

GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 5

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WINE REGIONS OF
GREECE

WINE FOLLY

NORTHERN GREECE
EPIRUS, MACEDONIA AND THRACE

- Xinomavro
- Malagousia
- Assyrtiko
- Limnio
- Cabernet Sauvignon
- Sauvignon Blanc

WAE - DRAMA

Naoussa

Amyndeio

SERRES

THRACE

KAVALA

ALEXANDROUPOLI

THESSALONIKI

KATERINI

POLYFYGOS

LIMNOS

• Limnio

Zitsa

• Debina

• Vlahiko

KEFALONIA

• Robola

• Roditis

• Mavrodaphne

KORINTH

LARISSA

Rapsani

• Xinomavro

• Krasato

• Stavrota

THESSALY

• VOLOS

• LAMIA

PATRA

Nemea

Mantineia

• Agiorgitiko

• Moschafiero

• Mavrodaphne

• KALAMATA

• TIRPOLI

• NAFPLION

CHALKIDA

• ATHENS

• WINE HILLS

CENTRAL GREECE
INCLUDING ATTICA AND THESSALY

• Savatiano

• Retsina

• Malagousia

• Agiorgitiko

• NIKOS

Samos

• Muscat of Samos

Santorini

• Assyrtiko

• Aidani

• Athiri

AEGEAN ISLANDS

SAMOS, SANTORINI, LIMNOS, ETC

SOUTHERN GREECE

CRETE, PELOPONNESE, KEFALONIA

HERAKLION

CRETE

• Vidiano

• Kotsifali

• Mandilaria

• Liatiko

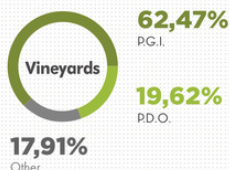
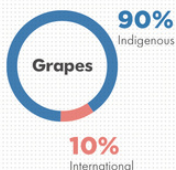
• Syrah



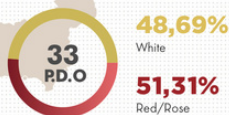
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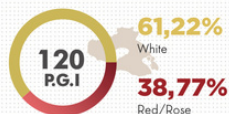
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**2,5** Million Hectolitres**61,5** Thousand Hectors**1295** Wineries**300** Indigenous Grape Varieties

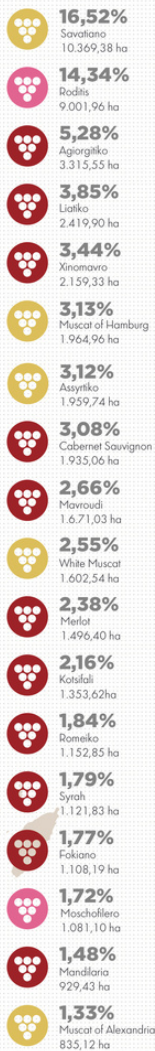
PROTECTED DESIGNATION OF ORIGIN



PROTECTED GEOGRAPHICAL INDICATION



MOST POPULAR



Greek wine at a glance

Everything you need to know about Greek wine in numbers

HECTARAGE UNDER WINE PER REGION

Wine producing Vineyards Surface



GREEK WINE EXPORTS

**13%** of total wine production**82,6** Million euro

MAIN EXPORT MARKETS

- 38,30%** Germany
- 14,85%** U.S.A
- 8,32%** France
- 6,71%** Cyprus
- 6,59%** Canada
- 3,59%** U.K.
- 2,95%** Belgium
- 2,74%** Netherlands
- 2,37%** Italy
- 1,45%** Austria
- 1,22%** Australia
- 1,06%** China



WINES OF GREECE



Our Producers

Macedonia, Drama

Wine Art Estate - Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional

Macedonia, Kilkis, Goumenissa

Chatzivaritis Estate - **Organic** - Xinomavro, Negoska, Roditis, Malagousia, Muscat, Assyrtiko, Sauvignon blanc, Merlot, Chardonnay, Cabernet sauvignon

Macedonia, Amyndeon, Florina

Domaine Karanika - **Organic / Biodynamic** - Xinomavro, Limniona, Assyrtiko

Macedonia, Naoussa

Argatia - **Organic** - Xinomavro, Negkoska, Mavrodapnhe, Malagousia, Assyrtiko
Estate Chrisohoou - Xinomavro, Priknadi, Malagousia, Athiri, Syrah, Merlot, Sauvignon Blanc, Barbera

Macedonia, Thessaloniki

Moschopolis Winery - **Organic** - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

Central Greece - Meteora, Thessalia

Tsililis Terres - **Organic** - Limniona, Xinomavro, Syrah, Assyrtiko, Malagousia, Zalovitiko

Central Greece - Thebes

Samartzis Estate Wines - Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

Slopes of Aigialeia, Peloponnese

Rouvalis - **Organic** - Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viogner, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet

Mountainous Arcadia, Peloponnese

Ktima Spiropoulos - **Organic** - Moschofilero, Roditis, Giorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot

Aegean islands, Crete

Diamantakis Winery - Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah

Aegean islands, Santorini

Oeno Π - Assyrtiko

Macedonia, Drama, Kilkis, Florina, Thessaloniki, Naoussa



Short Info <https://www.cmkselextions.com/macedonia>

The Pindos mountain range in the west and the boundaries with Thrace in the east make up northern Greece's geographical region. In addition to native cultivars, such as Xinomavro, the most noble red produced by the vineyards of northern Greece, the vineyards of Macedonia (Drama, Kavala, Halkidiki, Goumenissa, Naoussa, Amynteo) also host cultivars of foreign origin, producing some of the best Sauvignon Blanc, Chardonnay, and Syrah varieties produced in Greece. ... [Read more.](#)

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Techni Alipias White



" An exotic Sauvignon Blanc & Assyrtiko "

Techni Alipias white offers one of the most authentic expressions of the exotic, aromatic white blends from Drama. One of the first wines of Drama created in the -now popular- fashion of blending Sauvignon Blanc with Assyrtiko, it shaped and defined this style for the entire region, inspiring other producers.

WINEMAKING

Cold soaking of the grape skins into the must to transfer the explosive aroma components of the grapes, prior to fermentation. Each variety is vinified separately in stainless steel tanks and after completion, the blend is created. Sur lies method (stirring the fine lees into the tanks) gives the wine volume and complexity.

Varietal composition: Sauvignon Blanc 80 % - Assyrtiko 20%

Origin of grapes: Kali Vrisi, Mikrochori

Soil: Sandy-Clay over limestone layers (Kali Vrisi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 150.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Techni Alipias Rosé



" The epitome of style and finesse "

Techni Alipias rosé offers a charming light color and a discreet, elegant aromatic character. Cool, versatile and lightweight, it is ideal for either hot summer days or as an Apéritif wine, year-round. Techni Alipias rosé can put aside dilemmas regarding wine pairings as it can work extremely well from the beginning to the end of a meal, with all different kinds of dishes.

WINEMAKING

'Bleeding' or Saignée method is applied; a portion of the Syrah must is racked right after crushing the grapes.
Vinification in stainless steel tanks, in controlled temperatures.

Varietal composition: Syrah 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Techni Alipias Red



" A classic and favorite blend "

Techni Alipias red utilizes the unique and extremely successful blend of Bordeaux-originating Cabernet Sauvignon with Greek Agiorgitiko, a variety that traveled from the Peloponnese to Northern Greece and is expressed gracefully through the terroir of Drama. A wine with restrained extraction but at the same time dense and rich, from grapes cultivated with care in Mikrochori and Kali Vrissi.

WINEMAKING

Separate vinification of the two varieties. Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 1/3 new, for 12-month maturation. The wine is then blended and returns to the tanks for settling and bottling.

Varietal composition: Cabernet Sauvignon 70 % - Agiorgitiko 30%

Origin of grapes: Mikrochori, Kali Vrissi.

Soil: Sandy-Clay over limestone layers (Kali Vrissi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 50.000 bottles.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Idisma Drios Assyrtiko



" Ideal synergy between acidity and oiliness "

Idisma Drios Assyrtiko is vinified in French oak barrels and impresses. Exuberant, with concentration and volume but at the same time with the characteristic lemony vitality of Assyrtiko, it is a wine that offers everything in the right doses. The grapes come from vineyards in Mikrochori and Kali Vrisi, areas with cold winters and refreshing north winds during the summer.

WINEMAKING

Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must. Fermentation starts in stainless steel tanks and on the seventh day the wine with its fine lees is transferred to 225 liter French oak barrels. The fermentation is completed into the barrels while manual bâtonnage (stirring of the fine lees) is applied for about 6 months; a method that gives volume, density and creaminess to the wine.

Varietal composition: Assyrtiko 100 %

Origin of grapes: Kali Vrisi, Mikrochori

Soil: Sandy-Clay over limestone layers (Kali Vrisi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 15.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Idisma Drios Chardonnay



" Shining in the International Chardonnay Arena "

Idisma Drios Chardonnay has its own place as one of the leading Greek Chardonnays. Vinified in oak barrels, it is round, it features sweet aromas and richness, spreading across the tasting palette and impressing with its texture. The grapes come from vineyards in Mikrochori and Kali Vrisi; both are regions that enjoy cold winters and refreshing north winds in summer.

WINEMAKING

Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must. Fermentation starts in stainless steel tanks and on the seventh day the wine with its fine lees is transferred to 225 liter French oak barrels. The fermentation is completed into the barrels while manual bâtonnage (stirring of the fine lees) is applied for about 6 months; a method that gives volume, density and creaminess to the wine.

Varietal composition: Chardonnay 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 20.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Idisma Drios Merlot



" A cool-climate Merlot "

Wine Art Estate manages to masterfully vinify the famous Merlot, offering a cool-climate version. The most widely planted variety in France, the exceptional Merlot, rarely finds such ideal growing conditions as in Drama, that ensure its finesse. The Drama terroir offers Merlot everything it needs to triumph.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 1/3 new, for 12months maturation.

Varietal composition: Merlot 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 12.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Idisma Drios Xi



" The Xinomavro of Drama "

Wine Art Estate cultivates in Drama the top-quality red variety of Northern Greece; Xinomavro. Precise cultivation and careful vinification have contributed to the creation of a wine that balances between finesse and strength, lightness and volume, aging and freshness. A Xinomavro that puts an end to the dilemmas on the modern or traditional approach of Xinomavro, since it has elements from both styles. The balance between finesse and volume makes it just as flexible on the table.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to 225 lt French oak barrels, 50% new, for a 12month maturation.

Varietal composition: Xinomavro 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 2.500 bottles.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Plano Assyrtiko



" The razor-blade, sharp expression of Drama "

Plano Assyrtiko offers mineral austerity with the iodine aromas of the sea. Its lemony, salty character evokes childhood memories, when as children we were bringing a handful of wet pebbles near our nose to enjoy their sea breeze. The grapes come from a single vineyard in Kali Vrisi, on the eastern slopes of Mount Menoikio. The label featuring a protractor and the name 'Plano', 'Plan' in Greek, remind us of the two founders of the Estate, civil engineer Giannis Papadopoulos and architect engineer Giannis Kalaitzidis.

WINEMAKING

Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must. Fermentation in stainless steel tanks with batonnage sur lies (stirring of the fine lees into the tanks); a method that gives the wine volume and complexity.

Varietal composition: Assyrtiko 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 8.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Plano Malagousia



" Mediterranean charm "

Plano Malagousia by Wine Art Estate is a wine that manages to maintain its role at the table, perfectly matching plenty of dishes from the Mediterranean cuisine, without sacrificing the well-known extroversion of the variety. A balanced and at the same time expressive Malagousia that can play all roles, moving along the tasting area between the explosiveness of Techni Alipias white and the austerity of Plano Assyrtiko. The label featuring a drawing compass and the name 'Plano', 'Plan' in Greek, remind us of the two founders of the Estate, civil engineer Giannis Papadopoulos and architect engineer Giannis Kalaitzidis.

