

GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 4

Tsililis Terres

Organic - Limniona, Xinomavro, Syrah, Assyrtiko, Malagousia, Zalovitiko/ PDF Presentation

<https://www.cmkselections.com/tsililis-terres>



IÓ Lefkó 2023

General description: Dry White wine

Classification: Thessaly Protected Geographical Indication

Variety: Assyrtiko 100%

Terroir: Selected low-yield vineyards on hills in Thessaly. Continental climate with rainy, cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer.

Harvest: 4th week of August

Vinification:

Hand-picked grapes. Whole-bunch pressure, alcoholic fermentation with wild yeasts in stainless steel tank. Ageing on the lees for 3 months, light filtration and minimal sulphites added before bottling.

Technical info: 12,5% vol., 5,9 g/L T.A., pH 3,3, 15mg/L free sulfites, 65mg/L tot. sulfites, 2,3 g/L res. sugars

Tasting note: Light lemon-green. On the nose, aromas of lemon zest, white grapefruit and passion fruit. On the palate, round and refreshing with zesty acidity, fruity and mineral aftertaste.

Aging potential: 1-4 years



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METEORA

EDENIA Bella

2023

General description: Organic Dry White wine

Classification: Meteora Protected Geographical Indication

Varieties: Assyrtiko 80% - Malagousia 20%

Terroir: Mavrangelos Vineyard
320-350m altitude, 10-15% inclination
Continental climate with rainy, cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Clay-limestone soil on slate rock. Arid, organic single cordon culture.

Harvest: Last week of August- 1st week of September

Vinification:

Low intervention wine.
Hand-picked grapes. Whole-bunch pressure in pneumatic press and then alcoholic fermentation in stainless steel tanks with wild yeasts. Ageing on the lees for 6 months, light filtration and minimal sulphites added before bottling.

Technical info: 12,5% vol., 6,0g/L T.A., pH 3,25,
25mg/L free sulfites, 80mg/L total sulfites, 2,2 g/L res. sugars

Tasting note: Intense lemon-green color. On the nose, expressive with aromas of white grapefruit, bergamot, lychee and lemon tree and basil leaves. On the palate, refreshing with crisp acidity and light minerality that you can chew.

Stands out: For the mineral and citrusy version of Assyrtiko in Meteora terroir

Aging potential: 1-5 years



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IÓ Rosé 2023

General description: Dry Rosé wine

Classification: Thessaly Protected Geographical Indication

Varieties: Xinomavro 90% Limniona 5% Syrah 5%

Terroir: Selected low-yield vineyards on hills in Thessaly. Continental climate with rainy, cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer.

Harvest: 3rd week of September

Vinification:

Hand-picked grapes. Co-fermentation of all varieties; after a 4-hour maceration alcoholic fermentation with wild yeasts in stainless steel tanks. Ageing on the lees for 3 months, light filtration and minimal sulphites added before bottling.

Technical info: 12,5% vol., 6,1 g/L T.A., pH 3,3, 16mg/L free sulfites, 60mg/L tot. sulfites, 1,9 g/L res. sugars

Tasting note: Bright salmon pink. On the nose, aromas of strawberries, pink grapefruit and fig leaves. On the palate, round and refreshing with crisp acidity, fruity and mineral aftertaste.

Aging potential: 1-5 years



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METEORA

EDENIA Fuxia

2023

General description: Organic Dry Rosé wine

Classification: Meteora Protected Geographical Indication

Varieties: Limniona 70% - Zalovitiko 30%

Terroir: Kalogries Vineyard
320.340m altitude, 13% inclination
Continental climate with rainy, cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Claylimestone soil on slate rock. Arid, organic single cordon culture.

Harvest: 3rd week of September

Vinification:

Low intervention wine.
Hand-picked grapes. Co-fermentation of the two varieties; after a 4-hour maceration alcoholic fermentation with wild yeasts 90% of the grape must ferments in stainless steel tanks and 10% in second use French oak casks. Ageing on the lees for 6 months, light filtration and minimal sulphites added before bottling.

Technical info: 13,5% vol., 6,1g/L T.A., pH 3,3, 15mg/L free sulfites, 70mg/L total sulfites, 3,3 g/L res. sugars

Tasting note: Bright rosy-pink color. On the nose, complex with aromas of raspberries, cherries, violets and birthday cake. On the palate, voluptuous with long minty aftertaste.

Stands out: For its voluptuous gastronomic character. A rosé that be paired with Mediterranean and umami dishes.

Aging potential: 2-8 years



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METEORA

EDENIA Luna

2021

General description: Organic Dry Red wine

Classification: Meteora Protected Geographical Indication

Variety: Limniona

Terroir: Avra Vineyard
300-320m altitude, 10% inclination
Continental climate with rainy, cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Clay-limestone soil on slate rock. Arid, organic single cordon culture.

Harvest: 3rd week of September

Vinification:

Unfiltered low intervention wine.
Hand-picked grapes. Berry selection, slow alcoholic fermentation with indigenous yeasts. Maturation in French oak casks for 12 months, no filtration and minimal sulphites added before bottling.

Technical info: 13,5% vol., 5,4 g/L T.A., pH 3,7,
15mg/L free sulfites, 60mg/L total sulfites, 3,3 g/L res. sugars

Tasting note: Ruby red color with purple highlights. On the nose, expressive with aromas of cherry, sour cherry, violets and fig leaf. On the palate, chic and round with gentle tannins and sweet spices aftertaste.

Stands out: For the luscious version of red Limniona in Meteora terroir and for its sassy temperament.

Aging potential: 5-15 years



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METEORA

EDENIA Iggla 2021

General description: Organic Dry Red wine

Classification: Meteora Protected Geographical Indication

Variety: Limniona 85% -Xinomavro 15%

Terroir:

300-320m altitude, 10% inclination
Continental climate with rainy, cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Clay-limestone soil on slate rock. Arid, organic single cordon culture.



Harvest: 4th week of September

Vinification:

Unfiltered low intervention wine.
Hand-picked grapes. Berry selection, slow whole-beery alcoholic co-fermentation of the two varieties with indigenous yeasts. Aging in French oak casks of 300L for 24 months. No fining, filtration and minimal sulphites added before bottling. Maturation for at least 12 months in the bottle.

Technical info: 14% vol., 5,6 g/L T.A., pH 3,7, 14mg/L free sulfites, 45mg/L total sulfites, 2,2 g/L res. sugars

Tasting note: Opaque ruby red color with purple highlights. On the nose, expressive with aromas of sour cherry, blackthorn berry, violets and wild thyme. On the palate, rich and round with chalky tannins and black chocolate aftertaste.

Stands out: For the luscious version of the two beloved Greek red varieties limniona and Xinomavro in Meteora terroir.

Aging potential: 5-15 years

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