIKO  
ABATON

## AGIORITIKO

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Originates from the Holy Mountain of “Agio Oros”.

Name given to Mount Athos denoting the spirituality of the secluded monastic community located in an unfrequented, pure piece of land.



## MOUNT ATHOS

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A massive landmark rock that reaches 2,033 meters altitude.



## CREATED BY A DIVINE WRATH

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It was during “Gigantomachy”, the mother of all wars, when Athos, a Thracian giant, threw a huge rock against the god Poseidon; the rock slipped through his fingers and fell to the sea creating Mount Athos.



## DEDICATED TO A WOMAN

“Let this place be your lot, your garden and your paradise, as well as a salvation, a haven for those who seek salvation”. With these words God had given Mt Athos as a gift to the Virgin Mary.



## NURTURING DEDICATION

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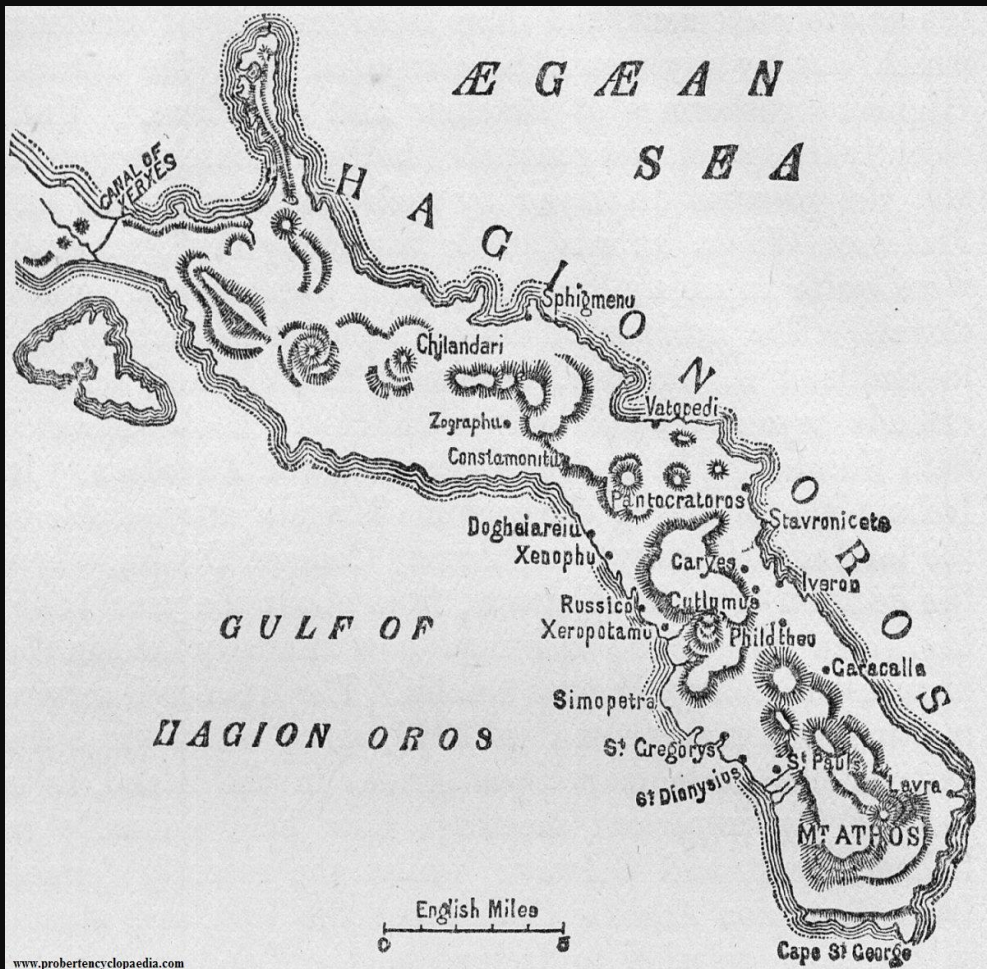
Since the first ascetic monks had moved to Athos in 300 AC, the monastic community has been growing based on a spiritual-driven mission and a pure respect towards nature. A unique micro-world within our world.