WINEMAKING

Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must.
Fermentation in stainless steel tanks with "batonnage sur lies" (stirring of the fine lees into the tanks) for a month; a method that gives the wine volume and complexity.

Varietal composition: Malagousia 100 %

Origin of grapes: Kali Vrisi, Mikrochori

Soil: Sandy-Clay over limestone layers (Kali Vrisi) Sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 30.000 bottles.

Wine Art Estate

<https://www.cmkselelections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Pink Bang



" In the Pink Bang Era "

Pink Bang keeps the full-bodied rosé style alive, a style that has been loved for many years and retains its own audience. With a fuller body and more intense aromas, it puts everyone in a playful, expressive mood. Its color, however, remains light; a result of the brief 'bleeding' method, without much extraction.

WINEMAKING

'Bleeding' or Saignée method is applied; the must from the Touriga Nacional tank is racked after just two hours extraction, to obtain its pale rose color. Vinification in stainless steel tanks, in controlled temperatures.

Varietal composition: Touriga Nacional 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 10.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Nebbio



" Nebbiolo: and yet, it travels "

Exceptional red variety Nebbiolo, the famous diva from Piemonte, is known among wine circles as "the variety that does not travel", since it can rarely offer its incomparable charm away from the foggy and humid weather of the Italian region. By tasting Nebbiolo of Wine Art Estate, a wine produced in miniscule quantities with fruit from the vineyards of Drama, makes us cry out: and yet, it travels! Nebbiolo triumphs in Drama, with its finesse, power and style.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to old, exhausted 225 lt French oak barrels for a 4,5-year maturation.

Varietal composition: Nebbiolo 100 %

Origin of grapes: Mikrochori

Soil: Sandy-Clay.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 1.200 bottles.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Touriga Nacional



" The Drama version of a fine Portuguese variety "

Glorious red grape Touriga Nacional is the main variety of the legendary Ports of Portugal, while today it is used more and more in dry wines. Wine Art Estate is the first wine producer to officially cultivate it in Greece, while the plantings throughout the country remain limited. Touriga Nacional by Wine Art Estate is an impressive wine produced in miniscule quantities, in exceptional years. Concentration, intensity, long aftertaste and great aging potential are just some of the elements that describe its authentic charm.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 50% new, for the final stage of 12-month maturation.

Varietal composition: Touriga Nacional 100 %

Origin of grapes: Kali Vrisi, Mikrochori

Soil: Sandy-Clay over limestone layers (Kali Vrisi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 2.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)

Anafora Limniona



"Limniona grown at cool-climate Drama"

Limniona Anafora is an introduction to Limniona, the charming variety from Karditsa. A variety usually grown in mountains, is successfully cultivated recently in the cold vineyards of Drama, giving an expressive, juicy and supple character, with an emphasis on fruit.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer good phenols and structure from the grapes, before the appearance of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to 300lt French oak barrels, 50% new, for 12 months maturation. Return to the tanks after maturation for settling and bottling.

Varietal composition: Limniona 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Chatzivaritis Estate

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

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



Minimus

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-fleshed fruits, green apple, and honey. It is full bodied, round in the mouth, with high acidity and a long-lasting finish.

Chatzivaritis Estate

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

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



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

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

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



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

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

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



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

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

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



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

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

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



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

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

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



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

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

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



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 battonage (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

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

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



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 battonage (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.

Argatia

<https://www.cmkselections.com/argatia-winery>

Organic - Xinomavro, Negkoska, Mavrodaphne, Malagouzia, Assyrtiko



Argatia Haroula Red 2023

PGI Red Dry Wine

<i>Variety:</i>	Xinomavro, Negoska, Mavrodaphne
<i>Region/Vineyard:</i>	Naoussa, Rodochori/ Krasta vineyards Privately owned vineyards. Altitude 270 and 550 meters
<i>Vinification:</i>	Cold soak for 8-10 days, co-fermentation of Mavrodaphne and Negkoska. Controlled temperature (max 30°C)
<i>Aging:</i>	Steel tank +1-2 years in the bottle
<i>Alc:</i>	12.5% by Vol.
<i>pH:</i>	3,7
<i>RS (g/L):</i>	1,8
<i>TA (g/L):</i>	7

All the vineyards have been cultivated organically since 1999.

Winemaking: Negkoska and Xinomavro are fermented together and Mavrodaphne separately. After the end of the alcoholic fermentation comes the blending.

Argatia

<https://www.cmkselections.com/argatia-winery>

Organic - Xinomavro, Negkoska, Mavrodapnhe, Malagouzia, Assyrtiko



Argatia Naoussa 2013

PDO Red Dry Wine

Variety: Xinomavro 100%

Clones: V3(45%), V6(45%), 10%

Population Region/Vineyard: Naoussa
(Krasta + Lakka vineyards) Privately
owned vineyard. Altitude 270 meters
Organically Cultivation

Vinification: Cold soak for 10 days,
fermentation at controlled
temperature (max 30°C)

Aging: 500 liter French old oak for 8-12
months (3rd, 4th use), 20% on steel
tank Vinification: Cold soak for 10
days, fermentation at controlled
temperature (max 30°C)

Alc: 13.2% by Vol

pH: 3,57

RS (g/L): 2,9

TA (g/L): 5,4

Organic cultivation has been applied to all the vineyards since 1999!

Winemaking: A cold soak is applied for 72 hours at 12°C. Fermentation at a controlled temperature (maximum 29 °C)

Oak: Maturing in old oak for 12 months (50%) American and (50%) French.

Argatia

<https://www.cmkselections.com/argatia-winery>

Organic - Xinomavro, Negkoska, Mavrodapne, Malagouzia, Assyrtiko



Argatia Naoussa Horis 2023

PDO Red Dry Wine

Variety: Xinomavro 100%

Clones: V3, V6

Region/Vineyard: Naoussa, Rodochori / Krasta vineyards and Naoussa, Giannakochori / Lakka vineyards
Privately owned vineyards.
Altitude 270

Vinification: Spontaneous fermentation, indigenous yeasts, temperature <30°C

Aging: 1 Year in the bottle

Alc: 12,3% by Vol.

pH: 3,45

RS(g/L): 2,6

TA (g/L): 7,8

Organic cultivation has been applied to all the vineyards since 1999!

Fresh yet powerful, with an aging of one year in the bottle.

Argatia

<https://www.cmkselections.com/argatia-winery>

Organic - Xinomavro, Negkoska, Mavrodapnhe, Malagouzia, Assyrtiko



Argatia Rose Horis 2024

PGI Rose Dry Wine

<i>Variety:</i>	Xinomavro 100%
<i>Clones:</i>	V3, V6
<i>Region/Vineyard:</i>	Naoussa, Rodochori / Krasta vineyards and Naoussa, Giannakochori / Lakka vineyards Privately owned vineyards. Altitude 270
<i>Vinification:</i>	Spontaneous fermentation (1 hour skin contact), low temperatures (max 20°C) indigenous yeasts and minimum sulfites.
<i>Alc:</i>	12.1% by Vol.
<i>pH:</i>	3,10
<i>RS(f/L):</i>	1,1
<i>TA (g/L):</i>	7,8

Organic cultivation has been applied to all the vineyards since 1999!

100% from Xinomavro, one more low-intervention wine from the winery.

Argatia

<https://www.cmkselections.com/argatia-winery>

Organic - Xinomavro, Negkoska, Mavrodapne, Malagouzia, Assyrtiko



Argatia Naoussa 2017

PDO Red Dry Wine

<i>Variety:</i>	Xinomavro 100%
<i>Clones:</i>	V3(45%), V6(45%), 10% Population
<i>Region/Vineyard:</i>	Naoussa (Krasta + Lakka vineyards) Privately owned vineyard. Altitude 270 meters
<i>Vinification:</i>	Cold soak for 10 days, fermentation at controlled temperature (max 30°C)
<i>Aging:</i>	500 liter French old oak for 8-12 months (3rd, 4th use) 20% on steel tank 3-4 Years in the bottle
<i>Alc:</i>	13.5% by Vol.
<i>pH:</i>	3,60
<i>RS:</i>	3,0
<i>TA (g/L):</i>	5,2

Organic cultivation has been applied to all the vineyards since 1999!

Dark hues reminiscent of cherries, with notes of sun-dried tomatoes, olive paste, and mushrooms. A mouthful of red berries with a strong tomato flavor and some earthy undertones that counteract the wine's acidity and tannins.

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Vioigner, Vidiano, Malagousia

MOSCHOPOLIS WINERY[®]



Moschopolis 24 2020 Wine Tech Sheet

Name of the wine: Moschopolis 24 Pinot Noir 2020, *Thessaloniki Greece.*

Grape variety or blend: Pinot Noir 95 – Assyrtiko lies 5%

Harvest dates: *25 of September to 10 of October*

Vineyard location: Kastoria

Vineyard elevation: 950m

Vineyard size: 1.2 hectares

Yields: 35- 45 hectolitres per hectare

Age of vines: 18 years

Trellising: *Geneva Double Curtain*

Dry farming

Farming practices: *Organic*

Hand vs. machine harvesting: Hand

Pressing: *Horizontal screw press*

Yeast type: *Native*

Pre and post-fermentation maceration: *post-fermentation maceration for 10-15 days at 23°C.*

Fermentation vessel: *Stainless steels*

Length of primary fermentation: *Slow fermentation 7-12 days at 19°C*

Malolactic fermentation/conversion: Yes

Lees contact: *None*

Ageing and time in wood (or tank): *24 months in oak barrels*

Vessel: *225lt and 500lt second-third hand French oak*

Fining: *Usually unfined, occasionally bentonite and small percentage of gum Arabic*

Filtration: *Unfiltered*

Bottle age: None

Total and/ or free SO₂: 72/16 (Total SO₂ Always <100)

Closure type: *Natural DIAM*

ABV: 14.5 %

Residual sugar: *in grams per litre (3.0 g/lt)*

TA (total acidity) and pH: 5.8 / 3.32

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY"



Moschopolis 18 2020 Wine Tech Sheet

Name of the wine: Moschopolis 18 Mavrotragano Syrah 2020, Thessaloniki Greece.

Grape variety or blend: Mavrotragano 60 – Syrah 40%

Harvest dates: 5 to 20 of September

Vineyard location: Monopigado Thessaloniki

Vineyard elevation: 500m

Vineyard size: 2 hectares

Yields: 25- 30 hectolitres per hectare

Age of vines: 24 years

Trellising: Guyot

Dry farming

Farming practices: Organic

Hand vs. machine harvesting: Hand

Pressing: Horizontal screw press

Yeast type: Native

Pre and post-fermentation maceration: post-fermentation maceration for 15-20 days at 23°C.

Fermentation vessel: Stainless steels

Length of primary fermentation: Slow fermentation 7-12 days at 19°C

Malolactic fermentation/conversion: Yes

Lees contact: None

Ageing and time in wood (or tank): 18 months in oak barrels

Vessel: 225lt second-third hand French oak

Fining: Usually unfined, occasionally bentonite and small percentage of gum Arabic

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO₂: 76/19 (Total SO₂ Always <100)

Closure type: Natural DIAM

ABV: 15 %

Residual sugar: in grams per litre (2.8g/lt)

TA (total acidity) and pH: 5.6 / 3.37

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY[®]



Moschopolis 6 2022 Wine Tech Sheet

Name of the wine: Moschopolis 6 Assyrtiko with a touch of Xinomavro 2022, Thessaloniki Greece.

