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Oinos Wines

Greek Wine Wholesale Portfolio 2025/2026





ABOUT US

After many years of visiting Greece and developing a love for Greek wine and culture, we have finally decided to share that love and bring the best of Greek wine to Ireland.

It's been a wonderful journey, discovering many small wineries throughout mainland Greece and the Islands, and getting to know local wine makers whose commitment to producing top quality wines has been inspiring.

We have teamed up with sommelier, Luis, who has extensive knowledge and experience having lived in Crete and worked in the wine industry there for many years.

Jennifer and Anne.



ABOUT GREEK WINE

Greek wine dates to as early as 4000 BC when the first vines were domesticated in northern Greece. On the very same soils as their forefathers, winegrowers and winemakers continue to cultivate their vineyards.

Many viticultural regions of Greece's 33 PDOs and more than 100 PGIs have vineyards that are among the world's oldest and have produced wines for thousands of years. They are found on diverse soil and terrain, at altitudes varying between sea level and often in excess of 1,000m. The unparalleled array of distinct soil types, microclimates, elevations, and expositions result in terroir-driven wines which are Greece's greatest contribution to the winemaking world.

However, Greece's exceptional wine isn't just the result of great terroir. It is also a result of conscientious viticulture and growers who are willing to respect traditions and work with nature to produce an authentic wine which can express its place of origin and the winemaker's vision. Organic practices, low intervention and biodiversity are all prominent features of Greek wineries.

Much of Greece's distinctive ecosystem developed through natural selection, giving rise to vineyards protected from most vine pests and vine diseases. Therefore, many of the vineyards are suitable for organic cultivation or alternative methods of viticulture since the need for frequent chemical spraying has been largely eliminated.

There is a new generation of native winemakers being trained in the best wine schools in Europe. It is an exciting time for Greek wines as they receive the highest awards in international competitions and the worldwide recognition they deserve.

NORTHWEST GREECE

DOMAINE KARANIKA – PDO Amyndeon, N.W. Greece



Karanika Winery is one of Greece's most respected producers of organic and traditional-method sparkling wines, located in the high-altitude region of Amyndeon in Northern Greece. Founded by Dutch-Greek couple Laurens and Annette Hartman-Karanika, the winery focuses on crafting exceptional, terroir-driven wines with a commitment to sustainability, authenticity, and precision.

Karanika works primarily with indigenous Greek varieties—most notably Xinomavro, which thrives in Amyndeon's cool continental climate, sandy soils, and high elevation (700m+ above sea level). The estate is certified **organic** (2009) and **biodynamic**, employing natural vineyard practices, native yeast fermentations, and minimal sulfur use, all with a strong respect for the land and the life it supports.

Best known for their méthode traditionnelle sparkling wines, Karanika's Brut Cuvées (made from Xinomavro and sometimes Assyrtiko) have earned international acclaim for their elegance, structure, and aging potential. These wines combine the finesse of Champagne with a distinctly Greek character, offering an excellent alternative for sommeliers and buyers looking for premium sparkling wines with a unique origin story.

Karanika wines are handcrafted in small quantities, ideal for premium restaurant lists and boutique retail placements. They appeal to customers seeking authenticity, sustainability, and world-class quality from lesser-known terroirs. All their wines are **vegan** friendly.



Karanika Cuvée Speciale Extra Brut 2022

Traditional method sparkling wine

Organic. Vegan 

Grape: 90% Xinomavro, 10% Assyrtiko

11.5% Alc.

€22.00

A really elegant and fine vintage sparkling wine. It has a good complexity of primary aromas like citrus notes, green and red fruits and floral nuances. With a thin minerality and delicate mousse, this wine is perfectly balanced and has potential for aging.

Technical notes:

Whole bunches pressed in baskets and membrane presses. Based wine fermented with native yeasts. Fermented at a controlled temperature of 18-22 degrees c. Low sulphur use, no chemical additives. Second fermentation in bottle. Aged for 12 months on lees and released 2 months later. Sugar level 2g/L.



Karanika Brut Rose 2022

Traditional method sparkling wine

Organic. Vegan 

Grape: 98% Xinomavro, 2% Limniona

11.5% Alc.