# ABATON

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Untrodden. Pure. Kept out of reach.  
A powerful source of spirituality and inspiration.





## UNFREQUENTED

Since 1926 Mount Athos is an autonomous monastic state within the Greek Republic. Entrance is only permitted upon the issue of “diamonētērion”, a type of visa.





## PURE AUTHENTICITY

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Due to its universal value, Mount Athos is among UNESCO World Heritage sites since 1988 meeting both cultural and natural criteria, as well as part of NATURA 2000 European Union Network. Man, Nature and Culture in absolute harmony for over 12 centuries.



The Tsantali legacy



## THE WORK OF A LIFETIME

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“The only thing I am asking is whether this land can produce exceptional grapes or not”. The moment Evangelos Tsantalís had laid his eyes on the deserted vines in the location of “Metohi Chromítsa” at St Panteleimon Monastery in 1969, he knew. The investment in reviving this special vineyard still remains a case study in Greek winemaking history.



STUNNING ECOSYSTEM

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## ORGANIC FARMING TEXTBOOK

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ENDLESS INSPIRATION

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UNIQUE PILGRIMAGE

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## THE LANDMARK WINE

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Relaunching an emblematic fine red wine of Greece.

AGIORITIKO  
**ABATON**

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*Terroir - driven spirituality*



# AGIORITIKO ABATON

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Appellation: Protected Geographical Indication Mount Athos

## Gold Selection

Blend of organically farmed hand-harvested grapes  
Cabernet Sauvignon (80%) from three vine parcels of a total area  
of 4 hectares.

- » Age of vines: 40-50 years
- » Low yield: 15 tons in total
- » Harvest: Handpicked the 3rd week of September

The Limnio (20% of the blend) from a younger vine parcel with  
vines deriving from those originally planted by Evangelos  
Tsantalis in 1970-1971.

- » Age of vines: 10 years
- » Low yield: 5 tons in total
- » Harvest: Handpicked in mid-September

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Oak: 16 months in 300 Lt barrels  
Barrels: 100% French oak (50% first fill – 50% 2nd and 3rd fill)

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TO BE LAUNCHED: 2017, Q1  
Total production: 10,000 bottles  
Vintage: 2012

## THE LANDMARK WINE RANGE

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Introducing a new Mount Athos brand family of wines.

# AGIORITIKO ABATON

THE LANDMARK WINE RANGE



# AGIORITIKO ABATON

## THE LANDMARK WINE RANGE



### AGIORITIKO ABATON white

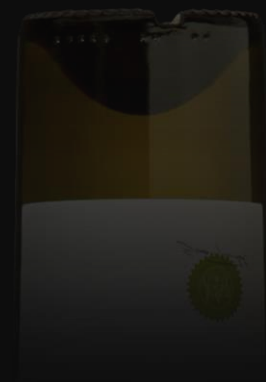
Hand-harvested grapes

Athiri (50%)

Assyrtiko (50%)

Age of vines: up to 12 years

No oak



### AGIORITIKO ABATON red

Hand-harvested grapes

Xinomavro (50%)

Grenache (30%)

Limnio (20%)

Age of vines: up to 15 years

Oak: 10 months in 300 Lt barrels

Barrels: 100% French oak (  
40% first fill – 60% 2nd and 3rd fill)



TO BE LAUNCHED: 2017, Q2

Vintages: 2016 for white, 2014 for red

Replacing “Agioritikos” range



# AGIORITIKO ABATON

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For more info, contact us:

[export@tsantali.gr](mailto:export@tsantali.gr)

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[www.tsantali.com/new-agioritiko-abaton-range/](http://www.tsantali.com/new-agioritiko-abaton-range/)