Grape variety or blend: Assyrtiko 90 - 95% Xinomavro 5-10 %

Harvest dates: 15 to 30 of September

Vineyard location: Mesimeri and Monopigado Thessaloniki

Vineyard elevation: 150 - 500m

Vineyard size: 2.5 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 5 -14 years

Trellising: Guyot and Geneva Double Curtain

Dry farming

Farming practices: Organic, Regenerative

Hand vs. machine harvesting: Hand

Pressing: Whole cluster. Horizontal screw press

Yeast type: Native

Pre and post-fermentation maceration: Pre-fermentation maceration for 12 hours at 10°C.

Fermentation vessel: Stainless steel, Oak barrels

Length of primary fermentation: Slow fermentation 7-14 days at 17°C

Malolactic fermentation/conversion: yes

Lees contact: 6 months with battonage

Ageing and time in wood (or tank): 6 months in oak barrels

Vessel: 225lt and 500lt new and second hand French oak

Fining: Usually unfinned, occasionally bentonite and small percentage of gum Arabic

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO₂: 66/16 (Total SO₂ Always <100)

Closure type: Natural DIAM

ABV: 13.5 %

Residual sugar: in grams per litre (2.8g/lt)

TA (total acidity) and pH: 6.1 / 3.21

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY[®]



Moschopolis 8 2022 Wine Tech Sheet

Name of the wine: Moschopolis 8 Xinomavro Syrah 2022, Thessaloniki Greece.

Grape variety or blend: Xinomavro 70 % Syrah 30%

Harvest dates: 15 to 30 of September

Vineyard location: Mesimeri Thessaloniki

Vineyard elevation: 150

Vineyard size: 1.5 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 14 years

Trellising: Guyot

Dry farming

Farming practices: Organic

Hand vs. machine harvesting: Hand

Pressing: Whole cluster. Horizontal screw press

Yeast type: Native

Pre and post-fermentation maceration: Pre-fermentation maceration for 12 hours at 10°C.

Fermentation vessel: Stainless steel, Oak barrels

Length of primary fermentation: Slow fermentation 7-14 days at 17°C

Malolactic fermentation/conversion: Yes

Lees contact: 8 months with battonage

Ageing and time in wood (or tank): 6 months in oak barrels

Vessel: 225lt second-third hand French oak

Fining: Usually unfined, occasionally bentonite and small percentage of gum Arabic

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO₂: 66/16 (Total SO₂ Always <100)

Closure type: Natural DIAM

ABV: 12.5 %

Residual sugar: in grams per litre (2.3g/lt)

TA (total acidity) and pH: 6.3 / 3.27

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY^μ

Aiora Xinomavro Amphora 2022 Wine Tech Sheet

Name of the wine: Aiora Xinomavro Amphora 2022, *Thessaloniki Greece, Varietal.*

Grape variety or blend: *Xinomavro 100%*

Harvest dates: *15 of September to 30 of September*

Vineyard location: Mesimeri Thessaloniki

Vineyard elevation: *150m*

Vineyard size: *0.2 hectare*

Yields: *40 to 50 hectolitres per hectare*

Age of vines: 15 - 20 years

Trellising: *Guyot*

Dry farming

Farming practices: *Organic, Regenerative*

Hand vs. machine harvesting: Hand

Pressing: *Traditional vertical manual screw press*

Yeast type: *Native*

Pre and post-fermentation maceration: *Maceration for 25 days.*

Fermentation vessel: Traditional Cretan *amphora*

Length of primary fermentation: *Slow fermentation 30 days at natural temperatures 12 - 25oC*

Malolactic fermentation/conversion: Yes

Lees contact: *12 months*

Ageing and time in wood (or tank): *12 months in amphorae*

Vessel: *300lt amphora*

Fining: *Unfined*

Filtration: *Unfiltered*

Bottle age: None

Total and/ or free SO₂: 40/18 (Total SO₂ Always < 40) Natural

Closure type: *Natural DIAM*

ABV: 13.5 %

Residual sugar: *in grams per litre (2.7g/lt)*

TA (total acidity) and pH: 5.3 / 3.55

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY[®]



Aiora White 2022 Wine Tech Sheet

Name of the wine: Aiora Assyrtiko Xinomavro Malagousia Amphora 2022, Thessaloniki Greece, Varietal.

Grape variety or blend: Assyrtiko 60 % Xinomavro 25 % Malagousia 15 %

Harvest dates: 25 of August to 10 of September

Vineyard location: Mesimeri Thessaloniki

Vineyard elevation: 150m

Vineyard size: 2.2 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 15 years

Trellising: Guyot

Dry farming / Farming practices: Organic

Hand vs. machine harvesting: Hand

Pressing: Horizontal screw press

Yeast type: Native

Pre and post-fermentation maceration: Pre Maceration for 6 hours in low temperature.

Fermentation vessel: Stainless steel and Traditional Cretan amphora

Length of primary fermentation: Slow fermentation 7-14 days at 17oC in Stainless Steel tanks and Slow fermentation 30 days at natural temperatures 12 - 25oC in amphora

Malolactic fermentation/conversion: Yes

Lees contact: 4 months with battonage

Ageing and time in wood (or tank): Partly aging for 5 months in amphorae

Vessel: Stainless steel and 300lt amphora

Fining: Unfined, occasionally bentonite and small percentage of gum Arabic

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO2: 67/18 (Total SO2 Always < 100)

Closure type: Natural DIAM

ABV: 12.5 %

Residual sugar: in grams per litre (2.0g/lt)

TA (total acidity) and pH: 5.8 / 3.25

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY[®]



Aiora Red 2021 Wine Tech Sheet

Name of the wine: Aiora Mavrotragano Xinomavro Syrah 2021, Thessaloniki Greece, Varietal.

Grape variety or blend: Mavrotragano 35% Xinomavro 35 % Syrah 30%

Harvest dates: 25 of August to 10 of September

Vineyard location: Mesimeri Thessaloniki

Vineyard elevation: 150m

Vineyard size: 2.2 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 15 - 20 years

Trellising: Guyot

Dry farming / Farming practices: Organic

Hand vs. machine harvesting: Hand

Pressing: Partly Horizontal screw press

Yeast type: Native

Pre and post-fermentation maceration: Maceration for 7-8 days.

Fermentation vessel: Stainless steel, amphora

Length of primary fermentation: Slow fermentation 7-10 days at 17°C

Malolactic fermentation/conversion: Yes

Lees contact: No

Ageing and time in wood (or tank): 4 months in traditional Cretan amphorae

Vessel: stainless tank and 300lt amphora

Fining: Usually unfinned, occasionally a small percentage of gum Arabic

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO₂: 16/0 (Total SO₂ Always < 40) Natural

Closure type: Natural DIAM

ABV: 13 %

Residual sugar: in grams per litre (< 2.5g/lt)

TA (total acidity) and pH: 5.0 / 3.40

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY"

Aiora Mavrotragano Amphora 2022 Wine Tech Sheet

Name of the wine: Aiora Mavrotragano Amphora 2022, Thessaloniki Greece, Varietal.

Grape variety or blend: Mavrotragano 100%

Harvest dates: 25 of September to 10 of October

Vineyard location: Monopigado Thessaloniki

Vineyard elevation: 500m

Vineyard size: 1 hectare

Yields: 20 to 60 hectolitres per hectare

Age of vines: 20 - 25 years

Trellising: Geneva Double Curtain

Dry farming

Farming practices: Organic, Regenerative

Hand vs. machine harvesting: Hand

Pressing: Traditional vertical manual screw press

Yeast type: Native

Pre and post-fermentation maceration: Maceration for 45 days.

Fermentation vessel: Traditional Cretan amphora

Length of primary fermentation: Slow fermentation 45 days at natural temperatures 12 - 25oC

Malolactic fermentation/conversion: Yes

Lees contact: 12 months

Ageing and time in wood (or tank): 12 months in amphorae

Vessel: 300lt amphora

Fining: Unfined

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO2: 40/18 (Total SO2 Always < 40) Natural

Closure type: Natural DIAM

ABV: 14 %

Residual sugar: in grams per litre (3.1g/lt)

TA (total acidity) and pH: 5.1 / 3.50

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY"



Aiora Malagousia Amphora 2022 Wine Tech Sheet

Name of the wine: Aiora Malagousia Amphora 2022, Thessaloniki Greece, *Varietal.*

Grape variety or blend: Malagousia 100%

Harvest dates: 25 of August to 10 of September

Vineyard location: Monopigado Thessaloniki

Vineyard elevation: 500m

Vineyard size: 1 hectare

Yields: 30 to 40 hectolitres per hectare

Age of vines: 15 - 20 years

Trellising: Geneva Double Curtain

Dry farming

Farming practices: Organic, Regenerative

Hand vs. machine harvesting: Hand

Pressing: Traditional vertical manual screw press

Yeast type: Native

Pre and post-fermentation maceration: Maceration for 15 days.

Fermentation vessel: Traditional Cretan amphora

Length of primary fermentation: Slow fermentation 30 days at natural temperatures 12 - 25°C

Malolactic fermentation/conversion: Yes

Lees contact: 5 months

Ageing and time in wood (or tank): 5 months in amphorae

Vessel: 300lt amphora

Fining: Unfined

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO₂: 10/0 (Total SO₂ Always < 40) Natural

Closure type: Natural DIAM

ABV: 14 %

Residual sugar: in grams per litre (3.4g/lt)

TA (total acidity) and pH: 5.0 / 3.45

Moschopolis

<https://www.cmkselections.com/moschopolis-winery>

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY¹



Aiora Assyrtiko Amphora 2022 Wine Tech Sheet

Name of the wine: Aiora Assyrtiko Amphora 2022, Thessaloniki Greece,

Varietal.

Grape variety or blend: Assyrtiko 100%

Harvest dates: 15 of September to 10 of October

Vineyard location: Monopigado Thessaloniki

Vineyard elevation: 500m

Vineyard size: 2.2 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 15 - 20 years

Trellising: Genova Double Curtain

Dry farming

Farming practices: Organic, Regenerative

Hand vs. machine harvesting: Hand

Pressing: Traditional horizontal manual screw press

Yeast type: Native

Pre and post-fermentation maceration: Maceration for 150 days.

Fermentation vessel: Traditional Cretan amphora

Length of primary fermentation: Slow fermentation 90 days at natural temperatures 12 - 25oC

Malolactic fermentation/conversion: Yes

Lees contact: 5 months

Ageing and time in wood (or tank): 5 months in amphoras

Vessel: 300lt amphora

Fining: Unfined

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO2: 10/0 (Total SO2 Always < 40) Natural

Closure type: Natural DIAM

ABV: 14 %

Residual sugar: In grams per litre (2.0g/lt)

TA (total acidity) and pH: 5.3 / 3.40

Tsililis Terres

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

Organic – Limniona, Xinomavro, Syrah, Assyrtiko, Malagousia, Zalovitiko



Tsililis Terres

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



Tsililis Terres

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

Organic – Limniona, Xinomavro, Syrah, Assyrtiko, Malagousia, Zalovitiko

Tsililis Terres

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. Clay-limestone 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., 6,1 g/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

Tsililis Terres

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

Organic – Limniona, Xinomavro, Syrah, Assyrtiko, Malagousia, Zalovitiko

● ● ●
Tsililis Terres
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



Tsililis Terres

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

Organic – Limniona, Xinomavro, Syrah, Assyrtiko, Malagousia, Zalovitiko

Tsililis Terres

METEORA

EDENIA Iggle 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



Tsililis Terres

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

Organic – Limniona, Xinomavro, Syrah, Assyrtiko, Malagousia, Zalovitiko



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



Tsililis Terres

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

Organic – Limniona, Xinomavro, Syrah, Assyrtiko, Malagousia, Zalovitiko



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



Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

Σύο
Ποτάμια



White dry, single vineyard Kontoura white

P.G.I. THEVA

The land:

Kontoura white vineyard planted in 1962 at the South/South-East slopes of Helicon mountain in Boeotia Greece (62 km South East of the Delphi oracle).