€22.00

An outstanding Rosé vintage sparkling wine with a beautiful salmon colour. It has a complex bouquet of red berries, green fruits and floral notes with an elegant minerality and delicate mousse. This wine shows a very long finish and the perfect balance to be enjoyed now or for ageing.

Technical notes:

Whole bunches pressed in baskets and membrane presses. Short period of skin contact for colour extraction. Based wine fermented with native yeasts. Fermented at a controlled temperature of 18-22 degrees. Low sulphur use, no chemical additives. Second fermentation in bottle. Aged for 12 months on lees and released 2 months later. Sugar level 5g/L



Old Vines Xinomavro 2019

Dry red wine

Organic. Vegan 

Grape: 100% Xinomavro

12.5% Alc.

€18.00

Deep ruby in colour, this wine shows a complex nose of sour cherries, plums, dried tomatoes, olives and garrigue. It also shows sweet Spiced notes of vanilla, cinnamon and black pepper. This is a full-bodied wine, elegant, with ripe and fine tannins and a fresh acidity and a long and persistent length.

Technical notes:

Hand harvested, ungrafted pre-phylloxera Xinomavro vines of 60-100 years. Wild fermented using natural yeasts, open-top old wooden vats and gentle extractions by manual punch-downs. Matured in old 4-ton oak barrels for 12 months and 6 months in old French barrels (300-500L). Bottled unfiltered and unfined with further bottle aging before release.

Magoutes Winery is a boutique, family-run estate located in the historic mountain town of Siatista, in Western Macedonia, Northern Greece. Founded by the visionary Nikos Kontozisis, a pioneer of organic viticulture in the region, the winery is now led by his son Filippos Kontozisis, who combines traditional knowledge with a modern, minimal-intervention approach.

The estate specializes in high-altitude, low-yield vineyards and focuses on native Greek grape varieties—some of which are nearly extinct—crafted into wines of exceptional character, freshness, and age-worthiness.

The remote location, far inland and at high altitude (up to 950 meters above sea level) combine to form very windy and dry conditions. There are no maritime influences from either the Aegean or Ionian Seas and the terroir is notably rocky and rich in limestone.

Cultivation is **organic** and all vineyard and cellar work is artisanal. The climate of the area is superb for a “hands-off” approach and the winery is committed to terroir expression, biodiversity, and authenticity. The low intervention winemaking approach includes features like spontaneous fermentations with native yeasts or little-to-no fining, filtration or clarification. All their wines express the natural characters of their specific variety and their terroir.



Vieilles Vignes Blanc de Noir 2024



Organic Dry White Wine

Grape: 100% Xinomavro

13% Alc.

€16.20

Pale lemon in colour, this Blanc de Noirs from Xinomavro grapes shows pronounced aromas of ripe green fruits, citrus, stone fruits, floral notes and an elegant flintiness. The wine is dry, with a fresh acidity and a balanced alcohol. It is medium bodied with a creamy texture due to its time on its lees and shows a persistent length on the palate.

Technical notes:

From up to 70 years old ungrafted, bush-trained, Xinomavro vines, whole-bunches are hand-harvested and pressed using a vertical press. Only the first 30% of the must is used. The fermentation takes place spontaneously in stainless steel tanks with its wild yeasts, where it rests for 12-14 days after fermentation on its fine lees. The wine is unoaked and bottled after a natural sedimentation process.



Moschomavro 2022



Organic Dry Red Wine
Grape: 100% Moschomavro
13% Alc.

90/100 - Wine & Spirit Magazine (2021)

€16.20

With a lively and bright ruby colour, this wine has a fresh and complex bouquet of red and black fruits with floral notes and sweet, spiced nuances characteristic of Moschomavro. The wine is dry, with a fresh acidity and balanced alcohol. It is medium bodied, unoaked, with ripe and fine grained tannins and a very long and fresh finish.

Technical notes:

Moschomavro grapes are hand-harvested. After 3 days of cold pre-fermentation maceration, the fermentation takes place in steel tanks on its natural yeasts for 13-16 days. The wine doesn't go through oak maturation, but ages for 12 months in the bottle before being released.



Magoutes Xinomavro 2020



Organic Dry Red Wine
Grape: 100% Xinomavro
13% Alc.

