

Lefka Krasia (white wines)

Bottle

Cephalonia/Lefkada

Sarris Vostilidi PGI '17- fermented in Austrian barrels, matured for 9 months in barrels, notes of fried shrimp and seaweed, angular mouthfeel	48 (<i>organic</i>)
Siflogo Vardea PGI '19- 5 days pre-fermentation skin contact, notes of honeysuckle, apricots, flinty mineral, piney acidity on the finish	48 (<i>orange & organic</i>)

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 (<i>organic</i>)
Douloufakis Aspros Lagos PGI '17- Vidiano- new and used oak for 5 months, notes of white flowers and apricot, minerality, long apricot finish	68 (<i>organic</i>)
Domaine Economou Assyrtiko PGI '13- rounder and richer than Santorini Assyrtiko's, notes of lemon, honey and white nuts, well-structured	84 (<i>organic</i>)
Domaine Economou Sitia White PDO '13- Vilana/Thrapsathiri- salinity, raw and powerful palate, apricot and mint, a spectacular Greek winery	84 (<i>organic</i>)
Domaine Paterianakis Muscat of Spinias PGI '19- notes of white flowers, jasmine and violet, medium body, bright acidity and ripe finish	36 (<i>organic</i>)

Epirus/Thessaly

Domaine Glinavos Zitsa Brut PDO '12- Debina- Champagne method of production, 18 months on lees, creamy texture, almonds & lemon blossoms	54 (<i>sparkling</i>)
Papras Bio Wines Naiads PGI '19- Badiki- 25 day skin and partial stem contact, spontaneously fermented, notes of lime and quince, delicate tannins	36 (<i>orange & organic</i>)
Papras Bio Wines Pleiades PGI '19- Roditis- 25 day skin and partial stem contact, spontaneously fermented, notes of honey, minerals and beeswax	36 (<i>orange & organic</i>)
Domaine Zafeirakis Natura Malagouzia PGI '17- 12 months French oak, notes of pears & hazelnuts, medium acidity & body, stunning minerality	50 (<i>natural</i>)

Macedonia

Alpha Estate Ecosystem Assyrtiko PGI '15- 16 hours skin contact, 4 months sur lies, citrus, flower, white stone fruits, excellent structure, long finish	68
Alpha Estate Ecosystem Sauv. Blanc PGI '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 (<i>orange & organic</i>)
Domaine Karanika Assyrtiko PGI '16- wild yeast fermented, refreshing acidity that balances the palate, Citrus, apricot and mineral character	50 (<i>biodynamic</i>)
Domaine Karanika Brut Nature Extra Cuvée de Réserve PGI '16- Xinomavro- high acidity and minerality, great example of blanc de noirs	62 (<i>sparkling</i>)
Kir-Yianni Akakies PDO '19- Xinomavro- intense rose color, full of red forest fruits, elegant acidity and long balanced aftertaste	46 (<i>rosé & sparkling</i>)
Domaine Ligas Assyrtiko PGI '19- 50% used oak for 12 months, notes of ripe kumquats, candied orange peel, medium to full body, crisp acidity	48 (<i>orange & natural</i>)
Domaine Ligas Lamda PGI '19- Assyrtiko/Roditis- 21 day skin contact, notes of lemon peel, gooseberry and grapefruit, good tannins and salinity	48 (<i>orange & natural</i>)
Domaine Ligas Pella PGI '19- Roditis- 8 months used oak, notes of almonds, mango and exotic fruits, medium body with a creamy mouthfeel	48 (<i>natural</i>)
Domaine Nerantzi Aprouda of Serres PGI '16- extremely rare grape, medium bodied, balanced acidity, kumquat, grapefruit & hazelnut notes	74 (<i>organic</i>)
Domaine Tatsis Malagouzia PGI '15- 30 days skin contact, aged in old oak, notes of nuts, apricots and white flowers, nery and tannic finish	74 (<i>orange & natural</i>)

Peloponnese

Tetramythos Agrippiotis Orange Nature PGI '19- 21 days on skin, amphora-aged, naturally high acidity, notes of white pepper & tangerine zest	50 (<i>orange & organic</i>)
Tetramythos Malagouzia Nature PGI '18- notes of tropical fruit, good acidity, crisp green apple and pineapple flavors, long finish	38 (<i>organic</i>)
Tetramythos Muscat Nature PGI '19- pear and citrus notes, balanced acidity with the fruit, excellent minerality and long aftertaste	48 (<i>organic</i>)
Tetramythos Roditis Nature PDO '18- creamy with hints of fresh herbs and soft pear, good textural mouthfeel, lively palate	40 (<i>organic</i>)
Tetramythos Sideritis Nature PGI '20- complex nose of grapefruit and floral notes, medium body, great acidity & minerality, very rare grape	56 (<i>organic</i>)
Troupis Hoof & Lur PGI '18- Moschofilero- skin contact, spontaneous yeast fermented, unfiltered, citrus notes, fresh acidity	40 (<i>orange</i>)

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 (<i>organic</i>)
Hatzidakis Cuvée #15 PDO '16- Assyrtiko- skin contact for 12 hours, on lees for 8 months, fresh citrus, elegant palate, long aftertaste	90 (<i>organic</i>)
Hatzidakis Família PDO '18- Assyrtiko- lemon and white flowers nose. Smooth and aerial on the palate with gentle acidity on the finish	86 (<i>organic</i>)
Hatzidakis Nykteri PDO '17- Assyrtiko- skin contact for 12 hours, 12 months oak, ripe stone fruits, excellent balance of acidity and tannins	94 (<i>organic</i>)
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

Erithra Krasia (red wines)

Bottle

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

Lefkada

Siflogo Keropatis PGI '19- Vertzami- 4 days pre-fermentation maceration, wild fermentation, black fruits and forest herbs, high acidity and med body 52 (*organic*)

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 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, full bodied 90 (*natural*)

Domaine Ligas Moschomavro PGI '19- 5 months used oak, notes of cherry and strawberries, earthy minerality, high tannins and high acidity 48 (*natural*)

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*)

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

Tetramythos Laurier Noir PGI '19- Mavrodaphne- notes of black cherries and graphite, fine grained tannins, savory with a meaty structure 56 (*organic*)

Tetramythos Mavro Kalavrytino Nature PGI '19- 3 months on lees, wild raspberry, notes of hay and barnyard, velvety soft feel 38 (*organic*)

Tetramythos Phelloe Nature 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

Thessaly

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*)