

*Lefka Krasia (white wines)*

Bottle

*Attica*

- Georgas Retsina Black Label TA 'NV- Savatiano- wild fermented and 9 days skin contact, fresh local pine resin, citrusy and herbaceous 38 (*biodynamic*)
- Mylonas Malagousia PGI '21- 3 months on lees, notes of spring flowers, peach, mango and mint, moderate acidity, long fruity and herbal aftertaste 38 (*organic*)

*Cephalonia*

- Petrokopoulou Robola PDO '21- medium body, notes of white peach, lemon and lime, crisp acidity and intense minerals, long aftertaste 70 (*organic*)
- Sarris Robola "Old Vines" PGI '21- 6 months stainless steel, notes of fruit and minerals, balanced acidity with long aftertaste 60 (*sustainable*)
- Sarris Vostilidi PGI '20- 9 months Austrian oak, explosive nose of citrus fruit, notes of minerals and citrus, tannins and sharp acidity 60 (*sustainable*)
- Sclavos Vino Di Sasso PDO '21- Robola- "wine of the stone"- tons of salinity and mineral notes, salt air, preserved lemon and fresh pear, bone dry 52 (*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 '21- 4 days skin contact, 6 months on lees, white flowers with hints of pear and melon, well balanced and full bodied 64 (*organic*)

*Epirus*

- Domaine Glinavos Paleokerisio PGI '21- 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*

- Alpha Estate Malagousia PGI '22- 2 months on lees, lively nose, notes of lychee, melon and flowers, richly textured with length and balance 48 (*organic*)
- 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 Ovilos White PGI '21- Assyrtiko/Semillon- 2 months on lees in French oak, notes of apricot, honey and nuts, rich texture and long finish 58 (*organic*)
- Biblia Chora Sole Vidiano PGI '22- Vidiano/Assyrtiko- fermented on lees for 4 months, notes of apricot, lemon and herbaceous, mineral finish 56 (*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 '21- Xinomavro- blanc de noir, citrus and stone fruit notes, distinct mineral core, incredibly lean 42 (*organic*)
- Oenops Kidonitsa PGI '19- 6 months on lees in amphorae, notes of white flowers, stone fruits and limes, rich palate, restrained acidity, long finish 64 (*sustainable*)
- Oenops Vidiano PGI '19- 6 months on lees in amphorae, notes of citrus fruit, almond and lemon thyme, gentle salinity with a rich mouth 64 (*sustainable*)

*Peloponnese*

- Markogianni "The Cricket & The Ant" Retsina TA 'NV- Roditis- white and yellow flowers, citrus and pine on the nose, fresh and herbaceous 30 (*organic & 500ml*)
- Tselepos Amalia Rosé NV PGI- Agiorgitiko- 9 months on lees, notes of cherries and black fruits, fine bubbles and creamy mouthfeel 60 (*sustainable & sparkling rosé*)
- 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*)

*Santorini*

- Argyros Estate Santorini PDO '20- Assyrtiko- partial skin contact, notes of citrus, lemongrass and stone fruit, high acidity, medium body, finesse 78
- Canava Chrissou-Tselepos PDO '20- Assyrtiko- aged 3 months on lees in stainless steel, notes of citrus and flint, vibrant, great minerality 82
- Koutsoyannopoulos Ksera Homata PDO '15- Assyrtiko- 70-100 year old vines grown in dry soil, bright acidity, intense minerality, very long finish 90
- Koutsoyannopoulos Santorini PDO '20- expressive with stone fruit, jasmine and flint, full body with mouthwatering acidity 72
- Santo Aspa PDO '18- Assyrtiko/Athiri/Aidani- 3 months French oak, notes of flowers, green apple, crisp acidity, touch of oak, long aftertaste 74
- Domaine Sigalas Assyrtiko PDO '22- Assyrtiko- aged 3 months on lees in stainless steel, notes of citrus and peach, intense minerality, great acidity 78

*Thessaly*

- Kontozisis Sun White PGI '20- Malagousia- wild yeast fermented, 6 months on lees, notes of sage, white-fleshed fruits, citrus, very aromatic 46 (*organic*)
- Domaine Zafeirakis Microcosmos Malagousia PGI '22- fermented with natural yeast and aged on lees for 6 months, bright tropical fruit 42 (*organic*)
- Domaine Zafeirakis Natura Malagousia PGI '19- 6 months French oak, notes of pears & hazelnuts, medium acidity & body, stunning minerality 54 (*natural*)

