

*Lefka Krasia (white wines)*

Bottle

*Attica/Peloponnese*

Domaine Spiropoulos Ode Panos PGI '16- Moschofilero- Charmat Method, notes of apple, clean medium finish 46 (*sparkling & organic*)

Troupis Hoof & Lur PGI '17- Moschofilero- skin contact, spontaneous yeast fermented, unfiltered, citrus notes, fresh acidity 40

*Cephalonia/Crete*

Domaine Economou Assyrtiko PGI '13- rounder and richer than Santorini Assyrtiko's, notes of lemon, honey and white nuts, well-structured 84 (*organic*)

Domaine Economou Sitia White PDO '13- Vilana/Thrapsathiri- salinity, raw and powerful palate, apricot and mint, a spectacular Greek winery 84 (*organic*)

Sclavos Vino Di Sasso Robola PDO '17- minerality from limestone soil, ripe stone fruit, naturally fermented with local yeast, long lasting finish 50 (*biodynamic*)

*Epirus/Thessaly*

Domaine Glinavos Paleokerisio PGI '16- Debina/Vlahiko- semi-sparkling and semi-dry orange wine, apple and butter notes, refreshing bubbles 30 (*500ml & orange*)

Damonie Glinavos Zitsa Brut PDO '10- Debina- Champagne method of production, 18 months on lees, creamy texture, almonds & lemon blossoms 54 (*sparkling*)

Domaine Glinavos Zitsa PDO '16- Debina- apple, pear and fresh peach notes, youthful acidity, limestone minerality 40

Kontozisis Sun White PGI '16- Malagouzia- melon, flowers, herbs, white flesh fruit and citrus notes, great acidity 42 (*organic*)

Papras Bio Wines Melanthia PGI '16- Black Muscat of Tymnavos- vivid floral and rosy notes, finesse, slightly bubbly 12 (*187ml & organic*)

Domaine Zafeirakis Chardonnay PGI '17- stone fruit, almond and natural acidity, a very fresh chardonnay 40 (*organic*)

*Lemnos/Santorini/Tinos*

Garalis Retsina PGI 'NV- Muscat of Alexandria- tropical and herbaceous with a palate full of pine resin 22 (*500ml & organic*)

Hatzidakis Cuvée #15 PDO '16- Assyrtiko- skin contact for 12 hours, on lees for 8 months, fresh citrus, elegant palate, long aftertaste 90 (*organic*)

Hatzidakis Nykteri PDO '16- Assyrtiko- skin contact for 12 hours, 12 months oak, ripe stone fruits, excellent balance of acidity and tannins 94

Domaine Kalathas Sainte-Obéissance PGI '16- Aspro Potamisi/Rozaki- rozaki known as an edible grape, citrus and raspberries notes 104 (*organic*)

Domaine Kalathas Un été Grece PGI '16- Koumairiano/ Mavro Potamisi/Mandilaria- 50-150 year old vines, "a Greek summer" in a glass 104 (*organic & rosé*)

Koutsyannopoulos Ksera Homata PDO '15- Assyrtiko- 70-100 year old vines grown in dry soil, bright acidity, intense minerality, very long finish 90

Koutsyannopoulos Santorini PDO '14- Assyrtiko- free run juice, notes of stone fruits, flint, and ash. Medium to full bodied with long finish 52

Domaine Sigalas Assyrtiko/Athiri PDO '17- refreshing acidity, ripe citrus fruits, minerality 40

Domaine Sigalas Kavalieros Assyrtiko PDO '13- only 1200 bottles produced, 18 months on lees, powerful assyrtiko 90

Domaine Sigalas 7 Villages PDO '16- Assyrtiko- stainless for 1 year on lees and in the bottle for 1 year; each bottle highlights 1 of 7 Santorini villages 120

*Macedonia*

Kamara Estate Nimbus Albus PGI '16- Assyrtiko/Malagouzia- 3 months on lees, robust botanicals with stone fruit and hints of chamomile 50 (*organic & natural*)

Kamara Estate Nimbus Ritinitis PGI- Assyrtiko- orange resonated wine, organic pine resin, bergamot, resin and thyme notes, balanced acidity 50 (*orange wine*)

Domaine Karanika Brut Nature Extra Cuvée de Réserve PGI '16- Xinomavro- high acidity and minerality, great example of blanc de noirs 62 (*sparkling*)

Kir-Yianni Akakies Rosé PDO '17- Xinomavro- refreshing and dry sparkling rosé with berry notes 46 (*sparkling rosé*)

Domaine Nerantzi Malagouzia PGI '16- perfumed nose of honeysuckle, ripe peach and honey. Round, medium-full body with balancing acidity 38

Domaine Tatsis Roditis PGI '14- on lees in oak for 1 year, dried fruit, rich body and round tannins, bergamot and dried apricot 72 (*orange*)

