

*Lefka Krasia (white wines)*

Bottle

*Attica*

Mylonas Naked Truth PGI '18- Savatiano- 20 days on skins and 6 months on lees, full body, notes of peach skins and honey 46

*Cephalonia*

Sarris Robola PDO '18- 1/3 foot stomped, skin macerated for 3 days, spontaneously fermented, notes of salty water, lemon and peach 44 (organic)

Sarris Vostilidi PGI '17- fermented in Austrian barrels, matured for 9 months in barrels, notes of fried shrimp and seaweed, angular mouthfeel 48 (organic)

Sclavus Tsaoussi PGI '17- Ungrafted & biodynamically farmed old vines (60+ years) strong acidity, pulpy fruit, & flavors of yellow apple & pear 46 (biodynamic)

*Crete*

Douloufakis Alargo PGI '18- Assyrtiko- aged 1 year in bottle, fresh citrus and toasted nuts aromas, minerality, high acidity balances with a full body 54 (organic)

Douloufakis Aspros Lagos PGI '17- Vidiano- new and used oak for 5 months, notes of white flowers and apricot, minerality, long apricot finish 68 (organic)

Domaine Economou Assyrtiko PGI '13- rounder and richer than Santorini Assyrtiko's, notes of lemon, honey and white nuts, well-structured 84 (organic)

Domaine Economou Sitia White PDO '13- Vilana/Thrapsathiri- salinity, raw and powerful palate, apricot and mint, a spectacular Greek winery 84 (organic)

Domaine Paterianakis Assyrtiko PGI '19- sharp acidity, citrus notes along with green apple, good minerality, medium body 34 (organic)

Stilianou Great Mother PGI '18- Vidiano- macerated for 20 days and spontaneously fermented, citrus and stone fruit aromas, intense acidity 46 (organic & amber)

*Epirus*

Domaine Glinavos Zitsa Brut PDO '12- Debina- Champagne method of production, 18 months on lees, creamy texture, almonds & lemon blossoms 54 (sparkling)

*Lemnos*

Garalis Retsina PGI 'NV- Muscat of Alexandria- tropical and herbaceous with a palate full of pine resin 22 (500ml & organic)

*Macedonia*

Alpha Estate Ecosystem Assyrtiko '15- 16 hours skin contact, 4 months sur lies, citrus, flower, white stone fruits, excellent structure, long finish 68

Alpha Estate Ecosystem Sauv. Blanc '16- 7 months sur lies in oak, 7 more months oak, honeydew, slight oak, full mouth, freshness and finesse 68

Kamara Estate Nimbus Ritinitis PGI '17- Assyrtiko- orange resonated wine, organic pine resin, bergamot, resin and thyme notes, balanced acidity 50 (orange & organic)

Kamara Estate Pet-Nat PGI '17- Xinomavro/Assyrtiko/Malagouzia- lively and brisk with fresh citrus, red fruit, strawberries and yeast on the palate 56 (sparkling rosé)

Domaine Karanika Assyrtiko PGI '16- wild yeast fermented, refreshing acidity that balances the palate, Citrus, apricot and mineral character 50 (biodynamic)

Domaine Karanika Brut Nature Extra Cuvée de Réserve PGI '16- Xinomavro- high acidity and minerality, great example of blanc de noirs 62 (sparkling)

Domaine Nerantzi Aprouda of Serres PGI '16- extremely rare grape, medium bodied, balanced acidity, kumquat, grapefruit & hazelnut notes 74 (organic)

Domaine Tatsis Malagouzia PGI '15- 30 days skin contact, aged in old oak, notes of nuts, apricots and white flowers, nervy and tannic finish 74 (orange)

Domaine Tatsis Roditis PGI '14- 3 weeks on skins, heirloom citrus notes, finely crafted skin contact white, bright structure and raucous acidity 74 (orange)

*Peloponnese*

Tetramythos Agrippiotis Orange Natur PGI '19- 21 days on skin, amphora-aged, naturally high acidity, notes of white pepper & tangerine zest 50 (orange & organic)

Tetramythos Malagouzia Natur PGI '18- notes of tropical fruit, good acidity, crisp green apple and pineapple flavors, long finish 38 (organic)

Tetramythos Roditis Natur PDO '18- creamy with hints of fresh herbs and soft pear, good textural mouthfeel, lively palate 40 (organic)

Troupis Hoof & Lur PGI '18- Moschofilero- skin contact, spontaneous yeast fermented, unfiltered, citrus notes, fresh acidity 40 (orange)

*Santorini*

Argyros Santorini PDO '18- Assyrtiko- partial skin contact, vinified in stainless steel, notes of citrus, lemongrass, medium bodied, great finesse 50

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)

Koutsoyannopoulos Ksera Homata PDO '15- Assyrtiko- 70-100 year old vines grown in dry soil, bright acidity, intense minerality, very long finish 90

Koutsoyannopoulos Nikteri PDO '16- Assyrtiko- 6 months oak, nutty and vanilla aromas, medium to full bodied, refreshing acidity, long finish 78

