

# GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 4

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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



## Mnimus

### Protected Geographical Indication Slopes of Paiko (PGI)

**Varietal composition:** 100% Assyrtiko

**Vineyard:** Linear layout of organically cultivated vineyard in Fyliria (Wine- growing region of Goumenissa)

**Soil:** Medium textured sandy clay soil in Fyliria

**Vinification:** Grapes are carefully hand selected and gently crushed before

undergoing pre-fermentation cold maceration for 2 days.

Following this cold soak, the skins are separated from the juice and spontaneous fermentation is allowed to take place in 6 years old French oak barrels, with no additives, fining or filtration, and with very low sulfur level, added before bottling. Following fermentation, the wine is aged in the same French oak barrels for an additional 3 months.

**Aging:** 3 months in old French oak barrels, 6 months in the bottle.

**Organoleptic features:** This white wine has golden tones and a low level of turbidity. The bouquet has essence of citrus, lime, white-flashed fruits, green apple, and honey. It is full bodied, round in the mouth, with high acidity and a long-lasting finish.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## miNimus

### Protected Geographical Indication Slopes of PAIKO (P.G.I.)

**Varietal composition:** 100% Malagousia

**Vineyard:** Linear layout of organically cultivated vineyard in Plagia

**Soil:** Light textured sandy clay soil.

**Vinification:** Grapes are carefully hand selected, crushed, and allowed to go through spontaneous fermentation in clay amphora wine barrels without any additives, fining or filtration and with very low sulfur level, added before bottling. Skins remain in contact with the juice/wine for 1 month before being aged in French oak barrels for an additional 4 months.

**Aging:** 4 months in old French oak barrels, 6 months in the bottle.

**Organoleptic features:** This wine is a bright orange color with hints of chestnut and a low turbidity. The bouquet is composed of orange zest, nectarine, sun dried apricots and peaches, dried flowers, cedar, honey, bergamot and cumquat. The palate is structured with good tannin levels, good acidity and a lasting finish.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## miniMus

### Protected Geographical Indication Slopes of PAIKO (P.G.I.)

**Varietal Composition:** 100% Xinomavro

**Vineyard:** Linear layout of organically cultivated vineyard in Filyria (Wine- growing region of Goumenissa)

**Soil:** Medium textured sandy clay soil

**Vinification:** Grapes are carefully hand selected and crushed before being allowed to go through spontaneous fermentation in INOX tanks, without additives, fining or filtration and with very low sulfur level, added before bottling. Following fermentation, the skins are gently pressed, and the wine is aged in French oak barrels for an additional 4 months.

**Aging:** 4 months in old French oak barrels, 6 months in the bottle

**Organoleptic features:** This red wine has hints of violet and a low turbidity. The bouquet is composed of small red fruits, blackcurrant and cherry, liquorice and tomato. The pallet is structured with good tannins, crisp acidity and a long finish.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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



## NEGOSKA CARBONIC

Protected Geographical  
Indication Slopes of PAIKO ( P.G.I.)

**Varietal composition:** 100% Negoska

**Vineyard:** Linear layout of organically cultivated vineyard in Pentalofos (Wine-growing region of Goumenissa)

**Soil:** Light textured sandy clay soil

**Vinification:** Carbonic maceration of the whole grape cluster takes place in anaerobic conditions for 10 days. After the extended maceration the grape clusters are carefully pressed, and the remaining sugar is transformed into alcohol through the normal spontaneous alcoholic fermentation process. The wine remains in contact with the lees for 6 months and is unfiltered and unfiltered, with low sulfur level, added before bottling.

**Aging:** 6 months with the lees in the tank

**Organoleptic features:** This vibrant red wine has an intense nose composed of sun-dried strawberries, red fruits, cloves, cinnamon, fresh green notes, and balsamic. Balanced acidity levels in the mouth and elegant tannins on the finish.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## MIGMA PETNAT VARIETAL WINE

Varietal wine

**Varietal composition:** 50% Muscat, 50% Malagousia

**Vineyard:** Linear layout in Plagia

**Soil:** Light textured sandy clay soil

**Vinification:** Skin maceration takes place for Muscat over 4 days before the juices from the 2 varieties are put together and spontaneous co-fermentation is allowed to take place between Muscat and Malagousia in INOX tanks. No additions, fining or filtering occur. The wine is bottled while fermenting in order to finish the alcoholic fermentation in the bottle, making it naturally sparkling. It remains in contact with the lees for 6 months in the bottle and then it is manually disgorged. No sulfur is added.