*Erithra Krasia (red wines)*

Bottle

*Cephalonia/Crete/Santorini*

Argyros Atlantis Red PGI '16- Mandilaria/Mavrotragano- 50% used French oak, dark fruit forward, smooth yet spicy background	38
Douloufakis Liatiko PDO '16- round and elegant mouthfeel, spicy and fruity nose, medium body	34
Domaine Economou Sitia Red PDO '04- Liatiko- 3 years in oak barrels, cherry, earth, smoke, spice, medium tannins, looks and smells like Barolo	132
Hatzidakis Mavrotragano PGI '15- skin contact for 7 days, 18 months oak, red forest fruits, bitter chocolate, minerality, muscular, long aftertaste	98
Sclavos Orgion PGI '16- Mavrodaphne- 2 <sup>nd</sup> use oak, fine tannins and velvety texture, black fruit and tea leaves, depth of fruit with long finish	52 ( <i>biodynamic</i> )
Domaine Sigalas Mm PGI '15- Mavrotragano/Mandilaria- portion of must sees French oak, ripe red fruit, spices, mild tannins, balanced acidity	68 <i>Epirus/Thessaly</i>
Domaine Glinavos Vlahiko PGI '15- Vlahiko/Bekari- native grapes of Epirus, 2 years oak, robust tannins, fresh acidity, black fruit, explosive spices	52
Kontozisis A-Grafo Limniona PGI '17- floral nose blended with herbal tea notes, with a palate that starts smooth and continues with vigor	50 ( <i>organic</i> )
Kontozisis Sun Red PGI '14- Limniona/Xinomavro- wild cherry and tomato notes, clean and elegant palate, ripe and sweet tannins	46 ( <i>organic</i> )
Domaine Zafeirakis Limniona PGI '15- 12 months oak, notes of black currant, sour cherry and white pepper, strong acidity, medium body	48 ( <i>organic</i> )

*Macedonia*

Alpha Estate Hedgehog Xinomavro PDO '15- 12 months French casks, notes of leather and spices, full mouth, round tannins	46
Argatia Xinomavro PGI '11- 12 months French oak, earthy and slightly spicy notes, moderate mineral notes, fine-grained tannins, and good acidity	46
Kamara Estate Nimbus Russus PGI '15- Xinomavro/Syrah/Merlot- 12 months oak, pepper, cinnamon and nutmeg notes, velvety tannins	52 ( <i>organic</i> )
Domaine Karydas Xinomavro PDO '14- 2 years old and new French oak, dark berry notes with spices and vanilla, full bodied	64
Kir-Yianni Diaporos PGI '11- Xinomavro/Syrah- 22 month's new French oak, red fruit, vanilla, robust structure, full bodied	90
Ktima Ligas Xi-Ro PGI '15- Xinomavro/Roditis- natural and organic, medium body, tomato leaf, red fruits and slight smoke	48 ( <i>natural &amp; organic</i> )
Domaine Nerantzi Koniaros PGI '13- native grape of Serres, only winery bottling it, medium body, elegant tannins, vibrant fruit, powerful & earthy	134
Taralas Family Winery Naoussa PDO '07- Xinomavro- medium bodied, refined and structured with ripe tannins and a long persistent finish	78 ( <i>organic</i> )
Domaine Tatsis Goumenissa PDO '04- Xinomavro/Negoska- red fruits, balsamic and mushroom notes, medium body and tannins	72 ( <i>natural</i> )
Domaine Tatsis Xinomavro PDO '09- dried strawberries and tomatoes, olives, tea and mushrooms, medium body, moderate acidity and tannins	72 ( <i>natural</i> )
Terra Olympus Terra Petra Rapsani PDO '15- Xinomavro/Krassato/Stavrato- 14 months in barrel, medium bodied, silky, balanced tannins	56 ( <i>organic</i> )
Thymiopoulos Naoussa PDO '14- Xinomavro- 12 months French oak, full bodied, dried tomato, dried cherry and vanilla notes	46 ( <i>organic</i> )
Thymiopoulos Young Vines PDO '16- Xinomavro- full mouthfeel, balanced tannins, dried blackberries and plums	34 ( <i>organic</i> )
Ktima Voyatzis Tsapournakos PGI '16- elegant, smooth and balanced tannins, aromas of red berry fruit and herbs	42
Ktima Voyatzis Xinomavro PGI '13- deep flavored body, great backbone, earthy and spicy notes	42

*Peloponnese*

Bairaktaris Monolithos PDO '17 Agiorgitiko- 3 months on lees, fresh cherries with a round palate, soft tannins	34 ( <i>sustainable</i> )
Bairaktaris Old Monolithos PDO '14- Agiorgitiko- wild fermented & 12 months new French oak, mature red fruits, medium body, velvety tannins	40 ( <i>sustainable</i> )
Sant'Or Krasis PGI '17- Mavrodaphne- wild fermentation in French oak, dark fruit, powerful yet smooth tannins, medium acidity	46 ( <i>organic</i> )