

GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 4

Chrisohoou Estate

Xinomavro, Priknadi, Malagousia, Athiri, Syrah, Merlot, Sauvignon Blanc, Barbera

<https://www.cmkselections.com/estate-chrisohoou>



Petritis Chrisohoou Protected Geographical Indication Imathia (PGI)

Varietal composition: 70% Sauvignon Blanc, 30% Malagousia

VINIFICATION

Following pre-fermentation cold extraction, fermentation takes place at temperatures of 15–17°C in stainless steel tanks.

TASTING NOTES

Vibrant yellow color. An intense and rich nose, typical of the variety, with aromas of exotic fruits, lemon, and honey. On the palate, it exhibits a full body with exceptional balance, finesse, and a rich aftertaste.

FOOD PAIRING

Green salads, seafood and fish, grilled vegetables.

AWARDS AND DISTINCTIONS

1. International Wine Competition of Thessaloniki 2011 (Greece) – Silver Medal “PETRITIS CHRISOHOOU 2010”
2. Decanter World Wine Awards 2016 (UK) – “PETRITIS CHRISOHOOU 2015” – Bronze Medal

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Aspro apo Mavro Chrisohoou Protected Geographical Indication Imathia (PGI)

Varietal composition: 100% Xinomavro

VINIFICATION

The selection process begins in the vineyard and is completed on the sorting belt before the grapes are transferred to the tanks. The “blanc de noir” method is followed, yielding only 40% of the white must from red grapes through careful destemming and free-run juice extraction without pressure, ensuring that the must remains free of pigments and other phenolic compounds from the skins. The very slow alcoholic fermentation lasts several weeks at a controlled low temperature of 16–17°C, preserving the wine’s vibrant grape aromas and the liveliness of fermentation.

TASTING NOTES

Bright pale yellow color with hints of reddish highlights—indicative of the vinification method. Aromas of white flowers and citrus fruits with a pleasant, lively taste and a distinct yet harmoniously balanced acidity.

FOOD PAIRING

Fish with herbs, white meats with lemon-based sauces, semi-hard cheeses.

AWARDS AND DISTINCTIONS

1. International Wine & Spirit Competition (IWSC) 2007 (UK) – Bronze Medal “XINOMAVRO BLANC DE NOIR CHRISOHOOU 2006”
2. International Wine & Spirit Competition (IWSC) 2009 (UK) – Bronze Medal “XINOMAVRO BLANC DE NOIR CHRISOHOOU 2008”
3. International Wine Competition of Thessaloniki 2010 (Greece) – Silver Medal “XINOMAVRO BLANC DE NOIR CHRISOHOOU 2009”
4. Decanter World Wine Awards 2010 (UK) – “XINOMAVRO BLANC DE NOIR CHRISOHOOU 2009” – Medal “COMMENDED”
5. Decanter World Wine Awards 2014 (UK) – “XINOMAVRO BLANC DE NOIR CHRISOHOOU 2013” – Bronze Medal

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Prekniariko Chrisohoou Protected Geographical Indication Imathia (PGI)



Varietal composition: 100% Priknadi

VINIFICATION

The selection process begins in the vineyard and is completed on the sorting belt before the grapes are transferred to the tanks. The classic white winemaking method is followed, starting with pre-fermentation cold extraction and fermentation temperatures of 15–17°C. Toward the end of alcoholic fermentation, the wine is transferred to French oak barrels where fermentation is completed. It then remains on its fine lees for an additional 6–8 months.

AGING

6 months aging in 300L French oak barrels.

TASTING NOTES

A wine with a rustic character and a golden color that reflects its maturation and aging in oak barrels. Aromas of smoke and roasted nuts, combined with sweet notes of marmalade and caramel, create a unique personality that is also evident in its barrel-aged palate.

FOOD PAIRING

Shellfish, fish, seafood or mushroom risotto, curry dishes, Chinese cuisine.