Altitude of 380-420m.

Bush vines, 4440 vines per ha.

Cultivated by hand.

The soil: clay & gravel Gradient 3%-5%.

Non irrigated vineyard.

Yield per ha (approx.10000 sq.m.): 9000 kg

Harvested by hand.

Name of the plot: Episkopi

The wine:

Color: light yellow & hints of green.

Aromas: fresh fruit (lime, pineapple, melon) & floral (white flowers, lemon blossom).

Acidity medium, refreshing.

Flavor: crisp citrus character & tropical fruit

Body: medium, long aftertaste.

Kontoura white grape variety

Kontoura white is a member of the Greek white grapes family and belongs to the family of Savvatiano grape variety, a well-known grape variety perfectly acclimatized in Central Greece. The research that our agronomists did on our vineyards during the last 10 years concluded on that the vine clones we have, are unique compared to other Savvatiano clones in the area as well as in other regions in Greece. This fact combined with the unique "terroir" of Muses Valley gives us the chance

Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

Mouhtaro Samartzis



Red Dry – Grand Reserve

Mouhtaro

12 months maturation in large oak barrels & 12 months in bottles

P.G.I. THIVA

Mouhtaro vineyard located on the Southern slopes of Helicon Mountain, with a peak of 1280 meters high, in the Muses Valley at an altitude of 380-420m.

The vines per HA are 4200.

The soil is clay and gravel with a 6-8% gradient. The vineyard is not irrigated, and it has an average yield of 8000 Kgr/Ha.

Plot name: Papanikolas.

A low intervention handmade wine.

Hand picked grapes from "Papanikolas" are vinified with **pigeage method in open cask 300-500lt barrels** for 20 days and then pressed gently in a manual vertical press manufactured in Italy in the late 30's

Aged in 300-500lt barrels for 10-12 months.

Color is dark black ruby red.

Aromas of black fruit (black cherry, black berries of the forest), vanilla, chocolate, cacao, floral notes (violet) & sweet spice (cinnamon).

Acidity is refreshing, high with mellow and round tannins.

Taste is rich, creamy, layered, dense with flavors of black fruit, butter, caramel, chocolate & cinnamon.

Body is full with very long aftertaste.

Aging potential is 10+ years.

Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

ΚΛΕΨΥΔΡΑ
KLEPSIDRA



White dry, single vineyard **Malagousia**

P.G.I. CENTRAL GREECE

The land:

Malagousia vineyard at the South / South-East slopes of Helicon mountain in Boeotia Greece (62 km South East of the Delphi oracle).

Altitude of 420m.

Guyot training system, 4400 vines per ha
Cultivated by hand.

The soil: Clay & gravel Gradient 3%-5%

Yield per ha (approx.10000 sq.m.): 9000 kg

Harvested by hand.

Name of the plot: Episkopi

The wine:

Color : light yellow & hints of green.

Aromas: fresh fruit (peach, pineapple, apricot) & floral (white flowers blossom & jasmine).

Acidity medium, refreshing.

Flavor: crispy peach character & tropical fruit

Body: medium, long aftertaste.

Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

Mouhtaro One Rose

Rose dry, single vineyard
Mouhtaro

P.G.I. THIVA



Mouhtaro vineyard located in the Muses Valley, situated on the South/South-East slopes of Helicon mountain with a peak of 1280 meters high. Situated at an altitude of 380-420m and is grown using the Royat formation.

The vines per HA are 4200.

The soil is clay and gravel with 6-8% gradient.

The vineyard is not irrigated with **average yield**

8000 Kgr/Ha.

Harvested by hand.

Plot name: Papanikolas

Color is dark pink with ruby notes.

Aromas of wild strawberries and pomegranate.

Acidity is crispy, average to high.

Taste of crispy wild strawberries and pomegranate.

Body is medium+ with long aftertaste.

Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

Σύο
Ποτάμια



Rose dry, single vineyard
Grenache Rouge

P.G.I. Theva

The land:

Grenache Rouge vineyard planted in 1993
at the South / South-East slopes of Helicon
mountain in
Boeotia Greece (62 km South East of the Delphi
oracle).

Altitude of 280m.

Guyot training system, 4200 vines per ha
Cultivated by hand.

The soil: red sand, Gradient 3%-5%

Yield per ha(approx.10000 sq.m.): 9000 kg

Harvested by hand.

Name of the plot: Davlosi

The wine:

Color: Light Pink.

Aromas: fresh red fruit (strawberry, cherry) &
floral (cherry blossom).

Acidity medium, refreshing.

Flavor: red fruit & sweet spices (cinnamon)

Body: medium, good aftertaste.

Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

“M” Samartzis



Red dry, blend of two varieties Merlot-Mouhtaro

P.G.I. CENTRAL GREECE

Merlot vineyard at the South / South-East slopes of Helicon mountain in Boeotia Greece (62 km South East of the Delphi oracle).

Altitude of 280m.

Guyot training system, 4200 vines per ha

The soil is clay with 3%-5% gradient.

Yield per ha (approx.10000 sq.m): 9000 Kg

Harvested by hand.

Mouhtaro vineyard located in the Muses Valley, situated on the South/South-East slopes of Helicon mountain with a peak of 1280 meters high. Situated at an altitude of 380-420m and is grown using the Royat formation.

The vines per HA are 4200.

The soil is clay and gravel with 6-8% gradient.

The vineyard is not irrigated with average yield

8000 Kgr/Ha.

Harvested by hand.

The wine:

Color: Red deep ruby.

Aromas: fresh red fruit (red berry, red & black cherry)

& floral (cherry blossom).

Acidity medium & tannins are Medium, Round

Flavor: fresh red fruit & sweet spices (cinnamon)

Body: medium, good aftertaste.

Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

“S”

Samartzis



Red dry, single vineyard
Syrah

P.G.I. CENTRAL GREECE

The land:

Syrah vineyard planted in 1988
at the South East slopes of Helicon mountain
in Boeotia Greece (62 km South East of the Delphi
oracle).

Altitude of 380m.

Guyot training system, 4200 vines per ha.
Cultivated by hand.

The soil: Clay Sandy, Gradient > 3%.

Non irrigated vineyard.

Yield per ha (approx.10000 sq.m): 9000 Kg
or an average of 2,14 Kg of grapes per plant.

Harvested by hand.

Name of the plot: Amplelochori

The wine:

Fruity red wine vinified with method “macération
innovative”

Ruby red color deep.

Aromas of well ripend black cherry and blackberry
with notes of black pepper and cinnamon.

Medium **acidity** with well structured tannins only
from the skin of the grapes since seeds are extracted
before the vinification take place.

Fruity **flavor** of ripend black cherry & sweet spices
(black pepper & cinnamon).

Medium **body** with long aftertaste.

Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

“M” Samartzis Barrique



Red dry, blend of two varieties

Merlot-Mouhtaro

Aged 12 months in oak barrels

P.G.I. CENTRAL GREECE

Merlot vineyard at the South / South-East slopes of Helicon mountain in Boeotia Greece (62 km South East of the Delphi oracle).

Altitude of 280m.

Guyot training system, 4200 vines per ha

The soil is clay with 3%-5% gradient.

Yield per ha (approx.10000 sq.m): 9000 Kg

Harvested by hand.

Mouhtaro vineyard located in the Muses Valley, situated on the South/South-East slopes of Helicon mountain with a peak of 1280 meters high. Situated at an altitude of 380-420m and is grown using the Royat formation.

The vines per HA are 4200.

The soil is clay and gravel with 6-8% gradient.

The vineyard is not irrigated with average yield 8000

Kgr/Ha.

Harvested by hand.

Color is ruby red.

Aromas of sour black fruit (sour cherry, red berries of the forest), vanilla, chocolate, cacao & sweet spice (cinnamon).

Acidity is refreshing, average to high with mellow and round tannins.

Taste of crispy sour black fruit, butter, caramel & cinnamon.

Body is medium with long aftertaste.

Aging potential is 6-8 years.

Samartzis Estate Wines

<https://www.cmkselections.com/samartzis-estate-wines>

Organic – Kontoura white, Malagousia, Mouhtaro, Merlot, Grenache Rouge, Syrah

Σύο
Ποτάμια Βαρέλι



White dry, single vineyard Kontoura white

P.G.I. THEVA

Aged in new French oak barrels for 4-6 months, 6-8 months in bottle.

Limited production: **~2.000 bottles/year.**

The land:

Kontoura white vineyard planted in 1962 (61 years old vines)

at the South/South-East slopes of Helicon mountain in

Boeotia Greece (62 km South East of the Delphi oracle).

Altitude of 380-420m.

Bush vines, 4440 vines per ha.

Cultivated by hand.

The soil: clay & gravel Gradient 3%-5%.

Non irrigated vineyard.

Yield per ha (approx.10000 sq.m.): 9000 kg

Harvested by hand.

Name of the plot: Episkopi

The wine:

Color: medium yellow & hints of green.

Aromas: citrus, pineapple and melon with hints of vanilla

Acidity medium, refreshing.

Fruity character, the flavor is intense with notes of butter and vanilla alongside with the varietal aromas of

Kontoura white (melon and pineapple).

Medium body with very long aftertaste.

3-4 years of evolution ahead in the bottle.

PELOPONNESE

<https://www.cmkselections.com/peloponnese>

Short Info

The Peloponnese, located at the southernmost point of the Balkan Peninsula, is a mountainous terrain that is split into two primary vinifera growing districts by the hills that run across it. The central and northern regions are combined into one region, and the primary wine-producing centers there are Mantinia and Nemea, respectively. ... [Read more.](#)



Rouvalis

<https://www.cmkselections.com/rouvalis>

Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / PDF Presentation



asproolithi

Technical Information

Variety: 100% mountain Roditis	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2023	Total acidity: 6,30 g/L
Classification: PDO Patra	Alcohol: 11,5%	pH: 3,23

Vineyards

The main vine plots are located in the regions of Pyrgaki, Trapeza and Ziria in mountainous Aigialeia, at an altitude of 840-1100 m. The soil is poor and infertile and of ideal mechanical composition. The Roditis grown in this area is the reddish sparse-berry. Cultivation is carried out entirely by hand and yields do not exceed 50hl/ha.

Winemaking

Grape-picking is done by hand using small crates. In 2023, it took place in the first fortnight of October under exceptional climatic conditions. The grapes attained excellent maturity, with good acidity levels. After the raw material was sorted and the grapes lightly pressed, the free-run juice underwent static debourbage and slow alcoholic fermentation at low temperatures (13–16°C) until approximately the middle of November. After that, the tasting and final blending of wines from different plots took place. Finally, the wine was bottled in the presence of inert gas. At all stages of the wine-making process, from receiving the grapes to the bottling of the wine, natural gravity flow is used.

Organoleptic properties

Yellow-white in colour with greenish streaks and bouquets of fresh fruit (green apple, melon) with vivid brush strokes of citrus fruits on a mineral base, characteristic of the quality wines of the region. On the palate it feels full and balanced with a refreshing acidity and fruity aftertaste. It goes perfectly with Mediterranean cuisine (feta, pies, vegetable dishes cooked in olive oil, white meat dishes), as well as fish and seafood dishes. Ideally, it is served at a temperature of 10–12°C.