91/100 - Jancis Robinson

€18.00

This wine shows a great varietal character of Xinomavro. It has pronounced ripe aromas of red fruits like sour cherry, raspberry and redcurrant. It also has distinctive notes of violets, tomato leaf, black olive tapenade and herbal nuances. The oak aging also adds more layers of complexity while softening the tannins. The wine is full bodied, with a balanced acidity and alcohol, and a long persistence length.

Technical notes:

Hand harvested grapes. After 2 days of cold pre-fermentation maceration the fermentation takes place in steel tanks on its natural yeasts for 13-16 days. Then the wine is aged for 2 years on 2.5hL old oak barrels and 1 year in bottle before release.



Parcel Selection 2018



Organic Dry Red Wine
Grape: 100% Xinomavro
13% Alc.

€42.00

This wine is renowned for its refinement and elegance. On the nose, it offers pronounced aromas of violet, cherries, and raspberries, complemented by savory layers of tomato leaves and olive tapenade. The palate is silky, smooth and with great concentration, showcasing the wine's complexity and depth.

Technical notes:

Magoutes Parcel Selection Xinomavro 2018 is a superb red wine produced from the best parcel of Xinomavro from Magoutes winery. The grapes come from ungrafted bush vines from nearly 100 years old. This contributes to the wine's complexity and depth. This wine reflects a unique combination of age, terroir, and tradition.

Hand-picked grapes from the best parcel of Xinomavro vines. After 2-days of cold pre-fermentation maceration, the fermentation starts spontaneously in large oak barrels for 30-40 days. Then the wine ages for up to 24 months in 500L old oak barrels plus another 12 months of further aging in the bottle before being released to the market. There is no treatment or filtration before bottling.

Dalamara Winery is a family-owned domaine with deep roots dating back to 1840. Located in the heart of Naoussa, today, it is run by Kostis Dalamara, a sixth-generation winemaker who trained in Burgundy and Alsace, bringing a refined, terroir-driven sensibility to the family's historic vineyards.

Farming just 6 hectares of organically certified vines on the limestone-rich slopes of Naoussa, and following biodynamic practices, the estate focuses primarily on Xinomavro, the region's noble indigenous variety. The vineyard is located at an altitude of 250-350 meters, mainly in clayey and calcareous soils.

This is a pure, structured wine of remarkable finesse, with aging potential and aromatic complexity that rivals the great wines of Europe.

All work is carried out by hand and with minimal intervention. The result is a wine that appeals to both classicists and the new wave of wine buyers seeking authenticity, transparency, and a strong sense of place.



Dalamara Naoussa 2022



Organic dry red wine
Grape: 100% Xinomavro.
13.5% Alc.

92 Points - Falstaff Magazin (2024)

€19.60

This wine is an outstanding example of Xinomavro. It shows different layers of complexity, like aromas of ripe red berries (sour cherries, raspberries and strawberries), floral and herbal notes like violets, sun-ripen tomatoes, green olive tapenade, garrigue, sweet spices from the oak ageing. The wine is dry, with a balanced acidity and medium bodied. With ripe and firm tannins and a silky texture this wine presents a very long and mineral finish.

Technical notes:

Whole bunches of Xinomavro are hand-harvested from a single vineyard. After a gentle pressing and maceration time, the fermentation takes place spontaneously with native yeasts up to 10 days. Without any filtration the wine ages for 17 months in French oak barrels (50% 300-liter and 50% 225-liter), with 10% new oak and 90% used barrels (2nd to 5th use).

Foundi Estate is a family-run winery established in 1992 by Nikolaos Foundis who is a pivotal figure in the Naoussa wine community. The estate's viticultural roots trace back to 1930, when the Foundis family planted their first Xinomavro vines after resettling from Eastern Thrace. The winery is situated in the verdant settlement of Nea Strantzia, around the Ramnista area, just 4 km from Naoussa. Today is managed by his daughter, Georgia, and her husband, continuing the family's dedication to producing wines that reflect the unique terroir of the region. The winery is a member of "Wines of North Greece" whose aim is to produce high quality wines that reflect the unique characteristics of the Xinomavro variety.

With 5 hectares of vineyards located at elevations between 175–200 meters and with sandy loam and limestone soils, Foundi Estate focuses predominantly on Xinomavro, the emblematic and noble red grape of Naoussa.