AWARDS AND DISTINCTIONS

1. International Wine Competition of Thessaloniki 2009 (Greece) “Gold Medal “PREKNIARIKO CHRISOHOOU 2007”
2. International Wine Competition of Thessaloniki 2009 (Greece) Special Medal “PREKNIARIKO CHRISOHOOU 2007”
3. Decanter World Wine Awards 2016 (UK) – “PREKNIARIKO CHRISOHOOU 2015” – Medal “COMMENDED”

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Bijoux Chrisohoou Semi-sweet Rosé Wine



Varietal composition: 50% Xinomavro, 50% Muscat of Alexandria

VINIFICATION

After careful destemming and free-run juice extraction, the juice, along with the grape skins, is kept at low temperatures to achieve smooth and stable color extraction. Following skin contact (approximately 30–36 hours) and the bleeding-off of the must, once the desired color is achieved, the alcoholic fermentation process continues to produce rosé wine.

TASTING NOTES

An appealing rose-pink color. On the nose and palate, the captivating aromas of the Muscat variety dominate, reminiscent of rose petals and exotic fruits. A pleasant and refreshing taste with wonderful acidity and hints of grapefruit.

FOOD PAIRING

Savory snacks, desserts based on cream and strawberries.

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Nouveau Chrisohoou Protected Geographical Indication Imathia (PGI)

Varietal composition: 100% Xinomavro

VINIFICATION

The selection process begins in the vineyard and is completed on the sorting belt before the grapes are transferred to the tanks. After crushing, the must remains with the skins for a few hours at low temperature, then fermentation takes place at 17°C. The wine remains on its fine lees for several months, gaining structure and body.

TASTING NOTES

A bright and luminous salmon color with pink highlights. Delicate aromas of exotic fruits with prominent notes of lychee. Elegant and refined, with good acidity and balance. A pleasant fruity finish.

FOOD PAIRING

Pasta with delicate sauces, summer Mediterranean flavors, and fish.

AWARDS AND DISTINCTIONS

1. Decanter World Wine Awards 2018 (UK) – “NOUVEAU CHRISOHOOU 2017” – Bronze Medal



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Petritis Chrisohoou

Protected Geographical Indication Imathia (PGI)



Varietal composition: 50% Xinomavro, 50% Syrah

VINIFICATION

Produced using the classic red winemaking method and aged for one year in stainless steel tanks.

TASTING NOTES

A light ruby color with a strong cherry aroma, alongside the typical aromas of Xinomavro. Round, with a fruity aftertaste and good persistence.

FOOD PAIRING

Pasta with red sauces, vegetable dishes, cheeses.

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Syrah Chrisohoou Protected Geographical Indication Imathia (PGI)

Varietal composition: 50% Xinomavro, 50% Syrah

VINIFICATION

The selection process begins in the vineyard and is completed on the sorting belt before the grapes are transferred to the tanks. The classic red winemaking method is followed with controlled fermentation temperatures. Afterward, malolactic fermentation takes place, followed by aging in new oak barrels and further bottle aging.

AGING

12 months aging in 300L French oak barrels. Bottle aging for an additional 6 months.

TASTING NOTES

A dense dark ruby color with a complex bouquet, where aromas of berries and black currants dominate. A full-bodied taste with tannins that are noticeable but pleasantly rounded, harmonizing with the oak notes.

FOOD PAIRING

Braised red meats, wild boar, hard cheeses.

AWARDS AND DISTINCTIONS

1. International Wine Competition of Thessaloniki 2010 (Greece) – Gold Medal “SYRAH CHRISOHOOU 2007”
2. International Wine Competition of Thessaloniki 2011 (Greece) – Gold Medal “SYRAH CHRISOHOOU 2008”

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Naoussa Chrisohoou Protected Designation of Origin Naoussa (PDO)



Varietal composition: 100% Xinomavro

VINIFICATION

The selection process begins in the vineyard and is completed on the sorting belt before the grapes are transferred to the tanks. A period of pre-fermentation cold maceration is followed by fermentation temperatures of 18-22°C. The extraction and alcoholic fermentation last for about 20 days, after which malolactic fermentation takes place.

AGING

12 months aging in 300L French oak barrels. Bottle aging for an additional 6 months.

TASTING NOTES

Subtle aromas of red fruits, tomato, and olive paste, perfectly blending with the oak aging. Elegant and light, with soft yet assertive tannins and excellent balance. Shows great aging potential.

FOOD PAIRING

Game and red meats.