Rouvalis

<https://www.cmkselections.com/rouvalis>

Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / PDF Presentation



Assyrtiko

Technical Information

Variety: 100% Assyrtiko	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2023	Total Acidity: 6,9 g/L
Classification: PGI Slopes of Aigialeia	Alcohol: 11,0%	pH: 3,10

Vineyards

Vineyards at an altitude of up to 900 m. above sea level. The vine plots are located in the regions of Krini and Dafnes in mountainous Aigialeia, on abrupt slopes facing north, in poor and infertile soil of ideal mechanical composition, which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 40hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2023, it took place towards the mid of September, in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes lightly pressed, the free-run juice underwent static debourbage and slow fermentation at low temperatures (12–16°C) until about the end of October. After fermentation was complete, the wine aged sur lie in a stainless-steel tank with batonnage for about 4 months. At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

Tasting notes

Bright yellow in colour with greenish streaks and complex bouquets of citrus fruit, a special orange-blossom bouquet, on a metallic base. Generous on the palate, well balanced, with a crispy, refreshing acidity and a prolonged, elegant aftertaste. It goes superbly with raw or steamed shellfish, grilled or fried fish, pasta with seafood, white meats, lamb with oil and oregano or fricassee, stuffed vine leaves and dishes with egg and lemon sauce. Ideally served at a temperature of 10–12°C.

Rouvalis

<https://www.cmkselections.com/rouvalis>

Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / [PDF Presentation](#)



Lagorthi

Technical Information

Variety: 100% Lagorthi	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2022	Total Acidity: 5,1 g/L
Classification: PGI Slopes of Aigialeia	Alcohol: 11,0%	pH: 3,50

Vineyards

A forgotten variety indigenous to Kalavryta. Organic vineyard at an altitude of 840m. above sea level. The vine plot is located in the region of Koutsoura in mountainous Aigialeia, on abrupt slopes facing north, in poor and infertile soil of ideal mechanical composition, which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 30hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2021, it took place towards the end of September, in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted, Lagorthi fermented on the skins during 25 days at low temperatures (13–17°C). After fermentation was complete, the wine aged sur lie in a stainless steel tank with batonnage and in clay amphorae for about 4 months. At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

Tasting notes

A crystalline, light, elegant white wine, it combines an intense minerality with notes of citrus, ripe pear, Greek wild herbs and freshly cut hay. It goes superbly with Asian cuisine, falafel and humus, raw or steamed shellfish, fried fish, pasta with seafood. Ideally served at a temperature of 12–14°C.

www.rouvaliswinery.gr

Rouvalis

<https://www.cmkselections.com/rouvalis>

Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / PDF Presentation



Syrachos

Technical Information

Varieties: 60-40% Viognier/Roditis	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2023	Total acidity: 7,0 g/L
Classification: PGI Peloponnese	Alcohol: 11,5%	pH: 3,30

Vineyards

The Viognier, the charming Rodanos variety, is grown in mountainous Aigialeia with exceptionally good results. The vine plots are located at an altitude of 800-1000 m on abrupt slopes facing north, in poor soil of exceptional mechanical composition, which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 40hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2023, it took place at the beginning of October in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After pre-fermentative cold maceration at 8–10°C for 6 hours, the Viognier was taken to the press where it joined the Roditis. When the free-run juice was received from the press, static debourbage and slow fermentation followed at low temperatures (12–15°C). After fermentation was complete, the wine aged sur lie in a stainless steel tank with batonnage for about 5 months. At all stages of the wine-making process natural gravity flow is used.

Organoleptic properties

Bright golden in colour and complex bouquets of unripe white-flesh fruit and citrus fruit that evolve in the glass. Rich and complex on the palate, with an ideal balance of acidity and oiliness, a characteristic minerality and a lasting aromatic aftertaste. An ideal wine for gastronomic delights based on white meats, large oily fish, seafood, dishes with egg and lemon sauce and fricassee, but also rice and pasta with strong tastes, wild mushrooms and white spicy cheeses. Served at a temperature of 10–12°C.

Rouvalis

<https://www.cmkselections.com/rouvalis>

Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / PDF Presentation



Tsigello

Technical information

Variety: 100% Mavrodaphne Tsigello	Vintage: 2023	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Type: Dry red wine	Total acidity: 6,0 g/L
Classification: PGI Slopes of Aigialeia	Alcohol: 13,0% vol	pH: 3,6

Vineyards

The quality version of the Mavrodaphne variety is called Tsigello. A variety native to the region, Tsigello is grown in Dafnes and Petsakoi at an altitude of 500-650 m. The soil is poor, of ideal mechanical composition, which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 40hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2023, it took place on 20th September in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes slightly squashed, pre-fermentative cold maceration took place at 8–10°C for 3 days to take full advantage of the aromatic potential of the variety. Then, maceration free-run continued for about another week at temperatures 15–20°C along with the initiation of alcoholic fermentation. After alcoholic fermentation was complete, malolactic fermentation followed. Then, the wine aged by 80% in handmade clay amphorae and 15% in old French oak barrels for about five months. Finally, it was bottled unfiltered.

At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

Organoleptic properties

Deep red in colour with violet streaks and intense bouquets of fresh red and black fruits (white-heart cherry, blackberry) and herbs (bay leaf, eucalyptus, mint) which sweeten while undergoing malolactic fermentation (vanilla, bitter chocolate). Full and elegant on the palate, with many mild and mellow tannins and a lasting aftertaste. It goes superbly with grilled meat, winged game, tomato dishes and dishes cooked in olive oil with eggplants, salmon and cooked tuna, a selection of charcuterie and cheeses. Ideally served at a temperature of 16–18°C.

Rouvalis

<https://www.cmkselections.com/rouvalis>

Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / PDF Presentation



FRAGOSYKIA

Technical information

Varieties: 60-40% Cabernet Franc/
Mountain Roditis

Viticultural zone: Slopes of Aigialeia

Classification: PGI Peloponnese

Type: Dry Rosé

Vintage: 2023

Alcohol: 12,0%

Sugar: <1 g/L

Total acidity: 6,0 g/L

pH: 3,27

Vineyards

The vine plots of Cabernet Franc are located in Arravonitsa and Petsakoi in mountainous Aigialeia. The altitude and Northern exposure of these slopes helps to produce a fresh Cabernet Franc. The Roditis vineyard (Rod-itis meaning 'reddens') is located in mountainous Ziria. The soil is poor and of an ideal mechanical composition which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 40hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2023, it took place on 18th September in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes lightly crushed, the pre-fermentative cold maceration of the two varieties took place at 8-10°C for a few hours, until the desired colour and phenolic potential were achieved. Then, the free-run juice from the press was taken and static debourbage and slow fermentation took place at low temperatures (12-15°C). Finally, the wine was bottled in the presence of inert gas. After fermentation was complete, the wine was aged sur lie in a stainless steel tank for about three months. Natural gravity flow is used at every stage of the winemaking process, from receiving the grapes to bottling.

Organoleptic properties

A soft, unusually bright colour reminiscent of the prickly pear, and fresh bouquets of green strawberries, ripe apricots, gooseberries and citrus fruit. Expressive, elegant and balanced on the palate, with a refreshing acidity and a prolonged aromatic aftertaste. It is recommended as an aperitif, but also enhances many Greek and international dishes to excellent effect. It goes particularly well with fresh salads, pies and tarts, mushrooms, vegetable dishes cooked in olive oil, legumes, rice dishes, pasta, light pizzas, poultry, seafood and sushi. Ideally served at a temperature of 10-12°C.

Rouvalis

<https://www.cmkselections.com/rouvalis>

Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / [PDF Presentation](#)



Technical information

Variety: 100% mountain Roditis	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2022	Total Acidity: 6,3 g/L
Classification: PGI Slopes of Aigialeia	Alcohol: 12,0%	pH: 3,27

Vineyards

A selected vineyard "Katarachi 4" stands at an altitude of 850m above sea level among a number of small parcels in the wine-growing country of Aigialeia. With roots that go back centuries on these steep and rocky mountainsides and still tended by hand, the reddish Roditis, an iconic grape variety of the Aigialeia terroir, produces a small but precious crop each year.

Winemaking

The wine has been aged for 12 months sur lies in French oak barrels and for at least another 6 months after bottling in the winery's underground cellar, developing a noble version of the variety.

Tasting notes

Inviting aroma of pears and vibrant citrus fruits, nuts with subtle flavours and hints of honey and vanilla. On the palate the body is rich with lovely fresh acidity. Gently chewy with rounded texture and long aftertaste. It goes superbly with salmon, raw or steamed shellfish, grilled fishes, lamb with oil and oregano or fricassee. Ideally served at a temperature of 10–12°C.

Rouvalis

<https://www.cmkselections.com/rouvalis>

Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / [PDF Presentation](#)



Vineyards

In the vineyards of Aigialeia, at an altitude of 650m and among many small parcels, is the selected plot "Daphnes 1". Deeply rooted in this stony land, the old vines give here, with manual care and small yields, their most precious fruits.

Winemaking

The wine is aged for 12 months in French oak barrels and handmade amphorae and for at least another 15 months after bottling in the winery's underground cellar, thus developing an elegant and charming personality.

Tasting notes

Spicy, leafy aromas, bone dry with lots of Mediterranean herbs, roasted coffee beans and subtle spice. This has an almost Burgundian character to set off its racy fruit and finishes with a nice warmth.

Ktima Spiropoulos

<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Porfyros

Red Dry Wine



The color is a rich royal purple. The bouquet is full of complex notes that evoke sweet spices, smoke, and wood. It is bottled unfiltered to preserve the wine's vibrant character after being matured for 12 months in oak French barrels in the winery's Nemea' wine cellars.

Type	Red
Sweetness	Dry
Character	Still
Country	Greece
Region	P.G.I. Peloponnese
Variety	Agiorgitiko 57%, Cabernet Sauvignon 22%, Merlot 21%
Ageing	12 months in French oak barrels
Bio/Biodyn./Vegan	Yes/No/No
Suitable For	Grilled and cocked game dishes, rich red sauce dishes, rich cheese. Served at 14-16°C
Consume	in the following 4-5 years
Volume	0.75L
Bottles Per Crate	6

Ktima Spiropoulos

<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Nemea

Red Dry Wine



It is the continuation of the Estate's efforts to safeguard and promote the Agiorgitiko varietal, which is produced entirely from certified organic grapes grown on privately owned vines in Ancient Nemea. It is a rich red with violet undertones. A rich bouquet of red fruits, such as cherry, and spicy smells of mace, allspice, and cedar, with powerful notes of pepper and vanilla. This mature, Mediterranean, oleaginous, velvety, and rich wine is aged in French oak barrels for 12 months, giving it a lengthy and spicy aftertaste.

Type	Red
Sweetness	Dry
Character	Still
Country	Greece
Region	P.D.O. Nemea
Variety	Agiorgitiko 100%
Ageing	12 months in oak barrels
Bio/Biodyn/Vegan	Yes/No/No
Suitable For	Red meat and game. Served at 15-18°C
Consume	in the following 5-6 years
Volume	0.75L
Bottles Per Crate	6

Ktima Spiropoulos

<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Mantinia

White Dry Wine



It is made entirely of certified organic grapes from the top, hilly, privately owned vineyard in Mantinia. Floral and fruity aromatic notes reminiscent of roses, mint, lemon blossom, and pergamon predominate. The acidity is pleasant, and the flavor is refreshing.

Type	White
Sweetness	Dry
Character	Still
Country	Greece
Region	P.D.O. Mantinia
Variety	Moschofilero 100%
Bio/Biodyn/Vegan	Yes/No/No
Suitable For	White meat, fish, sushi salads. Served at 10-12°C
Consume	in the following 3 years
Volume	0.75L
Bottles Per Crate	6

Ktima Spiropoulos

<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Oreino White

White Dry Wine



Moschofilero and Roditis from the Peloponnese's hilly vineyards are carefully cultivated, harvested, and vinified, allowing them to express themselves in a very unique and characteristic way. Oreino is intensely aromatic, with rose notes and subtle sweet green apple, peach, and banana tastes.

