

Lefka Krasia (white wines)

Bottle

Cephalonia/Crete

Domaine Economou Assyrtiko PGI '13- rounder and richer than Santorini Assyrtiko's, notes of lemon, honey and white nuts, well-structured	84 (<i>organic</i>)
Domaine Economou Sitia White PDO '13- Vilana/Thrapsathiri- salinity, raw and powerful palate, apricot and mint, a spectacular Greek winery	84 (<i>organic</i>)
Sclavos Vino Di Sasso Robola PDO '17- minerality from limestone soil, ripe stone fruit, naturally fermented with local yeast, long lasting finish	50 (<i>biodynamic</i>)

Epirus/Thessaly

Domaine Glinavos Paleokerisio PGI '16- Debina/Vlahiko- semi-sparkling and semi-dry orange wine, apple and butter notes, refreshing bubbles	30 (<i>500ml & orange</i>)
Damonie Glinavos Zitsa Brut PDO '10- Debina- Champagne method of production, 18 months on lees, creamy texture, almonds & lemon blossoms	54 (<i>sparkling</i>)
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 (<i>organic</i>)
Papras Bio Wines Melanthia PGI '16- Black Muscat of Tymavos- vivid floral and rosy notes, finesse, slightly bubbly	12 (<i>187ml & organic</i>)
Domaine Zafeirakis Chardonnay PGI '17- stone fruit, almond and natural acidity, a very fresh chardonnay	40 (<i>organic</i>)

Lemnos/Tinos

Garalis Retsina PGI 'NV- Muscat of Alexandria- tropical and herbaceous with a palate full of pine resin	22 (<i>500ml & organic</i>)
Domaine Kalathas Sainte-Obéissance PGI '16- Aspro Potamisi/Rozaki- rozaki known as an edible grape, citrus and raspberries notes	104 (<i>organic</i>)
Domaine Kalathas Un été Grece PGI '16- Koumairiano/ Mavro Potamisi/Mandilaria- 50-150 year old vines, "a Greek summer" in a glass	104 (<i>organic & rosé</i>)

Macedonia

Kamara Estate Nimbus Ritinitis PGI- Assyrtiko- orange resonated wine, organic pine resin, bergamot, resin and thyme notes, balanced acidity	50 (<i>orange & organic</i>)
Domaine Karanika Brut Nature Extra Cuvée de Réserve PGI '16- Xinomavro- high acidity and minerality, great example of blanc de noirs	62 (<i>sparkling</i>)
Kir-Yianni Akakies Rosé PDO '17- Xinomavro- refreshing and dry sparkling rosé with berry notes	46 (<i>sparkling rosé</i>)
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 (<i>organic & orange</i>)

Peloponnese

Domaine Spiropoulos Ode Panos PGI '16- Moschofilero- Charmat Method, notes of apple, clean medium finish	46 (<i>sparkling & organic</i>)
Troupis Hoof & Lur PGI '17- Moschofilero- skin contact, spontaneous yeast fermented, unfiltered, citrus notes, fresh acidity	40 (<i>orange</i>)

Santorini

Hatzidakis Cuvée #15 PDO '16- Assyrtiko- skin contact for 12 hours, on lees for 8 months, fresh citrus, elegant palate, long aftertaste	90 (<i>organic</i>)
Hatzidakis Nykteri PDO '16- Assyrtiko- skin contact for 12 hours, 12 months oak, ripe stone fruits, excellent balance of acidity and tannins	94
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

Erithra Krasia (red wines)

Bottle

Cephalonia/Crete/Lefkada/Lemnos

Domaine Economou Sitia Red PDO '04- Liatiko- 3 years in oak barrels, cherry, earth, smoke, spice, medium tannins, looks and smells like Barolo	132
Garalis Limnio PDO '17- 6 months Greek oak, notes of dried herbs, mature fruits, vibrant palate with high acidity, oldest referenced grape in world	40 (<i>organic</i>)
Sclavos Orgion PGI '16- Mavrodaphne- 2 nd use oak, fine tannins and velvety texture, black fruit and tea leaves, depth of fruit with long finish	52 (<i>biodynamic</i>)
Siflogio Brousko PGI '16- Vertzami- wild fermented, 17 months used French oak, black fruits, oak, wild herbs, high acidity, smooth tannins, med body	50 (<i>organic</i>)

Epirus/Thessaly

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
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
Domaine Ligas Bucephale PGI '16- Xinomavro- 18 months barriques, spontaneous fermentation, notes of small berries, leather, spices	90 (<i>natural & organic</i>)
Domaine Ligas Xi-Ro PGI '15- Xinomavro/Roditis- natural and organic, medium body, tomato leaf, red fruits and slight smoke	48 (<i>natural & 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>)
Vaimaki Family Mater Natura #2 PGI '10- Xinomavro- 18 months neutral oak, 4 years in bottle, notes of balsam, tobacco, mild tannins	58 (<i>organic</i>)
Vaimaki Family Mater Natura #4 PGI '09- Xinomavro- 12 months neutral oak, intense small red fruits, gooseberries, mild tannins, long aftertaste	66 (<i>organic</i>)

Peloponnese

Bairaktaris Monolithos PDO '17 Agiorgitiko- 3 months on lees, fresh cherries with a round palate, soft tannins	34 (<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>)

Santorini

Argyros Atlantis Red PGI '16- Mandilaria/Mavrotragano- 50% used French oak, dark fruit forward, smooth yet spicy background	38
Hatzidakis Mavrotragano PGI '14- skin contact for 7 days, 18 months oak, red forest fruits, bitter chocolate, minerality, muscular, long aftertaste	98
Domaine Sigalas Mm PGI '16- Mavrotragano/Mandilaria- portion of must sees French oak, ripe red fruit, spices, mild tannins, balanced acidity	68