The estate employs traditional winemaking techniques and minimal intervention, including extended maceration, spontaneous fermentation and aging in French oak barrels, to craft wines that are both expressive and age-worthy.

Foundi Estate Naoussa 2018

Dry Red Wine

Grape: 100% Xinomavro

13% Alc.

Gold Medal - Thessaloniki International Wine Competition (TIWSC) (2016)

€17.00



This is an exceptional example of Xinomavro. The wine is pale ruby in color and shows a fantastic complexity and fineness. The aromas are pronounced and ripe, reminiscent of red berries, floral and earthy notes. With the characteristic aromas of Xinomavro, sour cherries, violets, tomato leaf and olive tapenade, the wines show secondary and tertiary aromas of coffee, dark chocolate, liquorice, forest floor and mushroom character. The wine is dry, with fine and ripe tannins, balanced in acidity and alcohol and a very long and persistent length.

Technical notes:

Whole bunches are hand harvested and selected from three vineyards in the Ramnista area. The wine is gently pressed and after a long maceration time of 4 weeks, fermentation takes part with native yeasts. The wine ages for 12 months in oak barrels and rests in the bottle for another year before being released.

Established in 1990 by Ioannis Vatistas, the winery is situated in the historical region of Monemvasia, renowned for its ancient winemaking heritage. With vineyards on the slopes of Pantanessa the family vineyards spread over 150 hectares.

The vineyards range in altitude from the sea level to an altitude of up to 400 metres, with some plots on rolling hills and mixed soils where the vines are grown on terraced narrow strips of land.

The estate cultivates both indigenous Greek and international grape varieties, including Petroulianos, Kydonitsa, Assyrtiko, Malagouzia, Mavroudi, and Agiorgitiko. Their philosophy is to maintain the use of traditional greek grape varieties while combining the unique growing environment.

Malagouzia is undoubtedly one of the most popular Greek white varieties. It has a distinct varietal character, showing aromas of blossom, stone fruit and fresh citrus notes.



Vatistas Estate 2023

Dry white wine

Grape: 100% Malagouzia

13% Alc.

€13.25

Pale lemon in color with greenish highlights. The aromas are pronounced having a bouquet of green and citrus fruit, grapefruit stone fruit, white peach, orange blossom, jasmin and sweet spiced notes. The palate is dry with a refreshing acidity. The wine is medium bodied with a particular oiliness. The time spent on its fine lees gives it more weight and an oily character with a balanced structure and a long length.

Technical notes:

Malagouzia grapes are harvested and gently pressed. After a period of cold maceration the juice is fermented in stainless steel tanks at low temperatures in order to retain the freshness of the grape variety. Then the wine matures in the same stainless steel tanks on its fine wine lees for two weeks in order to add more aromatics and weight.

PELOPONNESE

BOSINAKIS WINERY - PDO Mantinia



Established in 1992 in the village of Steno, in the Mantinia region of the Peloponnese, Bosinakis Winery is a family-run estate now led by siblings Sotiris and Katerina Bosinakis. Situated at altitudes of 650–700 meters, the vineyards benefit from clay-rich, rocky soils ideal for cultivating Moschofilero, the region's signature grape.

Bosinakis Winery is renowned for its dedication to showcasing the full potential of Moschofilero. Through extended maceration and innovative vinification techniques, they produce wines that challenge the notion of Moschofilero as merely a light, early-drinking variety. Their offerings include the classic Mantinia PDO white, a rare Moschofilero rosé, and the 'Aspela' orange wine, which undergoes extended skin contact to reveal the grape's complexity.

Cool temperatures during summer brings a slow ripening process for the grapes and therefore a characteristic fresh acidity. Moschofilero is a late ripening pink grape variety, very aromatic, showing distinctive aromas of rose petals, jasmine, violets, lychees, elderflower, citrus, stone fruits, blossom and spice nuances similar in aromatic to Gewurztraminer or Muscat.

Mantinia Moschofilero 2023



Vegan white wine

Grape: 100% Moschofilero

13% Alc.

