

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)
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/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)
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)
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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 Scaperdas Freres PDO 'NV- Xinomavro- méthode traditionnelle sparkling wine, 6 months fermentation oak, 4 years lees and 8 years bottle	72 (sparkling rosé)
Ktima Gerovassiliou Malagousia PGI '20- fermentation in stainless and French oak, aged on lees, powerful notes of mango, pear and citrus	58
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 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, 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
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 Familia 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)
Koutsyannopoulos Ksera Homata PDO '15- Assyrtiko- 70-100 year old vines grown in dry soil, bright acidity, intense minerality, very long finish	90

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	38 (organic)
Domaine Zafeirakis Natura Malagousia PGI '19- 6 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 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>)
Alpha Estate SMX PGI '16- Syrah/Merlot/Xinomavro- 8 months lees, 18 months barrique, 12 months bottle, cherry, plum and vanilla notes, full bodied	76
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 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	68 (<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

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	54 (<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>)