**Aging:** 6 months with the lees in the bottles

**Organoleptic features:** This sparkling wine is very fruity with a pleasant aroma of peaches, white fleshed fruits, and elderflower. It is full-bodied in the mouth with good acidity, intense flavors, and well-formed bubbles.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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



## MIGMA PETNAT ROSE VARIETAL VINE

Varietal wine

**Varietal composition:** 70% Negoska, 30% Xinomavro

**Vineyard:** Linear layout in Pentalofos and Griva (wine-growing region of Goumenissa)- 700m altitude

**Soil:** Medium textured sandy clay soil

**Vinification:** Maceration takes place over few hours in the press before spontaneous co-fermentation is allowed to take place between Negoska and Xinomavro grapes in INOX tanks. No additions, fining or filtering occur. The wine is bottled while fermenting in order to finish the alcoholic fermentation in the bottle, making it naturally sparkling. It remains in contact with the lees for 6 months in the bottle and then it is manually disgorged. No sulfur is added.

**Aging :** 6 months with the lees in the bottles

**Organoleptic features:** This sparkling wine has an intense pink color. It is fruity with a pleasant aroma of cherries and strawberries. In the mouth it has crisp acidity, high acidity and well-formed bubbles.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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



## VITIS VARIETAL WINE

### Varietal wine

**Varietal composition:** 100% Malagousia

**Vineyard:** Linear layout of organically cultivated vineyard in Plagia

**Soil:** Light textured sandy clay soil

**Vinification:** Grapes are carefully hand selected and lightly pressed. Spontaneous fermentation is allowed to take place in stainless steel tanks, with no additives, fining or filtration, and with very low sulfur content added before bottling. Following fermentation, the wine stays with the lees in the tank for 4 months.

**Organoleptic features:** This white wine has golden tones and a low level of turbidity. In the nose it is impressive and intense, with aromas of citrus, vanilla, toasted wood and small white flowers. The mouth is very complex with crisp acidity, balanced astringency and a long finish.



# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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



## SPIN

### Protected Geographical Indication Slopes of PAIKO (P.G.I.)

**Varietal composition:** 100% Negoska

**Vineyard:** Linear layout of organically cultivated vineyard in Plagia

**Soil:** Medium textured sandy clay soil

**Vinification:** This wine is a blend between 2 different harvest dates of Negoska grapes- one early and one late. Grapes are harvested carefully hand selected and crushed before being allowed to go through spontaneous fermentation in INOX tanks, without additives, fining or filtration and with very low sulfur content added before bottling. The early harvested grapes undergo skin maceration for 5 days while the late harvested ones for 3 weeks. Following fermentation, the skins are lightly pressed, and the wine is aged in separate French oak barrels for an additional 4 months. After aging, the 2 harvests are blended resulting in this balanced red wine.

**Aging :** 4 months in old French oak barrels, 1 year in the bottle

**Organoleptic features:** This wine has an intense red color with hints of violet and a low turbidity. The bouquet is composed of black cherries, small red fruits, liquorice, vanilla, spices and green pepper. The pallet is full bodied and structured with good tannins, balanced acidity and a long finish.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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



## B2 Protected Geographical Indication Slopes of PAIKO (P.G.I.)

**Varietal composition :** 100% Assyrtiko

**Vineyard :** Linear layout of organically cultivated vineyard in Pentalofos (Wine- growing region of Goumenissa), 700m altitude

**Soil:** Light textured sandy soil with schist

**Vinification :** Grapes are carefully hand selected and stomped by foot, before undergoing pre-fermentation cold maceration for 2 days. Following this cold soak, spontaneous fermentation is allowed to take place in 6 years old French oak barrels, with no additives, fining or filtration, and with very low sulfur content added before bottling. Following fermentation, the wine is aged in the same French oak barrels for an additional 7 months while a weekly battonnage (periodical stirring of the lees) takes place.

**Aging :** 5 months in old French oak barrels, 12 months in the bottle.

**Organoleptic features :** This white wine has golden tones and a low level of turbidity. In the nose it is impressive and intense, with aromas of citrus, vanilla, toasted wood and small white flowers. The mouth is very complex with crisp acidity, balanced astringency, and a long finish.

**Story behind the name :** B2 was the best produced barrel of spontaneously fermented Assyrtiko for the vintage 2018. It was impressively different from the other ones as the grapes came from the mountain. Only 140 bottles were produced.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## GOUMENISSA RED

### Protected Denomination of Origin GOUMENISSA (P.D.O.)

**Varietal Composition:** Xinomavro 70%, Negoska 30%

**Vineyard:** Linear layout of organically cultivated in Fyliria (wine growing region of Goumenissa)

**Soil:** Medium textured sandy- clay

**Vinification:** The must undergoes a pre-fermentation, cold maceration for 2 days. Following this cold soak, the temperature in the vats is allowed to rise gradually for the alcoholic fermentation to take place during the extended maceration. After the alcoholic fermentation is completed, the wine remains in contact with the lees for 8 months before being transferred to French oak barrels where aging continues for an additional 12 months

