

Lefka Krasia (white wines)

Bottle

Attica

Aoton Savatiano PGI '19- 8 months on lees, notes of lime, kumquat, peach and honey, medium to full body with balanced acidity, long lemony finish	38 (organic)
Georgas Retsina Black Label TA '19- Savatiano- wild fermented and 9 days skin contact, fresh local pine resin, citrusy and herbaceous	38 (biodynamic)
Mylonas Cuvee Vouno Savatiano PGI '17- 9 months on lees and 3 years aged in bottle, notes of lemon, flint, stone fruit, crisp acidity and minerality	62
Mylonas Pet Nat PGI 'NV- Savatiano- bottled before the end of fermentation leads to fine bubbles and a true expression of Attica's terrior	54 (sparkling)

Cephalonia/Crete/Lefkada

Malihin-Chryssos Young Vines Vidiano PGI '19- un-grafted and high-altitude vines, 6 months on lees, lively wine with lots of herbal notes	72 (sustainable)
Sclavos Metagitnion PGI '18- Vostilidi- aged in French oak, rich body, notes of dried raisins, caramel and orange marmalade, robust, long aftertaste	64 (orange & organic)
Sclavos Robola Lacomatia PDO '18- single vineyard and high altitude, spontaneous fermentation, limestone, tons of acidity, rich body	76 (organic)
Sclavos Vino Di Sasso PDO '21- Robola- "wine of the stone"- tons of salinity and mineral notes, salt air, preserved lemon and fresh pear, bone dry	52 (organic)
Siflogo Vardea PGI '19- 5 days pre-fermentation skin contact, notes of honeysuckle, apricots, flinty mineral, piney acidity on the finish	48 (orange & organic)

Epirus

Domaine Glinavos Paleokerisio PGI '19- Debina/Vlahiko- traditional semi-sparkling wine of Ioannina, notes of apple, refreshing bubbles	500ml 30 (orange & organic)
Domaine Glinavos Zitsa Brut PDO '15- Debina- méthode champenoise, creamy texture, refreshing acidity, notes and aromas of lemon blossoms	52 (organic & sparkling)

Macedonia

Biblia Chora Areti White PGI '19- Assyrtiko- 4 months on lees, notes of lemon and stones, good acidity with weight on the palate, long finish	56 (organic)
Ktima Gerovassiliou Estate White PGI '21- Assyrtiko/Malagousia- notes of exotic fruits, jasmine, orange, melon and green pepper	50 (sustainable)
Ktima Gerovassiliou Malagousia PGI '21- fermentation in stainless and French oak, aged on lees, powerful notes of mango, pear and citrus	58 (sustainable)
Kir-Yianni Scaperdas Freres PDO 'NV- Xinomavro- méthode traditionnelle sparkling wine, 6 months fermentation oak, 4 years lees and 8 years bottle	72 (sparkling rosé)
Domaine Nerantzi Aprouda of Serres PGI '16- extremely rare grape, medium bodied, balanced acidity, kumquat, grapefruit & hazelnut notes	74 (organic)
Domaine Nerantzi Malagousia PGI '20- intense stone fruit aromatics, ripe fruit in the mouth, medium body, good acidity, long finish	36 (organic)
Oenops Kidonitsa PGI '19- 6 months on lees in amphorae, notes of white flowers, stone fruits and limes, rich palate, restrained acidity, long finish	56 (sustainable)
Oenops Vidiano PGI '19- 6 months on lees in amphorae, notes of citrus fruit, almond and lemon thyme, gentle salinity with a rich mouth	56 (sustainable)