*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 62 (*organic*)

*Erithra Krasia (red wines)*

Bottle

*Cephalonia*

Gentilini Iri's PDO '21- Mavrodaphne- a fresh, unoaked Mavrodaphne, notes of juicy red fruits, medium body, refreshing acidity, soft tannins	50 ( <i>sustainable</i> )
Sclavos Orgion PGI '20- Mavrodaphne- chocolate, plums and raspberry notes, earthy, refreshing acidity, medium body and velvety tannins	50 ( <i>organic</i> )

*Cyprus*

Tsiakkas Vamvakada PGI '20- 20 days skin contact, one year French oak, intense red fruit with violet aromas, full body with expressive tannins	64 ( <i>organic</i> )
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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 ( <i>organic</i> )
Domaine Glinavos Vlahiko PGI '18- Vlahiko/Bekari- 2 years in French oak, red forest fruits, high acidity, earthy, medium body, velvety mouthfeel	48 ( <i>organic</i> )

*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> )
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*Macedonia*

*Amyndeon*

Oenops XinomavRAW PGI '21- Xinomavro- 6 months on lees in amphora, notes of blackberries and cherries, fruity palate with elegant finish	56 ( <i>natural</i> )
Vaimaki Family Popolka Red PGI '18- Xinomavro- 5 months stainless, 12 months neutral barrique, notes of gooseberry, leather and hay	48 ( <i>organic</i> )

*Goumenissa*

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 ( <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	76 ( <i>biodynamic</i> )
Mikro Ktima Titos Goumenissa PDO '20- Xinomavro/Negoska- 1 year French oak, notes of rosemary, sun-dried tomatoes and strawberries	54 ( <i>organic</i> )

*Naoussa*

Domaine Karydas Xinomavro PDO '18- 2 years old and new French oak, dark berry notes with spices and vanilla, full bodied	64
Ktima Kelesidi Xinomavro PDO '17- 3 years used French oak, notes of olive, tomato, red fruit and spices, rich body, good acidity, balanced tannins	70 ( <i>organic</i> )
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
Oenos Mittas PDO '20- 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 ( <i>organic</i> )
Oenops Xinomavro PGI '19- 10 months on lees in concrete, floral, strawberry and cherry notes, well integrated tannins, good minerality	58 ( <i>sustainable</i> )
Thymiopoulos Earth & Sky PDO '19- Xinomavro- a blend of the best parcels, 18 months 3 <sup>rd</sup> use oak, red currants and herbal notes, fine tannins	60 ( <i>biodynamic</i> )
Thymiopoulos Naoussa PDO '19- Xinomavro- 18 months second use French oak, notes of fresh black fruit and herbs, vibrant acidity, round tannins	48 ( <i>biodynamic</i> )

*Siatista*

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

Markogianni Triton PGI '20- Mavrodaphne- partly aged for a few months in used oak, delicate aroma of red fruit and rosemary, soft texture	52 ( <i>organic</i> )
Parparoussis Oenofilos PGI '19- Agiorgitiko/Mavrodaphne- 12 months used French oak, notes of prunes, figs and herbs, lively acidity, fine tannins	58 ( <i>sustainable</i> )
Sant'Or Krasis PGI '20- Mavrodaphne- 6 months used oak, notes of tart cherries, pomegranates and herbs, smooth tannins, medium acidity	48 ( <i>biodynamic</i> )

*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 ( <i>organic</i> )
Oenops Limniona PGI '20- Limniona- 10 months on lees in amphora, notes of cherries and earth, velvety tannins and a long fruity finish	58 ( <i>sustainable</i> )
Terra Olympus Rapsani PDO '17- Xinomavro/Krassato/Stavroto- 14 months oak, 8 months bottle, ripe red fruits, silky tannins, medium body	62 ( <i>biodynamic</i> )
Domaine Zafeirakis Limniona PGI '20- 12 months French oak, notes of red fruits with an earthy background, long finish, medium body, high acidity	62 ( <i>organic</i> )
Domaine Zafeirakis Young Vineyards Limniona PGI '19- 12 months oak, crunchy red cherries, mint, silky tannins and a long mineral aftertaste	46 ( <i>organic</i> )

*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 ( <i>organic</i> )
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