Koutsoyannopoulos Santorini PDO '14- Assyrtiko- free run juice, notes of stone fruits, flint, and ash. Medium to full bodied with long finish 52

*Thessaly*

Domaine Zafeirakis Natura Malagouzia PGI '17- 12 months French oak, notes of pears & hazelnuts, medium acidity & body, stunning minerality 50 (natural)

## Tinos

Domaine Kalathas Sainte-Obéissance PGI '16- Aspro Potamisi/Rozaki- rozaki known as an edible grape, citrus and raspberries notes	84 ( <i>organic</i> )
Domaine Kalathas Un été Grece PGI '16- Koumairiano/ Mavro Potamisi/Mandilaria- 50-150 year old vines, "a Greek summer" in a glass	84 ( <i>organic &amp; rosé</i> )

## Taverna Khjone Ταβέρνα Χίου

*Erithra Krasia (red wines)* Bottle

### Cephalonia

Sclavus Synodos PGI '17- Mavrodaphne/Vostilidi- notes of black cherries, plums, dark chocolate, ripe tannins, combination of race and finesse 68 (*biodynamic*)

### Crete

Douloufakis Dafnios Liatiko PGI '17- 12 months French oak, notes of olives and dark fruit, medium body, good acidity, soft tannins 34 (*organic*)

Domaine Economou Sitia Red PDO '04- Liatiko- 3 years in oak barrels, cherry, earth, smoke, spice, medium tannins, looks and smells like Barolo 132

Lyrarakis Liatiko PGI '17- fermented in open oak, mature cherry and earth notes, balanced fresh structure and acidity, round fruit tannins 38

### Macedonia

Alpha Estate Ecosystem Tannat PGI '17- 18 months new French oak, 18 months bottle, dark, firm and chewy, fresh red fruit acidity on the finish 72

Alpha Estate Ecosystem Xinomavro PDO '14- 24 months new French oak, 1 year bottle, full body, dark fruits, herbs, oak notes, velvety tannins 72

Alpha Estate Hedgehog Xinomavro PDO '17- 12 months in French oak, 12 months in bottle, small berry fruit, full mouth, balanced acidity 48

Domaine Karydas Xinomavro PDO '14- 2 years old and new French oak, dark berry notes with spices and vanilla, full bodied 64

Domaine Ligas Bucephale PGI '16- Xinomavro- 18 months barriques, spontaneous fermentation, notes of small berries, leather, spices 90 (*natural & organic*)

Melitzani Naoussa PDO '16- Xinomavro- 8-10 months oak, tobacco, leather and caramelized fruit aromas, soft tannins, balanced acidity, long finish 50 (*organic*)

Domaine Nerantzi Koniaros PGI '13- native grape of Serres, only winery bottling it, medium body, elegant tannins, vibrant fruit, powerful & earthy 134 (*organic*)

Terra Olympus Terra Petra Rapsani PDO '15- Xinomavro/Krassato/Stavrato- 14 months in barrel, medium bodied, silky, balanced tannins 56 (*organic*)

Vaimaki Family Mater Natura #4 PGI '09- Xinomavro- 12 months neutral oak, intense small red fruits, gooseberries, mild tannins, long aftertaste 66 (*organic*)

### Peloponnese

Bairaktaris Monolithos PDO '17 Agiorgitiko- 3 months on lees, fresh cherries with a round palate, soft tannins 34 (*sustainable*)

Tetramythos Agiorgitiko PGI '18- deep red color, aromas of violet, cherry and plum. Velvety and rich mouth 30 (*organic*)

Tetramythos Mavro Kalavrytino Natur PGI '18- 3 months on lees, wild raspberry, notes of hay and barnyard, velvety soft feel 38 (*organic*)

Tetramythos Phelloe Natur PGI '17- Mavrodaphne/Mavro Kalavrytino/Agiorgitiko- dark fruit flavors with savory, slightly smoky edge, fresh finish 50 (*organic*)

### Santorini

Argyros Mavrotragano PGI '15- 12 months French oak, bright red fruit flavors, spicy aromas, toasty oak, great balance between power and finesse 98

Hatzidakis Mavrotragano PGI '14- skin contact for 7 days, 18 months oak, red forest fruits, bitter chocolate, minerality, long aftertaste 98

Domaine Sigalas Mm PGI '17- Mavrotragano/Mandilaria- portion of must sees French oak, ripe red fruit, spices, mild tannins, balanced acidity 68

### Thessaly

Kontozisis A-Grafo Limniona PGI '18- floral nose blended with herbal tea notes, with a palate that starts smooth and continues with vigor 50 (*organic*)

Kontozisis Sun Red PGI '14- Limniona/Xinomavro- wild cherry and tomato notes, clean and elegant palate, ripe and sweet tannins 46 (*organic*)

Theopetra Estate Limniona PGI '17- 12 months oak and 12 months bottle, silky tannins, red fruits and sweet spices, long and smooth finish 56 (*organic*)

Domaine Zafeirakis Limniona PGI '16- 12 months oak, notes of black currant, sour cherry and white pepper, strong acidity, medium body 52 (*organic*)