Type	White
Sweetness	Dry
Character	Still
Country	Greece
Region	P.G.I. Peloponnese
Variety	Moschofilero 87%, Chardonnay 9%, Sauvignon Blanc 4%
Bio/Biodyn/Vegan	No/No/No
Suitable For	White meat, vegetables and fishes. Served at 10-14°C
Consume	in the next 1-2 years
Volume	0.75L
Bottles Per Crate	12

Ktima Spiropoulos

<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Oreino Red

Red Dry Wine



From vineyards in the hilly Peloponnese. The careful cultivation, harvesting, and vinification of Agiorgitiko and Syrah, as well as their brief sojourn in French oak barrels, result in a delicate, fresh wine with aromas of red fruits and toffee notes.

Type	Red
Sweetness	Dry
Character	Still
Country	Greece
Region	P.G.I. Peloponnese
Variety	Agiorgitiko 75%, Cabernet Sauvignon 19%, Syrah 6%
Ageing	Short period in oak French barrels
Bio/Biodyn/Vegan	No/No/No
Suitable For	Meat, Bolognese, lasagna, cold cuts, red sauces. Served at 12-14°C
Consume	in the following 2-3 years
Volume	0.75L
Bottles Per Crate	12

Ktima Spiropoulos

<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Ode Panos Rose

Rose Sparkling Wine



The silky bubbles of this sparkling wine reflect the freshness and aromatic richness of Moschofilero, while the fermented scents complement those of rose and citrus fruit. Its beautiful rose hue, rich aromatic smell, and powerful fruity aftertaste will undoubtedly captivate you.

Type	Rosé
Sweetness	Dry
Character	Sparkling
Country	Greece
Region	P.G. Peloponnese
Variety	Moschofilero 100%
Bio/Biodyn/Vegan	Yes/No/No
Suitable For	Ideal as aperitif or with fruits and sweets as a dessert. Served at 10-12°C
Consume	in the following 2-3 years
Volume	0.75L
Bottles Per Crate	6

Ktima Spiropoulos

<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Ode Panos

White Sparkling Wine



It is a brilliant pale yellow color. Its aromatic scent is robust, with notes of green apple, citrus fruits, bananas, and flowers emerging. The bubbles are long-lasting and persistent, resulting in a crisp and refreshing finish.

Type	White
Sweetness	Dry
Character	Sparkling
Country	Greece
Region	P.D.O. Mantinia
Variety	Moschofilero 100%
Bio/Biodyn/Vegan	Yes/No/No
Suitable For	Ideal as aperitif or with fruits and sweets as a dessert. Served at 10-12°C
Consume	in the following 2-3 years
Volume	0.75L
Bottles Per Crate	6

Ktima Spiropoulos

<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Nemea 20 months

Red Dry Wine



The color is a dark red. It has a rich flavor, a round mouth, and a bouquet of red fruit flavors with distinct notes of oak, vanilla, and spices.

Type	Red
Sweetness	Dry
Character	Still
Country	Greece
Region	P.D.O. Nemea
Variety	Agiorgitiko 100%
Ageing	20 months in French oak barrels
Bio/Biodyn/Vegan	Yes/No/No
Suitable For	Game, meat patty, meat cooked with rich red sauce, hard smoked cheese, creamy blue cheese. Served at 16-18°C
Consume	in the following 5-6 years
Volume	0.75L
Bottles Per Crate	6

Ktima Spiopoulos

<https://www.cmkselections.com/ktima-spiopoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)

Meliasto

Rose Dry Wine



This wine boasts a beautiful rose hue, a light body, crisp acidity, and rose scents with strawberry candy overtones.

Type	Rosé
Sweetness	Dry
Character	Still
Country	Greece
Region	P.G.I. Peloponnese
Variety	Moschofilero, Agiorgitiko
Bio/Biodyn/Vegan	Yes/No/No
Suitable For	Pizza, cold cuts, salmon, tuna fish, pies, ethnic cuisine, carbonara. Served at 11-12°C
Consume	in the following 1-2 years
Volume	0.75L
Bottles Per Crate	6

Aegean Islands

<https://www.cmkselections.com/aegean-islands>

Short Info

There are numerous regions all over the world that claim to make "terroir" wines, but very few can assert that nature influences their wines in the Aegean Islands in the same profound way. Some of the most distinctive wine styles may be traced back to the winds, a superb blend of rare grape varieties, and an incredibly complex matrix of soils that were brutally molded up until very recently by earthquakes and volcanoes... [Read more](#)



Aegean Islands, Santorini

<https://www.cmkselections.com/aegean-islands>

Most of the vineyards in Santorini are found in the southern and southwestern part of the island, on soil of volcanic origin (Therean ash and pumice) and sandy composition, with virtually zero moisture capacity and organic matter -which explains the absence of phylloxera. White varieties hold sway in the vineyards of Santorini, with Assyrtiko being the most prominent cultivar on 1,700 acres and the aromatic ... [Read more](#)

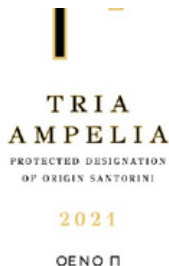


Aegean Islands, Santorini

Oeno Π, by Paris Sigalas

Assyrtiko/ [PDF Presentation](#)

<https://www.cmkselections.com/oeno-p>



TECHNICAL CHARACTERISTICS:

ALCOHOL = 14,5 %vol

RESIDUAL SUGAR = 2.5 gr/lt

PH = 3.24

TOTAL ACIDITY = 5.8 gr/lt (tartaric acid).

VOLATILE ACIDITY = 0,45 gr/lt (acetic acid)

Type: Dry White Wine.

Classification: Protected Designation of Origin «Santorini» (PDO).

Varietal Composition: Assyrtiko 100%

Vinification: Typical, white wine vinification techniques, in clay amphorae, under controlled temperature. The wine fermenting and matureate on its lees for 18 months, in 750L and 1600L amphorae. The Assyrtiko grapes come from selected vineyards located in Akrotiri, Megalochori and Fira and vinificates in separate amphorae.

Organoleptic characteristics: Aromas of ripe citrus fruits, distinctive minerality both in aroma and taste and a briny, sea salt-like character accompanied by vibrant acidity. Long and persistent finish characterized by a harmonious balance between the acidity, fruit, and mineral components.

Taste: Rich and full-bodied with good structure and long aftertaste. Minerality and saline character with the distinct Santorini acidity, while the main characteristic is the elegance that distinguishes until the end.

Aegean Islands, Crete

<https://www.cmkselections.com/aegean-islands>

Short Info

As one of the most important wine-producing areas, Crete has gradually contributed to the new era of Greek wine. Crete is a driving force behind a bright future for Greek wines thanks to its many unique grape types, size as the most significant island in Greece for wine production, extraordinarily complicated landscape, and popularity as a tourist destination... [Read more](#)



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

[PDF Presentation](#)

<https://www.cmkselections.com/diamantakis-winery>



PRINOS
WHITE

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

WINE DESCRIPTION/PHILOSOPHY

Our goal was to blend two grape varieties Malvasia di Candia Aromatica and Chardonnay in order to create an aromatic wine. Malvasia gives generously its aromas in this rich wine while Chardonnay offers sophistication and finesse in the mouth.

VINIFICATION

Separate vinification for each grape variety. A pre-fermentation cold extraction precedes the alcoholic fermentation which is held at 17°C. A three months maturation of the wine on its fine lees occurs before bottling.

FERMENTATION

Fermentation container: Stainless steel
Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Assites Heraklion Crete
Vineyard name: "Sinani Cambos", "Cofli"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: max 550m
Yield per acre: 10tons per HA
Sun exposure: Northeast, exposed to sea winds from the Aegean Sea
Agronomist/Vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Malvasia di Candia Aromatic 50%
-Chardonnay 50%
Harvest time: 5th-25th August for both grape varieties
The first vintage of this wine: 2008
Number of bottles produced for this wine: 24000

TASTING NOTES

Bright yellow color with greenish hints. The aromatic bouquet astonishes you when you approach it in the nose. Fruity and intense with prominent aromas of peach, pineapple, banana and lemon blossom. In the mouth, balanced acidity and aftertaste is long as leaving you a fresh, fruity and fulfilling sensation.

ACCOMPANIMENT

It is best consumed at a temperature of 10°C. It is suggested with poultry, fish, seafood, salads and fruits.

ANALYTICAL DATA

Vintage: 2023
Alcohol percent: 12.8%
pH level: 3.20
Residual sugar (grams/liter): 2.4
Total Acidity (grams/liter): 6.15



AWARDS

Vienna Wine Challenge 2009
Prinos White 2008, silver medal
Decanter World Wine Challenge 2010
Prinos White 2009, Commended award
Citadelles du Vin 2010
Prinos White 2009, bronze medal
Challenge International du Vin 2011
Prinos White 2010, gold medal
Decanter World Wine Awards 2011
Prinos White 2010, bronze medal
Concours Mondial de Bruxelles 2012
Prinos White 2011, gold medal
Challenge International du Vin 2012
Prinos White 2011, bronze medal
Decanter World Wine Awards 2012
Prinos White 2011, bronze medal
Challenge International du Vin 2013
Prinos White 2012, silver medal
Greek Wine Awards 2013
Prinos White 2012, silver medal
Decanter World Wine Awards 2014
Prinos White 2013, Commended Award
Challenge International du Vin 2015
Prinos White 2014, silver medal
Decanter World Wine Awards 2015
Prinos White 2014, Commended Award
Decanter World Wine Awards 2016
Prinos White 2015, bronze medal
Decanter World Wine Awards 2017
Prinos White 2016, bronze medal
International Wine Contest Bucharest 2017
Prinos White 2016, silver medal
Challenge International du Vin 2018
Prinos White 2017, silver medal
Decanter World Wine Awards 2018
Prinos White 2017, bronze medal
Thessaloniki International Wine & Spirits Competition 2019
Prinos White 2018, silver medal
Wine Olymp Awards 2019
Prinos White 2018, silver medal
Challenge International du Vin 2021
Prinos White 2020, gold medal
Decanter World Wine Awards 2021
Prinos White 2020, bronze medal
Thessaloniki International Wine & Spirits Competition 2024
Prinos White 23, bronze medal



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

[PDF Presentation](#)

<https://www.cmkselections.com/diamantakis-winery>



PRINOS
ROSE

PRODUCER PROFILE

Winery owned by: Diamantakis Family

Chief winemaker: Diamantakis Zacharias

Total acreage under vine: 15ha

Estate founded: 2007

Wine production total vintage 2017 (in bottles): 120000

WINE DESCRIPTION/PHILOSOPHY

A pleasant rose wine from the varieties of Mandilaria and Syrah which offers the opportunity to enjoy a fresh wine with no oak involved.

VINIFICATION

Separate vinification for each grape variety, alcoholic fermentation at a controlled temperature of 16°C. A three month maturation of the wine on its fine lees occurs before bottling.

FERMENTATION

Fermentation container: Stainless steel

Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Asiatshierakion Crete

Vineyard name: "Pezoulatri", "Pefki"

Soil composition: Calcium-clay, Argil-clay and limestone

Training method: Integrated vineyard management

Elevation: 350m-550m

Yield per acre: 8tons per HA.

Sun exposure: Northeast, exposed in sea winds from

Aegean Sea

Agonomist/vineyard manager: Diamantakis Ioannis,

Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Syrah 70%-Mandilaria 30%

Harvest time: 15°-30° September for Mandilaria, 25°

August-15° September for Syrah

First vintage of this wine: 2013

Number of bottles produced for this wine: 13000

TASTING NOTES

The color is slightly intense red, reminiscent of pomegranate seeds. Aromas of ripe red fruits especially

cherry with hints of rose petals. Freshness and balance in the mouth with subtle tannins and pleasant acidity and long lasting aftertaste.

