

Lefka Krasia (white wines)

Bottle

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 (organic)
Sclavos Robola Lacomatia PDO '18- single vineyard and high altitude, spontaneous fermentation, limestone, tons of acidity, rich body	68 (organic)
Sclavos Vino di Sasso PDO '19- Robola- mineral aroma with fresh pears and citrus, bone dry, a bit of salt on the palate, mouth-wateringly fresh	50 (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

Domaine Economou Crete Assyrtiko PGI '13- rounder and richer than Santorini Assyrtiko's, notes of lemon, honey and nuts, well-structured	68 (organic)
Domaine Economou Sitia White PDO '13- Vilana/Thrapsathiri- salinity, raw and powerful palate, apricot and mint, a spectacular Greek winery	64 (organic)
Idaia GI White PGI '18- Vidiano- notes of pear, rose, jasmine and melon, medium body, good acidity, long lemony aftertaste	34
Idaia Ocean PGI '19- Thrapsathiri- floral notes and a rich palate of juice melon and guava, saline mouthwatering finish	34
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)

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

Alpha Estate Ecosystem Assyrtiko PGI '15- 16 hours skin contact, 4 months sur lie, citrus, flower, white stone fruits, excellent structure, long finish	68
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 PDO '16- Xinomavro- notes of stone fruit, high acidity, minerality, blanc de noir	62 (biodynamic & sparkling)
Kir-Yianni Akakies PDO '20- Xinomavro- intense rose color, full of red forest fruits, elegant acidity and long balanced aftertaste	46 (rosé & sparkling)
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)
Domaine Tatsis Xiropotamos PGI '18- Xinomavro- free run juice, notes of dried strawberry and nuts, strong acidity, earthy, blanc de noir	44 (biodynamic)

Peloponnese

Domaine Skouras Salto PGI '19- Moschofilero- wild fermented, notes of jasmine and lime, explosive acidity, medium body, refreshing, long aftertaste	38 (organic)
Tetramythos Agrippiotis Orange Nature PGI '19- 21 days on skin, amphora-aged, naturally high acidity, notes of white pepper & tangerine zest	50 (orange & organic)
Tetramythos Malagousia Nature PGI '18- notes of tropical fruit, good acidity, crisp green apple and pineapple flavors, long finish	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 '18- 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 '18- 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
Avantis Blue Wave PDO '19- Assyrtiko- notes of pear and green apple, crisp acidity with lemon and citrus, high acidity with lengthy finish	52
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 French oak, notes of poached pear, golden apples, stone fruits, citrus and hay	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 Malagousia PGI '17- 12 months French oak, notes of pears & hazelnuts, medium acidity & body, stunning minerality	50 (natural)
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Erithra Krasia (red wines)

Bottle

Cephalonia

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

Idaia GI Red PGI '14- Kotsifali/Mandilari- 8 months oak, notes of vanilla, prune, caramel and coffee, long aftertaste and velvety tannins	36
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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>)
Siflogo Keropatis PGI '20- Vertzami- 4 days pre-fermentation maceration, wild fermentation, cranberry and sour cherry, high acidity and med body	52 (<i>organic</i>)

Macedonia

Alpha Estate Hedgehog Xinomavro PDO '17- 12 months in French oak, 12 months in bottle, small berry fruit, full mouth, balanced acidity	48
Estate Chrisohoou Naoussa Xinomavro PDO '18- 12 months oak and 6 months bottle, delicate dark fruit, a lighter and mellower Xinomavro	38
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 Naoussa PDO '17- Xinomavro- 18 months French oak and 6 months bottle, light and aromatic with notes of fresh berries, soft tannins	36
Kir-Yianni Ramniitsa PDO '16- Xinomavro- 16 months French oak and 12 months bottle, notes of fresh red fruits, full body with gentle tannins	54
Domaine Ligas Bucephale PGI '16- Xinomavro- 18 months barriques, spontaneous fermentation, notes of small berries, leather, spices, full bodied	90 (<i>natural</i>)
Melitzani Naoussa PDO '16- Xinomavro- 8-10 months oak, tobacco, leather and caramelized fruit aromas, soft tannins, balanced acidity, long finish	50 (<i>organic</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 Limnio PGI '19- 6 months French oak, lush red fruit with rustic tannins, wild herbs and fresh fruit on the palate, medium body	40 (<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

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

Kontozisis Sun Red PGI '15- Limniona/Xinomavro- wild cherry and tomato notes, clean and elegant palate, ripe and sweet tannins	46 (<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 Limniona Terra Cotta PGI '18- 18 months in amphorae, intense fruit, balanced acidity and body, with velvety tannins	78 (<i>organic</i>)