Bronze Medal - Thessaloniki International Wine Competition (2021)

€14.50



This Moschofilero white wine has a pale lemon colour with salmon hues. It shows intense aromas of green apple, lemon, citron, orange blossom, jasmine and rose petals. This wine also shows some characteristic spiced notes from the Moschofilero variety that will become more persistent with the bottle ageing. The wine is dry, medium bodied and with a crisp and refreshing acidity which is perfectly balanced with the alcohol. The finish is bone dry and persistent on the palate.

Technical notes:

Moschofilero grapes go through a 6 hour extraction process at low temperatures in order to get as many characteristics as possible out of the grape. The fermentation takes place in stainless steel tanks at 13-15°C. It is let to age in the tanks with its fine lees for a very short period in order to retain the flavors, and then filtered before bottling

Aspela 2022

Orange dry wine / Light dry red wine.

Organic. Natural wine. Vegan  

Grape: 100% Moschofilero

13% Alc.

€20.00



This wine has a beautiful light red colour

It is highly aromatic with pronounced aromas of lychee, rose petal, Turkish delight, ripe red berries, Earl Grey tea, citrus peel, orange blossom and botanical hints.

Medium to full bodied, with a structured tannic backbone and a pleasant acidity the wine provides a memorable experience with a long and persistent after taste.

Technical notes:

This light red wine is a natural wine made from pink skinned Moschofilero grapes that are harvested late (first week of October), allowing them to become overripe, which enhances the flavor concentration. The total quantity of grapes is divided into two tanks with 50% being destemmed and the remaining 50% with the whole bunch.

Once the grapes are pressed with a traditional vertical press (with no extra pressure beyond the weight of the grape pulp), the must goes through an extended maceration time with the grape skins for up to 45 days. This provides the wine's distinctive color and complexity.

The fermentation takes place spontaneously with natural yeasts in stainless steel tanks and the must is vinified like a red wine for 20 days with daily pigéage and maceration. The 20% of the final blend spends two months in a barrel, which will be added to the final blend. Then the wine is bottled without any filtration or any additional intervention.

Founded in 1876 by the great-grandfather of the current proprietor, Athanassios Papaioannou, the winery is based in the heart of Nemea, a region renowned for its rich viticultural heritage in the Peloponnese. Over the decades, the Papaioannou family has been instrumental in elevating Greek winemaking standards, emphasizing the importance of terroir and sustainable practices. The Papaioannou winery owns the most famous vineyards in Nemea and always promotes the idea that wine must maintain its unique characteristics.

In the 1970's, Thanasis Papaioannou, a visionary in Greek viticulture, championed the cultivation of indigenous grape varieties and the adoption of organic farming methods. His commitment to expressing the unique characteristics of each vineyard plot led to the winery's reputation for producing wines of exceptional quality and authenticity.

Today, the estate owns approximately 57 hectares of certified **organic** vineyards. The vineyards are strategically located across various microclimates in Nemea, ranging from 300 to 800 meters in elevation, allowing for the cultivation of a diverse range of grape varieties with distinct expressions. The soil is predominantly rich in limestone, which contributes to the wines' minerality and structure, enhancing their aging potential. All the work is meticulously managed by George Papaioannou, a chemist and oenologist, fourth generation winemaker, who continues the family's dedication to excellence and tradition as well as experimentation with new types of wines.

Papaioannou St. Elias Assyrtiko 2024

PGI Peloponnese

Dry White Wine.

Organic. Vegan 

Grape: 100% Assyrtiko

13.5% Alc.



Platinum Medal – TEXSOM International Wine Awards (2024)

Gold Medal – Mundus Vini Grand International Wine Award (2024)

Gold Medal - Gilbert Gaillard (2023)

€13.50

This wine is a fantastic example of a cold climate Assyrtiko. Bright, pale-lemon in colour, the wine shows pronounced aromas of yellow fruits and lemon flowers, hints of orange rind, green plum, Indian spices and a distinctive salinity in the background. The wine is dry, with a balanced and refreshing acidity and very well structured. The finish is long and refreshing, leaving a lasting impression of citrus and minerality on the palate.

Technical notes:

Though Assyrtiko originates from Santorini, the Papaioannou family was among the first to successfully cultivate it in the Peloponnese, demonstrating that, with careful site selection, the variety could retain its freshness, structure, and salinity even away from volcanic soils.