ACCOMPANIMENT

It is best consumed at a temperature of 10-12°C. It is the perfect accompaniment for local Cretan cuisine such as snails, «Sfakiani» pie, «kaltsounia», salads and pasta with light sauces.

ANALYTICAL DATA

Vintage: 2023

Alcohol percent: 13.1%

pH level: 3.45

Residual sugar (grams/liter): 2.3

Acidity (grams/liter): 5.2

AWARDS

Decanter World Wine Awards 2014

Prinos Rose 2013, bronze medal

Berliner Wein Trophy 2015

Prinos Rose 2014, silver medal

Decanter World Wine Awards 2016

Prinos Rose 2015, bronze medal

Thessaloniki International Wine & Spirits Competition 2018

Prinos Rose 2017, silver medal

Decanter World Wine Awards 2018

Prinos Rose 2017, commended award

Wine Olymp Awards 2018

Prinos Rose 2017, commended award

Wine Olymp Awards 2019

Prinos Rose 2018, bronze award

Decanter World Wine Awards 2020

Prinos Rose 2019, bronze medal

Decanter World Wine Awards 2021

Prinos Rose 2020, bronze medal

Thessaloniki International Wine & Spirits Competition 2023

Prinos Rose 2022, bronze medal



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

[PDF Presentation](#)

<https://www.cmkselections.com/diamantakis-winery>



PRINOS

SYRAH

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

WINE DESCRIPTION/PHILOSOPHY

Our idea was to create an aromatic, light and velvety textured red wine, exclusively from the Syrah grape which can be delightful at anytime of the year.

VINIFICATION

Classic red vinification, quick extraction (2-2.5 days), fermentation at low temperatures in order to preserve fruity features and freshness of the grape variety. Bottling is occurred few months after vinification.

FERMENTATION

Fermentation container: Stainless steel
Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Assitis Heraklion Crete
Vineyard name: "Livadi", "Sina/Cambos"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 350m-550m
Yield per acre: 8tons per HA.
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Agonomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINE MAKING INFORMATION

Varietal composition: Syrah 100%
Harvest time: 25th August-15th September
First vintage of this wine: 2008
Number of bottles produced for this wine: 15000

TASTING NOTES

The color is quite purple with red highlights. On the nose, fresh, aromatic due to an intense bouquet of black pepper and blackberries which is followed by

scents of violet, typical of Syrah variety. Medium volume body with balanced acidity and tannins give a rich, juicy and velvet mouthfeel.

ACCOMPANIMENT

It is best consumed at a temperature of 16-17°C. It is suggested with red meat, poultry, pasta with red sauces and rich, yellow cheese such as Cretan cheese.

ANALYTICAL DATA

Vintage: 2022
Alcohol percent: 12.9%
pH level: 3.56
Residual sugar (grams/liter): 2.4
Total Acidity (grams/liter): 5.5



AWARDS

Vienna Wine Challenge 2009
 Prinos Syrah 2008, silver medal
Vienna Wine Challenge 2009
 Prinos Syrah 2009, silver medal
Decanter World Wine Awards 2010
 Prinos Syrah 2009, commended award
Decanter World Wine Awards 2011
 Prinos Syrah 2010, Commended Award
Decanter World Wine Awards 2013
 Prinos Syrah 2011, bronze medal
Greek Wine Awards 2013
 Prinos Syrah 2011, bronze medal
Decanter World Wine Awards 2014
 Prinos Syrah 2012, bronze medal
Decanter World Wine Awards 2017
 Prinos Syrah 2016, bronze medal
Wine Olymp Awards 2017
 Prinos Syrah 2015, silver medal
Decanter World Wine Awards 2018
 Prinos Syrah 2016, bronze medal
Thessaloniki International Wine & Spirits Competition 2018
 Prinos Syrah 2016, silver medal
Wine Olymp Awards 2018
 Prinos Syrah 2016, bronze medal
Thessaloniki International Wine & Spirits Competition 2019
 Prinos Syrah 2017, bronze medal
Wine Olymp Awards 2019
 Prinos Syrah 2017, bronze medal
Decanter World Wine Awards 2021
 Prinos Syrah 2019, bronze medal



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

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ΠΕΤΑΛΙ ΑΣΥΡΤΙΚΟ
PETALI ASSYRTIKO

πετάλι
petali

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

WINE DESCRIPTION/PHILOSOPHY

The grape variety called Assyrtiko is one of the most popular, white grape varieties in Greece. It hails from the Cyclades island of Santorini. Over the past 25 years, Assyrtiko has increasingly been planted on the Greek mainland and now in the South, in Crete. Assyrtiko is one of these grape varieties that can grow on hot and dry climatic conditions, so the island of Crete fulfills the requirements.

VINIFICATION

Classic white vinification at low temperature (16°C). A three months maturation of the wine on its fine lees is undergone and then wine is ready to bottling.

FERMENTATION

Fermentation container: Stainless steel
Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Assites, Heraklion Crete
Vineyard name: "Korfi", "Kaminia"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 430m-550m
Yield per acre: 8tons per HA
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Assyrtiko 100%
Harvest time: 25th August-10th September
First vintage of this wine: 2016
Number of bottles produced for this wine: 6400

TASTING NOTES

Pale yellow color, fresh citrus, floral aromas and Cretan herbs like thyme and oregano. Fresh with high, crisp acidity. Remaining for three months in lees provides more depth and complexity to the texture, leading to a long finish with some notes of minerality.

ACCOMPANIMENT

It is best consumed at a temperature of 12-13°C. It is suggested with seafood, oysters, fat fish, and smoked cheese.

ANALYTICAL DATA

Vintage: 2023
Alcohol percent: 12.8%
pH level: 3.19
Residual sugar (grams/liter): 2.8
Total Acidity (grams/liter): 6.4



AWARDS

The Wine Merchant Top 100 2019
Diamantakis Assyrtiko 2018
Sommelier Choice Awards 2019
Diamantakis Assyrtiko, silver award
Decanter World Wine Awards 2020
Diamantakis Assyrtiko, bronze medal
Decanter World Wine Awards 2021
Petali Assyrtiko 2020, bronze medal
Thessaloniki International Wine & Spirits Competition 2022
Petali Assyrtiko 2021, silver award
IWSC 2023
Petali Assyrtiko 2022, silver Silver 2023
Decanter World Wine Awards 2023
Petali Assyrtiko 2022, bronze medal
Thessaloniki International Wine & Spirits Competition 2024
Petali Assyrtiko 2023, bronze award
Decanter World Wine Awards 2024
Petali Assyrtiko 2023, silver medal



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

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ΠΕΤΑΛΙ ΛΙΑΤΙΚΟ
PETALI LIATIKO

πετάλι
petali

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

WINE DESCRIPTION/PHILOSOPHY

The grape variety called Liatiko is one of the most cultivated, native red varieties of the Cretan vineyard. Liatiko has a complex character that makes its cultivation and vinification much more difficult. Petali Liatiko manages to reveal the endless richness of the Cretan vineyard through the unique aromatic profile and texture of this grape variety.

VINIFICATION

Classic red vinification, extraction 5-7 days, fermentation at low temperatures to preserve the fruity character and the freshness of the grape variety. Bottling is occurred 12 months after vinification.

FERMENTATION

Fermentation container: Stainless steel
Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Assites Heraklion Crete
Vineyard name: "Chaniotis", "Votina"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 350m-550m
Yield per acre: 8tons per HA
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Liatiko 100%
Harvest time: 10th August-29th September
First vintage of this wine: 2017
Number of bottles produced for this wine: 7000

TASTING NOTES

The color is red with cherry highlights. Aromas of raisins, caramel, fig, and red-black fruits like strawberry, and plum blackberry, which are followed by scents of spice like cinnamon and clove. Medium-volume body with balanced acidity and tannins, gives a juicy and pleasant aftertaste.

ACCOMPANIMENT

It is best consumed at a temperature of 16-17°C. It is suggested with fat red meat like lamb or goat, seafood and fish like salmon or tuna.

ANALYTICAL DATA

Vintage: 2020
Alcohol percent: 13.3%
pH level: 3.60
Residual sugar (grams/liter): 19
Total Acidity (grams/liter): 5.3

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AWARDS

Decanter World Wine Awards 2019
Petali Liatiko 2017, gold medal
Thessaloniki International Wine & Spirits Competition 2020
Petali Liatiko 2018, bronze medal
The Wine Merchant Top 100 2020
Petali Liatiko 2018, Highly Commended
Decanter World Wine Awards 2020
Petali Liatiko 2018, bronze medal
50 Great Greek Wines
Petali Liatiko 2019, 8th place
Thessaloniki International Wine & Spirits Competition 2022
Petali Liatiko 2019, bronze medal
Decanter World Wine Awards 2023
Petali Liatiko 2020, bronze medal



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

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BIΔIANO
VIDIANO

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

WINE DESCRIPTION/PHILOSOPHY

We chose this particular variety because it is extremely important to encourage the cultivation of native grape variety and notably the one of a truly local Cretan variety. It was re-discovered quite recently and since then there are a lot of Cretan brands of Vidiano variety in the market. Since 2007, our winery has started to plant Vidiano. Its potential and features made us invest our hopes in it. We are feeling very proud of ourselves that we had been given the chance to contribute in the revival of such an important Cretan grape variety in its substantial debut in the world of wine.

VINIFICATION

Classic white vinification at low temperature (16°C). A three months maturation of the wine on its fine lees is undergone and then wine is ready to bottling.

FERMENTATION

Fermentation container: Stainless steel
Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Assitis, Heraklion Crete
Vineyard name: "Vorina"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 350m-550m
Yield per acre: 8tons per HA
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Year vineyard planted: -
Agronomist/Vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Vidiano 100%
Harvest time: 15th August-10th September
First vintage of this wine: 2010
Number of bottles produced for this wine: 18000

TASTING NOTES

Youthful appearance with a slightly green tinge and a moderately intense pale straw color. Very fresh nose. With hints of fresh grapes, more white flesh fruit such as, quince, pear, citrus and fresh almond. Excellent acidity, velvety texture and noticeable aftertaste.

ACCOMPANIMENT

Diamantakis Vidiano is best consumed at a temperature of 10-12°C. It is suggested with a great variety of food such as poultry, fatty and lean fishes, sea food, vegetables, pasta with light sauces.

ANALYTICAL DATA

Vintage: 2023
Alcohol percent: 13.5%
pH level: 3.32
Residual sugar (grams/liter): 2.1
Total Acidity (grams/liter): 6



AWARDS

Decanter World Wine Awards 2014
Diamantakis Vidiano 2013, silver medal

Decanter World Wine Awards 2015
Diamantakis Vidiano 2014, bronze medal

Greek Wine Awards 2016
Diamantakis Vidiano 2014, gold medal

Decanter World Wine Awards 2016
Diamantakis Vidiano 2015, Commended Award

Berliner Wein Trophy 2017
Diamantakis Vidiano 2016, silver medal

Thessaloniki International Wine & Spirits Competition 2017
Diamantakis Vidiano 2016, silver medal

Decanter World Wine Awards 2017
Diamantakis Vidiano 2016, silver medal

Thessaloniki International Wine & Spirits Competition 2018
Diamantakis Vidiano 2017, silver medal & Special award

Decanter World Wine Awards 2018
Diamantakis Vidiano 2017, bronze medal

Wine Olym Awards 2018
Diamantakis Vidiano 2017, commended award

Thessaloniki International Wine & Spirits Competition 2019
Diamantakis Vidiano 2018, bronze award

Decanter World Wine Awards 2019
Diamantakis Vidiano 2018, silver medal

Wine Olym Awards 2019
Diamantakis Vidiano 2018, bronze medal

Thessaloniki International Wine & Spirits Competition 2020
Diamantakis Vidiano 2019, bronze award

Decanter World Wine Awards 2020
Diamantakis Vidiano 2019, bronze medal

Decanter World Wine Awards 2021
Diamantakis Vidiano 2020, silver medal

Thessaloniki International Wine & Spirits Competition 2021
Diamantakis Vidiano 2021, bronze award

Decanter World Wine Awards 2022
Diamantakis Vidiano 2021, bronze medal

Thessaloniki International Wine & Spirits Competition 2022
Diamantakis Vidiano 2021, bronze award

Decanter World Wine Awards 2023
Diamantakis Vidiano 2022, bronze medal

Thessaloniki International Wine & Spirits Competition 2022
Diamantakis Vidiano 2022, bronze award



Diamantakis Winery

Mandilaria, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

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VIDIANO
ASSYRTIKO

DIAMANTOPETRA
ΔΙΑΜΑΝΤΟΠΕΤΡΑ

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

WINE DESCRIPTION/PHILOSOPHY

The potential of Assyrtiko and the uniqueness of Vidiano, two of the most distinguished white Greek grape varieties, are combined to give a wine of a perfect balance, framed by the caress of a barrel that complements by adding depth and complexity. Our choice of these two grape varieties was not random at all. Each grape variety separately attributes in a different way in the wine profile. Vidiano offers all the aromas and complexity whereas Assyrtiko gives the acidity, which contributes to a pleasant wine with high aging of potential.

