

Lefka Krasia (white wines)

Bottle

Attica

Aoton Savatiano PGI '22- 10 days skin contact, wild fermented, 8 months on lees, notes of citrus and nuts, long and intense with a creamy finish	40 (organic)
Georgas Retsina Black Label TA 'NV- Savatiano- wild fermented and 9 days skin contact, fresh local pine resin, citrusy and herbaceous	46 (biodynamic)
Mylonas Malagousia PGI '22- 3 months on lees, notes of spring flowers, peach, mango and mint, moderate acidity, long fruity and herbal aftertaste	38 (organic)

Cephalonia

Sclavos Vino Di Sasso PDO '24- Robola- “wine of the stone”- tons of salinity and mineral notes, salt air, preserved lemon and fresh pear, bone dry	52 (organic)
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Crete

Moinoterra Assyrtiko PGI '23- 8 months on lees and a portion sees French oak, notes of lemon and citrus, excellent acidity and minerality	60 (sustainable)
Moinoterra Moschato Spinas PGI '23- notes of unripe melon and flowers, full body with freshness and mild acidity	44 (sustainable)
Oenops Vidiano PGI '23- 6 months on lees in amphorae, notes of citrus fruit, almond and lemon thyme, gentle salinity with a rich mouth	64 (sustainable)
Silva Daskalaki Vorinos Vidiano PGI '23- notes of citrus and stone fruits, great finesse and excellent balance between minerality and acidity	40 (organic)

Cyprus

Makarounas Promara Amphora PGI '21- 5 months amphora, notes of peach and lemon, chalky minerality, very layered and refreshing tartness	78 (organic)
Tsiakkas Promara PGI '20- 4 days skin contact, 6 months on lees, white flowers with hints of pear and melon, well balanced and full bodied	64 (organic)
Vinea Ardua Eteòn PGI '20- Xynisteri- 120 year old vines, half is wild yeast fermented in clay vessels, 5 months oak, flowery and aromatic, full body	68

Epirus

Domaine Glinavos Paleokerisio PGI '22- Debina/Vlahiko- traditional semi-sparkling wine of Ioannina, notes of apple, refreshing bubbles	500ml 30 (orange & organic)
Domaine Glinavos Zitsa Brut PDO '18- Debina- méthode champenoise, creamy texture, refreshing acidity, notes and aromas of lemon blossoms	52 (organic & sparkling)

Macedonia

Biblia Chora Areti White PGI '20- Assyrtiko- 4 months on lees, notes of lemon and stones, good acidity with weight on the palate, long finish	56 (organic)
Biblia Chora Sole Vidiano PGI '22- Vidiano/Assyrtiko- fermented on lees for 4 months, notes of apricot, lemon and herbaceous, mineral finish	60 (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)
Magoutes Vieilles Vignes PGI '23- Xinomavro- blanc de noir, citrus and stone fruit notes, distinct mineral core, incredibly lean	42 (organic)
Oenops Kidonitsa PGI '21- 6 months on lees in amphorae, notes of white flowers, stone fruits and limes, rich palate, restrained acidity, long finish	64 (sustainable)

Peloponnese

Domaine Mercouri Kallisto PGI '22- Assyrtiko- 6 months on lees, notes of citrus and apricots, balanced acidity with great minerality	46
Tselepos Amalia Brut PDO '19- Moschofilero- 9 months on lees, notes of citrus, honey and brioche, fine bubbles and creamy mouthfeel	60 (sustainable & sparkling)
Troupis Holy Mania PDO '20- Moschofilero- fermented in concrete eggs with wild yeast, notes of lychee and flowers, very aromatic and racy	38 (organic)
Troupis Hoof & Lur PGI '22- Moschofilero- skin contact, spontaneous yeast fermented, unfiltered, notes of flowers and blood oranges, fresh acidity	42 (organic & rosé)
Troupis Pitys Ritinitis TA 'NV- Assyrtiko- notes of apricots, herbs and masticha, a refined approach to retsina	46 (natural)

Santorini

Canava Chrissou-Tselepos PDO '22- Assyrtiko- aged 3 months on lees in stainless steel, notes of citrus and flint, vibrant, great minerality	82
Canava Chrissou-Tselepos Laoudia PDO '16- Assyrtiko- fermentation and ageing in amphora for 4 months on lees, notes of overripe fruit, flowers and herbs	120
Hatzidakis Santorini Familia PDO '24- Assyrtiko- aged 5 months in stainless steel, notes of citrus and white flowers, intense minerality, powerful acidity	120 (organic)
Koutsoyannopoulos Santorini PDO '20- Assyrtiko- expressive with stone fruit, jasmine and flint, full body with mouthwatering acidity	72
Domaine Sigalas Assyrtiko PDO '22- aged 3 months on lees in stainless steel, notes of citrus and peach, intense minerality, great acidity	78
Venetsanos Assyrtiko PDO '23- 4 months on lees, notes of pears, white flowers and citrus, rich mouth, highly refreshing acidity, saltiness from the sea	90

Thessaly

Domaine Zafeirakis Microcosmos Malagousia PGI '22- fermented with natural yeast and aged on lees for 6 months, bright tropical fruit	42 (organic)
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Thrace

Anatolikos Assyrtiko PGI '21- 6 months oak, notes of peach, orange and bergamot in harmony with the vanilla of the barrel, long honey aftertaste	64 (organic)
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Erithra Krasia (red wines)