**Aging:** 12 months in French oak barrels, 6 months in the bottle

**Organoleptic features:** This red wine has a deep garnet color with a complex bouquet of red berries such as raspberry, blackberry and cherry. There are hints of spice including olives, tomatoes and vanilla. This full-bodied red is aromatic, rich with tannins with a complex and lasting finish. Best served between 16-18°C and paired with red or white meats (grilled, cooked or accompanied by sauce), pasta and yellow cheese

#### Awards

##### 2018

**Bronze Medal** at the Decanter Wine Competition 2018 for the 2015 Harvest Season

**Bronze Medal** at the London Wine Competition 2018 for the 2015 Harvest Season

**Bronze Medal** at the 18th Thessaloniki International Wine Competition 2018 for the 2015 Harvest Season

**Silver Medal** at the Mundus Vini: Spring Tasting 2018 for the 2014 Harvest Season

##### 2017

**Silver Medal** at the Mundus Vini: The Grand International Wine Award 2017 for the 2013 Harvest Season

**Gold Medal** at the 17th Thessaloniki International Wine Competition for the 2013 Harvest Season

**Silver Medal** at Decanter World Wine Competition 2017 for the 2013 Harvest Season

##### 2016

**Bronze Medal** as Eurynome Red at Texsom International Wine Awards 2016 for the 2012 Harvest Season

**Bronze Medal** at Decanter World Wine Competition 2016 for the 2012 Harvest Season

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## XINOMAVRO-CABERNET SAUVIGNON RED

Protected Geographical  
Indication Slopes of PAIKO  
(P.G.I.)

**Varietal Composition:** 60% Xinomavro- 40% Cabernet sauvignon

**Vineyard:** Linear layout of organically cultivated in Bidabla (wine growing region of Goumenissa)

**Soil:** Light textured sandy -clay

**Vinification:** The must undergoes a pre-fermentation, cold maceration for 2 days. Following this cold soak, the temperature in the vats is allowed to rise gradually for the alcoholic fermentation to take place during the extended maceration. After the alcoholic fermentation is completed, the wine remains in contact with the lees for 8 months before being transferred to French oak barrels where aging continues for an additional 12 months.

**Aging:** 12 months in French oak barrels, 6 months in the bottle

**Organoleptic features:** This full-bodied red wine has a deep garnet color with a complex bouquet of red berries such as raspberry, blackberry and cherry and hints of spice and vanilla. This wine is aromatic, with soft tannins and a smooth finish. Best served between 16-18°C and paired with red or white meats (grilled, cooked, or accompanied by sauce) pasta and yellow cheese.

### Awards

#### 2018

**Bronze Medal** at the Decanter Wine Competition 2018 for the 2015 Harvest Season

**Silver Medal** at the 18th Thessaloniki International Wine Competition 2018 for the 2015 Harvest Season

#### 2016

**Golden Medal** at the Berliner Wein Trophy 2016 for the 2013 Harvest Season

**Commented Medal** at Decanter World Wine Competition 2016 for the 2013 Harvest Season

**Bronze Medal** as Staphylus Red at Teksom International Wine Awards 2016 for the 2013 Harvest Season

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## MOZAIC RED

Protected Geographical  
Indication Slopes of PAIKO  
(P.G.I.)

**Composition of the varieties:** 25% Xinomavro- 25% Negoska- 25% Cabernet sauvignon- 25% Merlot

**Vineyard:** Linear layout of organically cultivated in Bidabla (wine growing region of Goumenissa)

**Soil:** Light textured sandy-clay

**Vinification:** The must undergoes a pre-fermentation, cold maceration for 2 days. Following this cold soak, the temperature in the vats is allowed to rise gradually for the alcoholic fermentation to take place. After the alcoholic fermentation is completed, the wine remains in contact with the lees for 3 months before being bottled.

**Organoleptic features:** Light red wine with hints of violet. The aroma is floral, composed of red berries and sweet notes of jasmine and white pepper. This light bodied, refreshing wine has juicy tannins and a soft, fruity finish. Best served chilled at 12°C.

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## VAGGELI! ARE YOU LISTENING TO ME? WHITE

Protected Geographical Indication Slopes of PAIKO (P.G.I.)

**Varietal Composition:** 60% Sauvignon blanc – 40% Assyrtiko

**Vineyard:** Linear layout of organically cultivated in Fyliria (wine growing region of Goumenissa)

**Soil:** Medium textured sandy-clay

**Vinification:** The must undergoes a pre-fermentation, cold maceration for 6 hours. Following this cold soak, the temperature in the vats is allowed to rise gradually for the alcoholic fermentation to take place. After the alcoholic fermentation is completed, the wine remains in contact with the lees for 3 months during which time the lees are stirred once per month.