VINIFICATION

Vinification is carried out in stainless steel tanks, separate for each grape variety. The alcoholic fermentation is completed in oak barrels where the wine matures on its fine lees for three months.

FERMENTATION

Fermentation container: Stainless steel firstly and then the must goes to the oak barrels to finish the fermentation and remains there on lees about 3 months. Bottom-aging for 3 months.
Fermentation temperature: 15-17°C

AGING

Aging container: 80% French Oak for 3 months. 20% American Oak for 3 months. The 50% of the oak is new.

VINEYARD CHARACTERISTICS

Production area: Kato Asites Heraklion Crete
Vineyard name: "Koumi", "Spartias"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 400m-670m
Yield per acre: 7.5tons per HA

Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Year vineyard planted: 2010, 2006
Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Vidiano 50%-Assyrtiko 50%
Harvest time: 1st 20th September for Assyrtiko, 10th August-10th September for Vidiano
First vintage of this wine: 2014
Number of bottles produced for this wine: 19000

TASTING NOTES

Pale yellow, bright illuminates the glass. The aroma is elegant with flavors of pineapple, apricot and chamomile which are combined elaborately with vanilla, nuts and oak. In the mouth, full bodied with crisp acidity that integrates nicely allowing the fruit to be properly expressed. The finish is long as leaving you a wonderful aftertaste with apricot and vanilla hints.

ACCOMPANIMENT

It is best consumed at a temperature of 12-14°C. It is suggested with rich, smoked yellow cheese, fish and seafood.

ANALYTICAL DATA

Vintage: 2023
Alcohol percent: 13.6%
pH level: 3.07
Residual sugar (grams/liter): 2.1
Total Acidity (grams/liter): 7.05

AWARDS

Decanter World Wine Awards 2015
Diamantopetra White 2014, bronze medal
Greek Wine Awards 2016
Diamantopetra White 2014, Top gold medal
Thessaloniki International Wine & Spirits Competition 2017
Diamantopetra White 2016, silver medal
Challenge International du Vin 2017
Diamantopetra White 2016, gold medal
International Wine Contest Bucharest 2017
Diamantopetra White 2016, gold medal
Thessaloniki International Wine & Spirits Competition 2018
Diamantopetra White 2017, silver medal
Challenge International du Vin 2018
Diamantopetra White 2017, gold medal
Decanter World Wine Awards 2018
Diamantopetra White 2018, silver medal
Congress Mondial de Bruxelles 2018
Diamantopetra White 2017, gold medal
Decanter World Wine Awards 2019
Diamantopetra White 2018, silver medal
The Wine Merchant Top 100 2019
Diamantopetra White 2018, Best white wine (Trophy Winner)
Thessaloniki International Wine & Spirits Competition 2019
Diamantopetra White 2018, silver medal
Sommelier Choice Awards 2019
Diamantopetra White 2018, silver medal
The Wine Merchant Top 100 2020
Diamantopetra White 2019, Highly Commended
Thessaloniki International Wine & Spirits Competition 2020
Diamantopetra White 2019, bronze medal
Decanter World Wine Awards 2020
Diamantopetra White 2019, silver medal
Decanter World Wine Awards 2020
Diamantopetra White 2019, Part of Wines of the Year 2020 with 95 points
Decanter World Wine Awards 2021
Diamantopetra White 2020, bronze medal
Thessaloniki International Wine & Spirits Competition 2021
Diamantopetra White 2020, silver medal
Decanter World Wine Awards 2022
Diamantopetra White 2021, bronze medal
IWSC 2023
Diamantopetra White 2022, Wine Silver 2023
Decanter World Wine Awards 2023
Diamantopetra White 2022, bronze medal
Thessaloniki International Wine & Spirits Competition 2024
Diamantopetra White 2023, silver medal
Decanter World Wine Awards 2024
Diamantopetra White 2023, silver medal



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

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SYRAH

MANDILARI

DIAMANTOPETRA
ΔΙΑΜΑΝΤΟΠΕΤΡΑ

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

VINE DESCRIPTION/PHILOSOPHY

Diamantopetra Red is a combination of two charming, distinctive red grape varieties. The Cretan Mandilari offers strength, rough tannins, and acidity while the international and distinguished Syrah brings richness and firmness to the wine. Our first goal was to create a strongly tasteful wine and secondly give the consumer the chance to taste the aromas of the Cretan land that preserve their purity and authenticity from Minoan times till now.

VINIFICATION

Separate vinification for each grape variety. Classic red vinification, fermentation is controlled at low temperatures. During the extraction process, different pumps are applied for the two grape

Varieties: the pumps over are more frequent for Syrah, while the atstringency of Mandilari grape is less frequent. A 12-month vintage in American and French oak barrels is followed.

FERMENTATION

Fermentation container: Stainless steel firstly and after fermentation, the wine goes to the Oak and remains there on lees about 12 months.

Fermentation temperature: 16-22°C

AGING

Aging container: 80% French Oak for 12 months. 20% American Oak for 12 months. The 50% of the oak is new.

VINEYARD CHARACTERISTICS

Production area: Kato Assites Heraklion Crete
Vineyard name: "Trochaka", "Vloros", "Pafis"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 350m-550m

Yield per acre: 8 tons per HA

Sun exposure: Northeast, exposed to sea winds from the Aegean Sea

Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Syrah 70%-Mandilari 30%

Harvest time: 15-30th September for Mandilari, 25th

August-15th September

The first vintage of this wine: 2008

Number of bottles produced for this wine: 21000

TASTING NOTES

Ruby red color with purple hues in the glass. Ripe red fruits dominate the nose with cherry, plum, and blackberry stealing the show. Violet, crushed black pepper seeds form a rich and complex aromatic profile. Noticeable, rounded tannins, and charming acidity. With a pleasant aftertaste, leave a sweet, spicy sensation in the mouth.

ACCOMPANIMENT

It is best consumed at room temperature, 17-18°C. It is suggested with grilled and roasted red meat with rich sauces, Cretan lamb called "antikisto" and very well-aged, rich yellow cheese including Cretan cheese.

ANALYTICAL DATA

Vintage: 2020

Alcohol percent: 13.2%

pH level: 3.47

Residual sugar (grams/liter): 1.8

Total Acidity (grams/liter): 5.6

AWARDS

Decanter World Wine Awards 2014
Diamantopetra Red 2011, Commended Award
Decanter World Wine Awards 2015
Diamantopetra Red 2012, bronze medal
Thessaloniki International Wine Competition 2015
Diamantopetra Red 2012, silver medal
Greek Wine Awards 2016
Diamantopetra Red 2013, silver medal
Viniales Internationales 2016
Diamantopetra Red 2013, silver medal
Decanter World Wine Awards 2016
Diamantopetra Red 2013, silver medal
Mediterranean International Wine & Spirits Challenge 2016
(Tervahio Israel)
Diamantopetra Red 2014, gold medal
Decanter World Wine Awards 2017
Diamantopetra Red 2014, silver medal
Thessaloniki International Wine & Spirits Competition 2018
Diamantopetra Red 2015, silver medal
Decanter World Wine Awards 2018
Diamantopetra Red 2015, bronze medal
Thessaloniki International Wine & Spirits Competition 2019
Diamantopetra Red 2016, silver medal
Decanter World Wine Awards 2019
Diamantopetra Red 2016, bronze medal
Wine Olymp Awards 2018
Diamantopetra Red 2016, bronze medal
Sommelier Choice Awards 2019
Diamantopetra Red 2016, bronze medal
The Wine Merchant Top 100 2020
Diamantopetra Red 2017, Highly Commended
Challenge International du Vin 2021
Diamantopetra Red 2017, silver medal
Decanter World Wine Awards 2021
Diamantopetra Red 2017, bronze medal
Decanter World Wine Awards 2022
Diamantopetra Red 2018, bronze medal
Thessaloniki International Wine & Spirits Competition 2022
Diamantopetra Red 2018, bronze medal
Decanter World Wine Awards 2023
Diamantopetra Red 2019, bronze medal
Thessaloniki International Wine & Spirits Competition 2024
Diamantopetra Red 2020, bronze medal
Decanter World Wine Awards 2024
Diamantopetra Red 2020, bronze medal



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/

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LIATIKO
ROSE

DIAMANTOPETRA
ΔΙΑΜΑΝΤΟΠΕΤΡΑ

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

WINE DESCRIPTION/PHILOSOPHY

The grape variety called Liatiko is one of the most cultivated, native red varieties of the Cretan vineyard. Liatiko has a complex character that makes it's cultivation and vinification much more difficult. Diamantopetra rose manages to reveal the endless richness of the Cretan vineyard through the unique aromatic profile and texture of this grape variety.

VINIFICATION

Limited skin maceration of the indigenous grape variety Liatiko for 2-3 hours, before controlled alcoholic fermentation at a controlled temperature in stainless steel tanks.

FERMENTATION

Fermentation container: Stainless steel
Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Assites Heraklion Crete
Vineyard name: "Stayrakia"
Soil composition: Calcium-clay, Argill-clay and limestone
Training method: Integrated vineyard management
Elevation: 350m-550m
Yield per acre: 8tons per HA
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Liatiko 100%
Harvest time: 10th August-29th September
First vintage of this wine: 2022
Number of bottles produced for this wine: 7000

TASTING NOTES

Light pink color, aromas of strawberry, sour cherry, and ripe cherries, with spicy notes. Balanced, rich, and aromatic mouthfeel with a long aftertaste.

ACCOMPANIMENT

It is a great accompaniment to shellfish and fish. Pair it with appetizers of the Mediterranean cuisine, salads as well as mild flavors of meat. The ideal temperature for serving is 10-12°C.

ANALYTICAL DATA

Vintage: 2023
Alcohol percent: 13.2%
pH level: 3.4
Residual sugar (grams/liter): 1.5
Acidity (grams/liter): 5.1

AWARDS

Decanter World Wine Awards 2023
Diamantopetra Liatiko rose 2022, bronze medal
Thessaloniki International Wine & Spirits Competition 2024
Diamantopetra Liatiko Rose 2023, bronze medal
Decanter World Wine Awards 2024
Diamantopetra Liatiko rose 2023, bronze medal



You can find us at

CMK Selections Inc.

Via Aia Vecchia, 3 Loc. Tassinai, 56040 Castellina Marittima (PI), Italy

cmk@cmkselections.com

skype:cmkconsulting

<http://www.cmkselections.com>

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