Bottle

Cephalonia

Gentilini Iri's PGI '21- Mavrodaphne- a fresh, unoaked Mavrodaphne, notes of juicy red fruits, medium body, refreshing acidity, soft tannins	50 (sustainable)
Sclavos Orgion PGI '21- Mavrodaphne- chocolate, plums and raspberry notes, earthy, refreshing acidity, medium body and velvety tannins	50 (organic)

Crete

Moinoterra Archanes PDO '22- Kotsifali/Mandilaria- notes of sour cherry, medium body with soft and velvety tannins, freshness but also strength	54 (sustainable)
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Cyprus

Tsiakkas Vamvakada PGI '20- 20 days skin contact, one year French oak, intense red fruit with violet aromas, full body with expressive tannins	68 (organic)
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Epirus

Domaine Glinavos Bekari PGI '21- rich bouquet of dark berries, on the palate notes of plum and dark berries, bright acidity, light body	52 (organic)
Domaine Glinavos Vlahiko PGI '20- Vlahiko/Bekari- 2 years in French oak, red forest fruits, high acidity, earthy, medium body, velvety mouthfeel	48 (organic)

Macedonia

Amyndeon-elevations up to 750m, cool climate, sand and limestone soil, the alter ego of Naoussa, more delicate and perfumed

Oenops XinomavRAW PGI '21- Xinomavro- 6 months on lees in amphora, notes of blackberries and cherries, fruity palate with elegant finish	62 (natural)
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Goumenissa- 300m elevation, poor soils, broader, softer and have higher levels of primary fruit aromas

Chatzivaritis Goumenissa PDO '18- Xinomavro/Negoska- 8 months on lees, 12 months French oak, full body with notes of red berries, rich tannins	64 (organic)
Domaine Tatsis Goumenissa PDO '09- Xinomavro/Negoska- 1 year in oak and bottled aged, '09 is current release, notes of dark fruit and herbs	68 (biodynamic)
Domaine Tatsis Xinomavro PGI '11- extended ageing in large used oak barrels, notes of rich forest floor, strawberries and rhubarb, very structured	76 (biodynamic)
Mikro Ktima Titos Goumenissa PDO '20- Xinomavro/Negoska- 1 year French oak, notes of rosemary, sun-dried tomatoes and strawberries	54 (organic)

Naoussa- soils composed of clay, limestone and schist, elevation of 80-350m, robust and structured wines, Greek Nebbiolo or Barolo

Domaine Karydas Xinomavro PDO '19- 2 years old and new French oak, dark berry notes with spices and vanilla, full bodied	64
Kir-Yianni Ramnitsa PDO '18- Xinomavro- 16 months French oak and 12 months bottle, notes of fresh red fruits, full body with gentle tannins	54
Klonas Winery Naoussa PDO '19- Xinomavro- 1 year new French barrique, notes of red fruits, soft tannins, located in the Cru region of Paliokalias	54
Oenos Mittas PDO '21- Xinomavro- 15 days skin contact, 1 year French oak and 1 year bottle, notes of red and dark fruit along with spices, med body	56 (organic)
Oenops Xinomavro PGI '19- 10 months on lees in concrete, floral, strawberry and cherry notes, well integrated tannins, good minerality	66 (sustainable)
Thymiopoulos Earth & Sky PDO '19- Xinomavro- a blend of the best parcels, 18 months 3 rd use oak, red currants and herbal notes, fine tannins	86 (biodynamic)
Thymiopoulos Naoussa PDO '20- Xinomavro- 18 months second use French oak, notes of fresh black fruit and herbs, vibrant acidity, round tannins	48 (biodynamic)

Siatista- up to 950m in elevation, mainly gravel and infertile soils, very cool climate, old bush vines

Magoutes Moschomavro PGI '21- aromas and flavors of tangy red fruits, crushed stones, light tannins, fresh acidity and lively fruit	50 (organic)
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Peloponnese

Ieropoulos Daemon PGI '17- Agiorgitiko- 12 months French oak, notes of red fruit, soft spices and cedar, fine tannins, Nemea meets Burgundy	90 (organic)
Markogianni Triton PGI '20- Mavrodaphne- partly aged for a few months in used oak, delicate aroma of red fruit and rosemary, soft texture	52 (organic)

Santorini

Venetsanos Mandilaria PGI '19- partial fermentation and ageing in French oak for 4 months, notes of strawberry, figs and vanilla, firmly structured wine	80
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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 (organic)
Oenops Limniona PGI '21- Limniona- 10 months on lees in amphora, notes of cherries and earth, velvety tannins and a long fruity finish	58 (sustainable)
Terra Olympus Rapsani PDO '19- Xinomavro/Krassato/Stavroto- 14 months oak, 8 months bottle, ripe red fruits, silky tannins, medium body	62 (biodynamic)
Domaine Zafeirakis Limniona PGI '21- 12 months French oak, notes of red fruits with an earthy background, long finish, medium body, high acidity	62 (organic)
Domaine Zafeirakis Young Vineyards Limniona PGI '19- 12 months oak, crunchy red cherries, mint, silky tannins and a long mineral aftertaste	46 (organic)

Thrace

Anatolikos Limnio PGI '18- 12 months on lees in oak, notes of cherries and strawberries, crisp acidity, juicy, well-polished tannins and very balanced	58 (organic)
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