Peloponnese

Brintziki Esperos PGI '20- Assyrtiko- notes of grapefruit and orange peels followed by honey and almonds, rich with subtle tannins, long aftertaste	50 (orange & organic)
Markogianni "The Cricket & The Ant" Retsina TA 'NV- Roditis- white and yellow flowers, citrus and pine on the nose, fresh and herbaceous	30 (500ml)
Domaine Mercouri Kallisto PGI '21- Assyrtiko- 6 months on lees, notes of citrus and apricots, balanced acidity with great minerality	46
Semeli Mantinia PDO '21- Moschofilero- notes of roses, lemons and white flowers, medium body, long aftertaste with pleasant acidity	38
Tetramythos Muscat Nature PGI '19- pear and citrus notes, balanced acidity with the fruit, excellent minerality and long aftertaste	48 (organic)
Tetramythos Roditis Nature PDO '19- creamy with hints of fresh herbs and soft pear, good textural mouthfeel, lively palate	40 (organic)
Tetramythos Sideritis Nature PGI '20- complex nose of grapefruit and floral notes, medium body, great acidity & minerality, very rare grape	56 (organic)
Troupis Hoof & Lur PGI '21- Moschofilero- skin contact, spontaneous yeast fermented, unfiltered, notes of rhubarb and cherries, fresh acidity	40 (orange)

Santorini

Argyros Estate Santorini PDO '20- Assyrtiko- partial skin contact, notes of citrus, lemongrass and stone fruit, high acidity, medium body, finesse	78
Canava Chrissou-Tselepos PDO '20- Assyrtiko- aged 3 months on lees in stainless steel, notes of citrus and flint, vibrant, great minerality	82
Gai'a Thalassitis PDO '21- Assyrtiko- 12 hours skin contact, full-bodied, bone dry, distinctive minerality, notes of honeysuckle and crisp acidity	76
Koutsoyannopoulos Ksera Homata PDO '15- Assyrtiko- 70-100 year old vines grown in dry soil, bright acidity, intense minerality, very long finish	90
Domaine Sigalas Assyrtiko PDO '21- Assyrtiko- aged 3 months on lees in stainless steel, notes of citrus and peach, intense minerality, great acidity	78

Thessaly

Kontozisis Sun White PGI '20- Malagousia- wild yeast fermented, 6 months on lees, notes of sage, white-fleshed fruits, citrus, very aromatic	46 (organic)
Domaine Zafeirakis Microcosmos Malagousia PGI '20- fermented with natural yeast and aged on lees for 6 months, bright tropical fruit	42 (organic)
Domaine Zafeirakis Natura Malagousia PGI '19- 6 months French oak, notes of pears & hazelnuts, medium acidity & body, stunning minerality	54 (natural)

Erithra Krasia (red wines)

Bottle

Cephalonia

Gentilini Eclipse PDO '17- Mavrodaphne- 12 months French oak, notes of red fruit, wild mint, licorice, soft and round tannins	56 <i>(sustainable)</i>
Gentilini Iri's PDO '21- Mavrodaphne- a fresh, unoaked Mavrodaphne, notes of juicy red fruits, medium body, refreshing acidity, soft tannins	50 <i>(sustainable)</i>
Sclavos Monambeles PGI '19- Mavrodaphne- high-altitude vines, fermented and aged in oak, intense and concentrated notes of spices and berries	90 <i>(organic)</i>
Sclavos Orgion PGI '18- Mavrodaphne- chocolate, plums and raspberry notes, earthy, refreshing acidity, medium body and velvety tannins	56 <i>(organic)</i>
Sclavos Synodos PGI '17- Mavrodaphne/Vostilidi- leather, dark cherry and mushroom notes, velvety tannins and a long herbaceous finish	64 <i>(organic)</i>

Epirus

Domaine Glinavos Vlahiko PGI '18- Vlahiko/Bekari- 2 years in French oak, red forest fruits, high acidity, earthy, medium body, velvety mouthfeel	50 <i>(organic)</i>
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Lefkada

Siflogo Brousko PGI '18- Vertzami- wild fermentation and aged 18 months in used barrique, aromas of black fruits and forest herbs, high acidity	52 <i>(organic)</i>
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Macedonia