**Organoleptic features:** This medium bodied, crisp white wine has a tropical bouquet with hints of lime, wild roses and white fleshed fruits. The high acidity results in a crisp, clean flavor a lingering aromatic finish. It is best served chilled at 12°C and paired with seafood, white meats and pasta.

**Story behind the name:** : “Vaggeli! Are you listening to me?” asked a friend cheerfully across a large table we had for the bottling of our first white wine in 1985 in Goumenissa. This unique wine was created in celebration of the winery’s 10 Year Anniversary in 2017.

### Awards

#### 2018

**Silver Medal** at the Decanter Wine Competition 2018 for the 2017 Harvest Season

**Gold Medal** at the 18th Thessaloniki International Wine Competition 2018 for the 2017 Harvest Season

**Silver Medal** at the Mundus Vini: Spring Tasting 2018 for the 2017 Harvest Season

#### 2017

**Commented Medal** at Decanter World Wine Competition 2017 for the 2016 Harvest Season

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## ASSYRTIKO WHITE

Protected Geographical  
Indication Slopes of PAIKO  
(P.G.I.)

**Varietal Composition:** 100% Assyrtiko

**Vineyard:** Linear layout of organically cultivated in Fyliria (wine growing region of Goumenissa)

**Soil:** Medium textured sandy-clay

**Vinification:** The must undergoes a pre-fermentation, cold maceration for 24 hours. Following this cold soak, the alcoholic fermentation occurs at a controlled, low temperature. After the alcoholic fermentation is completed, the wine remains in contact with the lees for 2 months before being transferred to aged French oak barrels, where aging continues for an additional 3 months with regular stirring.

**Aging:** 3 months in French oak barrels, 3 months in the bottle

**Organoleptic features:** This full-bodied white wine has a golden color and flavors of citrus, white-fleshed fruits and small white flowers. It is full flavored, crisp and clean on the pallet, with a lingering aromatic finish. It has an added advantage of being able to withstand time and is best served chilled at 10-12°C.

### Awards

2017

**Bronze Medal** at Decanter World Wine Competition 2017 for the 2016 Harvest Season

# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

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## MOSAIC WHITE

### Protected Geographical Indication Slopes of PAIKO (P.G.I.)

**Varietal Composition:** 25% Xinomavro blanc de noir- 25% Roditis, 25% Sauvignon blanc, 25% Assyrtiko

**Vineyard:** Linear layout of organically cultivated in Bidablas (wine growing region of Goumenissa) for Xinomavro, Roditis, Sauvignon blanc and linear layout of organically cultivated in Filyria (wine growing region of Goumenissa) for Assyrtiko.

**Soil:** Light textured sandy- clay in Bidablas and medium-textured sandy clay in Fyliria.

**Vinification:** Roditis, Sauvignon blanc and Assyrtiko are gently pressed and let to ferment in separate vats at low temperatures. Xinomavro is pressed and immediately separated from the skins (blanc de noir procedure), and then left to ferment at low temperatures. Following the alcoholic fermentation, the wines are blended together, with the final wine remaining in contact with the lees for 3 months before being bottled.

**Organoleptic features:** This white wine has golden tones with hints of green. The aroma is complex, fruity with citric notes. It is light bodied, refreshing and has a soft, fruity finish. Best served chilled between 10-12°C.

#### Awards

2014

**Golden Medal** at the Berliner Wein Trophy 2014 for the 2012 Harvest Season



# Chatzivaritis Estate

Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon/

[PDF Presentation](#)

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## CHLOË ROSE

### Protected Geographical Indication Slopes of PAIKO (P.G.I.)

**Varietal Composition:** 70% Xinomavro – 30% Cabernet sauvignon

**Vineyard:** Linear layout of organically cultivated vineyard in Bidabla (wine growing region of Goumenissa)

**Soil:** Light textured sandy-clay

**Vinification:** The 2 varietals stay with the skins until the desired color is achieved and then they undergo alcoholic fermentation at low temperatures before the 2 wines are then blended together, with the final wine remaining in contact with the lees for 3 months before being bottled.

**Organoleptic features:** This rosé wine has a rich bouquet of exotic fruits such as wild strawberry, cherry and blueberry with elegant hints of fresh herbs. The mouth feel is perfectly balanced with rich flavors and crisp acidity, which results in a clean, smooth finish. Best served chilled between 8-10°C.

#### Awards

2018

**Golden Medal** at the Berliner Wein Trophy 2018 for the 2017 Harvest Season

**Bronze Medal** at the 18th Thessaloniki International Wine Competition 2018 for the 2017 Harvest Season

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