Oeno P

Santorini, Greece

Oeno P is a boutique winery on Santorini that fuses cutting edge winemaking with deep respect for the island's heritage. Founded by Paris Sigalas, a pioneer in modern Greek wine, Oeno P focuses on small production, terroir driven expressions of Assyrtiko.



Tria Ampelia Assyrtiko — three single vineyards

White · 2022 · 750 ml · Assyrtiko 100% · RP 97

Nose. Grapefruit and citrus with distinct minerality and a briny, sea-salt character.

Palate. Rich and full-bodied, with vibrant acidity and a long, persistent, elegant finish.

Conclusion. Ageing potential over 10 years.

Winemaking. From three single vineyards on Santorini with vines over 60 years old, fermented and matured on lees for 16 months in amphorae; unfiltered.



Akulumbo Assyrtiko

White · 2021 · 750 ml · Assyrtiko 100% · RP 94

Palate. A richer, more intense Santorini Assyrtiko with full body and a lasting palate.

Winemaking. Made from overripe Assyrtiko picked a month after the regular harvest, fermented and matured on lees for 24 months in amphorae.