Alpha Estate Ecosystem Xinomavro PDO '17- 24 months on lees, 24 months new French oak, 12 months bottle, full body, dark fruit, velvety tannins	82 <i>(sustainable)</i>
Diamantis Moschomavro PGI '19- aromas and flavors of tangy red fruits, crushed stones, light tannins, fresh acidity and lively fruit	48 <i>(organic)</i>
Diamantis Xinomavro PDO '17- 24 months French oak, bright red fruits and herbal aromas, balanced with fine tannins, mid-weight Xinomavro	68 <i>(organic)</i>
Domaine Karydas Xinomavro PDO '16- 2 years old and new French oak, dark berry notes with spices and vanilla, full bodied	64
Kir-Yianni Ramnitsa PDO '17- Xinomavro- 16 months French oak and 12 months bottle, notes of fresh red fruits, full body with gentle tannins	54
Oenops Limniona PGI '20- Limniona- 10 months on lees in amphora, notes of cherries and earth, velvety tannins and a long fruity finish	58 <i>(sustainable)</i>
Oenops XinomavRAW PGI '20- Xinomavro- 6 months on lees in amphora, notes of blackberries and cherries, fruity palate with elegant finish	56 <i>(natural)</i>
Oenops Xinomavro PGI '19- 10 months on lees in concrete, floral, strawberry and cherry notes, well integrated tannins, good minerality	58 <i>(sustainable)</i>
Domaine Tatsis Goumenissa PDO '04- Xinomavro/Negoska- 12 months oak, notes of fig, raspberry, tobacco, leather and spices, silky tannins	76 <i>(biodynamic)</i>
Domaine Tatsis Xinomavro PGI '11- extended ageing in large used oak barrels, notes of rich forest floor, strawberries and rhubarb, very structured	76 <i>(biodynamic)</i>
Domaine Tatsis Young Vines PGI '15- Xinomavro/Negoska- long, dusty tannins and concentrated dark fruit of prunes and black cherry	38 <i>(biodynamic)</i>
Terra Olympus Rapsani PDO '17- Xinomavro/Krassato/Stavroto- 14 months oak, 8 months bottle, ripe red fruits, silky tannins, medium body	62 <i>(biodynamic)</i>
Thymiopoulos Naoussa PDO '19- Xinomavro- 18 months second use French oak, notes of fresh black fruit and herbs, vibrant acidity, round tannins	48 <i>(biodynamic)</i>

Peloponnese

Brintziki Augoustiatis PGI '18- aged 12 months French oak, notes of currants, blueberries, toasted oak and tobacco, medium body, round tannins	50 <i>(organic)</i>
Markogianni Triton PGI '19- Mavrodaphne- partly aged for a few months in used oak, delicate aroma of red fruit and rosemary, soft texture	52 <i>(organic)</i>
Parparoussis Oenofilos PGI '17- Agiorgitiko/Mavrodaphne- 12 months used French oak, notes of prunes, figs and herbs, lively acidity, fine tannins	58 <i>(sustainable)</i>
Tetramythos Laurier Noir PGI '19- Mavrodaphne- notes of black cherries and graphite, fine grained tannins, savory with a meaty structure	56 <i>(organic)</i>
Troupis Nemea PDO '19- Agiorgitiko- 12 months used oak, notes of cherries and pomegranates, lively acidity, velvety tannins, long and fruit aftertaste	66

Thessaly

Katsaros Valos PGI '17- Xinomavro- 9 months new French barriques, notes of dried red fruit, thyme and tomato paste, medium body, structured tannins	50 <i>(organic)</i>
Domaine Zafeirakis Limniona PGI '18- 12 months oak, notes of cherries, strawberries, medium in body, balanced with silky tannins	68 <i>(organic)</i>
Domaine Zafeirakis Young Vineyards Limniona PGI '19- 12 months oak, crunchy red cherries, mint, silky tannins and a long mineral aftertaste	46 <i>(organic)</i>