

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 PGI '19- Savatiano- wild fermented and 9 days skin contact, fresh local pine resin, citrusy and herbaceous 38 (*biodynamic*)

Cephalonia/Lefkada

- Sclavos Metagitnion PGI '18- Vostilidi- aged in French oak, rich body, notes of dried raisins, caramel and orange marmalade, robust, long aftertaste 68 (*orange & organic*)
 Sclavos Robola Lacomatia PDO '18- single vineyard and high altitude, spontaneous fermentation, limestone, tons of acidity, rich body 68 (*organic*)
 Sclavos Vino di Sasso PDO '19- Robola- mineral aroma with fresh pears and citrus, bone dry, a bit of salt on the palate, mouth-wateringly fresh 50 (*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*)

Crete

- 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*)

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

- Domaine Karanika Assyrtiko PGI '16- wild yeast fermented, refreshing acidity that balances the palate, citrus, apricot and mineral character 50 (*biodynamic*)
 Kir-Yianni Akakies PDO '20- Xinomavro- intense rose color, full of red forest fruits, elegant acidity and long balanced aftertaste 46 (*rosé & sparkling*)
 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*)
 Brintziki Tinaktorogos PGI '20- ancient grape referenced by Homer, 2 months on lees, warm citrus and melon notes with dried herbs, medium body 38 (*organic*)
 Domaine Skouras Salto PGI '19- Moschofilero- wild fermented, notes of jasmine and lime, explosive acidity, medium body, refreshing, long aftertaste 38 (*organic*)
 Tetramythos Malagouzia Nature PGI '18- notes of tropical fruit, good acidity, crisp green apple and pineapple flavors, long finish 38 (*organic*)
 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 '18- Moschofilero- skin contact, spontaneous yeast fermented, unfiltered, citrus notes, fresh acidity 40 (*orange*)
 Troupis Pytis Ritinitis Retsina PGI '20- Assyrtiko- aromas of citrus, pine and mastic, medium body, refreshing acidity with notes of pine and citrus 36

Santorini

- Avantis Afoura PDO '15- Assyrtiko- 9 months oak, notes of dried citrus, honey and bergamot, abundant minerality and crisp acidity, long aftertaste 74
 Avantis Blue Wave PDO '19- Assyrtiko- notes of pear and green apple, crisp acidity with lemon and citrus, high acidity with lengthy finish 52
 Hatzidakis Aidani PGI '17- 12 hours skin contact, notes of exotic fruits, citrus and lemon flowers. Lively aromatic aftertaste with great minerality 86 (*organic*)
 Hatzidakis Cuvée #15 PDO '16- Assyrtiko- skin contact for 12 hours, on lees for 8 months, fresh citrus, elegant palate, long aftertaste 90 (*organic*)
 Hatzidakis Família PDO '18- Assyrtiko- lemon and white flowers nose. Smooth and aerial on the palate with gentle acidity on the finish 86 (*organic*)
 Hatzidakis Nykteri PDO '17- Assyrtiko- skin contact for 12 hours, 12 months oak, ripe stone fruits, excellent balance of acidity and tannins 94 (*organic*)
 Koutsoyannopoulos Ksera Homata PDO '15- Assyrtiko- 70-100 year old vines grown in dry soil, bright acidity, intense minerality, very long finish 90

Thessaly

- Domaine Zafeirakis Microcosmos Malagousia PGI '20- fermented with natural yeast and aged on lees for 6 months, bright tropical fruit 38 (*organic*)
 Domaine Zafeirakis Natura Malagousia PGI '17- 12 months French oak, notes of pears & hazelnuts, medium acidity & body, stunning minerality 50 (*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>)
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	50 (<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>)

Crete

Domaine Paterianakis Red PDO '17- Kotsifali/Mandilari- 12 months French oak, notes of tobacco, dried fruits, vanilla and sun-dried tomatoes	50 (<i>organic</i>)
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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 Hedgehog Xinomavro PDO '17- 12 months in French oak, 12 months in bottle, small berry fruit, full mouth, balanced acidity	48
Diamantis Moschomavro PGI '19- aromas and flavors of tangy red fruits, crushed stones, light tannins, fresh acidity and lively fruit	40 (<i>organic</i>)
Diamantis Xinomavro PDO '17- 24 months French oak, bright red fruits and herbal aromas, balanced with fine tannins, mid-weight Xinomavro	64 (<i>organic</i>)
Domaine Karydas Xinomavro PDO '15- 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 '19- 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 amphora, 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	68 (<i>biodynamic</i>)
Domaine Tatsis Limnio PGI '19- 6 months French oak, lush red fruit with rustic tannins, wild herbs and fresh fruit on the palate, medium body	40 (<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	68 (<i>biodynamic</i>)
Domaine Tatsis Xinomavro "Old Roots" PGI '16- 1 year used American oak, notes of dark fruit and herbs, full bodied, intense tannins	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>)

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	48 (<i>organic</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>)
Tetramythos Mavro Kalavrytino Nature PGI '20- 3 months on lees, wild raspberry, notes of hay and barnyard, velvety soft feel	38 (<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	58

Thessaly

Domaine Zafeirakis Limniona PGI '18- 12 months oak, notes of cherries, strawberries, medium in body, balanced with silky tannins	54 (<i>organic</i>)
Domaine Zafeirakis Limniona Terra Cotta PGI '18- 18 months in amphorae, intense fruit, balanced acidity and body, with velvety tannins	78 (<i>organic</i>)
Domaine Zafeirakis Young Vineyards Limniona PGI '19- 12 months oak, crunchy red cherries, mint, silky tannins and a long mineral aftertaste	42 (<i>organic</i>)