AWARDS AND DISTINCTIONS

1. Decanter World Wine Awards 2013 (UK) – Bronze Medal
“NAOUSSA CHRISOHOOU P.D.O. 2009”
2. Decanter World Wine Awards 2015 (UK) – Silver Medal
“NAOUSSA CHRISOHOOU P.D.O. 2013”
3. Decanter World Wine Awards 2017 (UK) – Bronze Medal
“NAOUSSA CHRISOHOOU P.D.O. 2015”
4. Decanter World Wine Awards 2018 (UK) – Bronze Medal
“NAOUSSA CHRISOHOOU P.D.O. 2016”

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Gold Selection Chrisohoou Protected Designation of Origin Naoussa (PDO)



Varietal composition: 100% Xinomavro

VINIFICATION

The selection process begins in the vineyard and is completed on the sorting belt before the grapes are transferred to the tanks. A period of pre-fermentation extraction is followed by fermentation temperatures of 18-22°C. The extraction and alcoholic fermentation last for approximately 20 days, after which malolactic fermentation takes place.

AGING: 18 months aging in 300L French oak barrels. Bottle aging for an additional 18 months.

TASTING NOTES

Rich, full-bodied nose with aromas of red fruits and notes of pepper and tomato. The palate is full, expressive, with the sharpness of the tannins that reveal its origins as a typical Xinomavro. Shows great aging potential.

FOOD PAIRING

An ideal companion for rich dishes based on game and beef.

AWARDS AND DISTINCTIONS

1. Prowein 2002 (Germany) – One star “ESTATE CHRISOHOOU 1998”
2. International Wine Competition of Thessaloniki 2003 (Greece) – Silver Medal “ESTATE CHRISOHOOU 1999”
3. 2nd Gastronomy's and Wine Festival 1997 – 3rd Medal in the Category “Best Label and Total Presence”
4. International Wine Competition of Thessaloniki 2009 (Greece) – Silver Medal “ESTATE CHRISOHOOU V.Q.P.R.D. 2005”
5. International Wine & Spirit Competition (IWSC) 2009 (UK) – Silver Medal Best In Class “ESTATE CHRISOHOOU V.Q.P.R.D. 2005”
6. Decanter World Wine Awards 2009 (UK) – Silver Medal “ESTATE CHRISOHOOU V.Q.P.R.D. 2005”
7. Decanter World Wine Awards 2010 (UK) – Gold Medal “ESTATE CHRISOHOOU V.Q.P.R.D. 2007”
8. Decanter World Wine Awards 2012 (UK) – Bronze Medal “ESTATE CHRISOHOOU P.D.O. 2008”
9. Decanter World Wine Awards 2013 (UK) – Bronze Medal “ESTATE CHRISOHOOU P.D.O. 2009”
10. Decanter World Wine Awards 2014 (UK) – Silver Medal “ESTATE CHRISOHOOU P.D.O. 2010”
11. Decanter World Wine Awards 2019 (UK) – Silver Medal “GOLD SELECTION P.D.O. 2013”
12. Decanter World Wine Awards 2019 (UK) – Gold Medal “GOLD SELECTION P.D.O. 2015”
13. Wine & Women Awards 2019 (Spain) – Platinum Medal “GOLD SELECTION P.D.O. 2013”

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Cava Chrisohoou Protected Geographical Indication Imathia (PGI)



Varietal composition: 70% Xinomavro, 30% Merlot

VINIFICATION

The selection process begins in the vineyard and is completed on the sorting belt before the grapes are transferred to the tanks. A period of pre-fermentation cold extraction is followed by fermentation at temperatures of 18-22°C. The extraction and alcoholic fermentation last for approximately 20 days, after which malolactic fermentation takes place.

AGING

18 months aging in 300L French oak barrels. Bottle aging for an additional 18 months.

TASTING NOTES

Aromatic, rich, and particularly complex bouquet with aromas of spices, sun-dried tomatoes, and red fruits. On the palate, it evolves into a delightful interplay of flavor intensity, acidity, and tannins.

FOOD PAIRING

Lamb, duck, red game meats, dishes with truffles. The bottle should be opened at least one hour before serving, which should be done at 18°C.

AWARDS AND DISTINCTIONS

1. International Wine & Spirit Competition 2006 (UK) – Bronze

You can find us at

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