

Lefka Krasia (white wines)

Bottle

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 Vino Di Sasso Robola PDO '17- minerality from limestone soil, ripe stone fruit, naturally fermented with local yeast, long lasting finish	50 (biodynamic)
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)
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 Paleokerisio PGI '17- Debina/Vlahiko- semi-sparkling and semi-dry orange wine, apple and butter notes, refreshing bubbles	30 (500ml & orange)
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)

Peloponnese

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 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)
Hatzidakis Skitali PDO '17- Assyrtiko- 12 months on lees, as impressive as a top grand cru white burgundy, the last wine from Haridimos Hatzidakis	120 (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

Kontozisis Sun White PGI '17- Malagouzia- melon, flowers, herbs, white flesh fruit and citrus notes, great acidity	42 (organic)
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 (organic)
Domaine Kalathas Un été Grece PGI '16- Koumairiano/ Mavro Potamisi/Mandilaria- 50-150 year old vines, "a Greek summer" in a glass	84 (organic & rosé)

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 Amphora Liatiko PGI '17- 3 months on skins in amphora plus 3 more w/o skins in amphora, red fruit, medium body, strong tannins 68 (*organic*)

Douloufakis Dafnios Liatiko PDO '16- 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

Stilianou Great Mother PGI '18- Mandilaria- macerated for 1 day, spontaneous fermentation, light red with nut and forest fruit notes 46 (*organic*)

Epirus

Domaine Glinavos Vlahiko PGI '16- Vlahiko/Bekari- native grapes of Epirus, 2 years oak, robust tannins, fresh acidity, black fruit, explosive spices 52

Lefkada

Siflogo Brousko PGI '16- Vertzami- wild fermented, 17 months used French oak, black fruits, oak, wild herbs, high acidity, smooth tannins, med body 50 (*organic*)

Macedonia

Alpha Estate Ecosystem Tannat '14- 18 months new French oak, 18 months bottle, dark, firm and chewy, fresh red fruit acidity on the finish 72

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

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*)

Domaine Ligas Xi-Ro PGI '15- Xinomavro/Roditis- natural and organic, medium body, tomato leaf, red fruits and slight smoke 48 (*natural & organic*)

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

Domaine Tatsis Xinomavro PDO '09- dried strawberries and tomatoes, olives, tea and mushrooms, medium body, moderate acidity and tannins 72 (*natural*)

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

Thymiopoulos Naoussa PDO '15- Xinomavro- 12 months French oak, full bodied, dried tomato, dried cherry and vanilla notes 46 (*organic*)

Vaimaki Family Mater Natura #2 PGI '10- Xinomavro- 18 months neutral oak, 4 years in bottle, notes of balsam, tobacco, mild tannins 58 (*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*)

Halkia Agiorgitiko PGI '18- macerated on the skins for 7 days, notes of red ripe strawberries and currants, soft tannins and low acidity 42 (*organic*)

Sant'Or Krasis PGI '17- Mavrodaphne- wild fermentation in French oak, dark fruit, powerful yet smooth tannins, medium acidity 46 (*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*)