This wine is made with Assyrtiko grapes planted in the areas of Xirokambos and Ai-Lias Dosara, which are known for their limestone-rich soils and cooler microclimates, ideal for preserving acidity and enhancing minerality in the wine.

The wine is fermented in stainless steel tanks at low temperature in order to preserve the varietal character of Assyrtiko. After fermentation it rests with its fine lees in the same tank for a short period of time, and then filtered before bottling. The wine does not go through oak aging.



Papaioannou, Pinot Noir 2021

Varietal Wine from the Peloponnese

Dry red wine

Organic. Vegan  

Grape: 100% Pinot Noir

14.5% Alc.

€14.85

Bright ruby in color, this wine shows intense aromas of ripe red and stone fruit like strawberry, cherry, plum, sour cherry, and secondary aromas from the oak aging like vanilla, butter caramel and cedar. The palate is rich, round, and velvety with a medium body. It shows distinctive flavors of strawberry jam, black cherry, raspberry, complemented by notes of vanilla, tea, cinnamon, and smoke. The finish is fresh and long, recalling notes of red fruit and spices.

Technical notes:

Pinot Noir grapes are destemmed in order to preserve the purity of the fruit of Pinot, avoid harsh tannins and prevent herbal flavours. After a period of cold fermentation maceration the must goes through a classical red wine fermentation. It matures for 6 - 8 months in oak barrels and one year in the bottle before being released to the market.



Papaioannou Saint George 2023

PDO Nemea

Dry red wine

Organic. Vegan



Grape: 100% Agiorgitiko

14% Alc.

Gold Medal - Gilbert & Gaillard International Challenge (2022)

€12.50

Bright red color with violet hues, this wine shows pronounced aromas of red fruit like cherry and mulberry. The wine is dry, medium-bodied with velvet tannins and excellent balance. The flavors of red fruits dominate and are complemented by subtle spice notes. The finish is clean, fresh and lingering, making it a versatile choice for various dishes.

Technical notes:

The Papaioannou winery is located in Nemea, the home of Agiorgitiko. Agiorgitiko, also known as "St. George," is an ancient Greek red variety capable of producing both young red wines with a lively character and well-structured wines with good aging potential.

Agiorgitiko grapes are destemmed in order to avoid harsh tannins. The must goes through a traditional red wine vinification with 10 days of maceration to ensure a gentle tannin extraction. After that time, the wine does not go through oak aging. The wine is bottled after fermentation to preserve its fresh and fruity character.



Estate Papaioannou, Nemea 2019

Dry red wine.

Organic. Vegan



Grape: 100% Agiorgitiko

14% Alc.

Gold Medal - AWC Vienna International Wine Challenge (2024)

Gold Medal - Mundus Vini Grand International Wine Award (2022)

Gold Medal - AWC Vienna International Wine Challenge (2021)

€15.00

Bright ruby red with purplish hues, this wine shows complex and rich aromas of black and red fruits, herbal notes, sweet spices and aromas from the oak aging

like toast, butter, vanilla and caramel. The wine is also developing aromas of dark chocolate, liquorice and moka beans. The wine is perfectly balanced and rich in tannins, offering flavors of dark cherry, cassis, dried red berries, cocoa, and a delicate touch of spices. The finish is long with a savory character that invites the next sip.

Technical notes:

Agiorgitiko grapes are destemmed in order to avoid harsh tannins. The must goes through a traditional red wine vinification with 10 days of maceration. After that, it ages for one year in French oak barrels and continues to mature in the bottle for six months before being released to the market.

Ktima Papaioannou Old Vines Nemea 2020

PDO Nemea

Organic. Vegan



Grape: 100% Agiorgitiko

14.5% Alc.

Grand Gold Medal – Berliner Wein Trophy (2023)

€19.70



This wine is deep ruby in colour with violet hues. The aromas are pronounced and ripe, full of black and red fruits, floral notes, herbs and spices, especially pepper and allspice. The aging in new oak followed by the bottle aging adds more structure and aromas to the wine. We can identify notes of dark chocolate, coffee, vanilla, spiced ginger, dark liquorice and cedarwood. On the palate, the wine is dry and full bodied, offering a velvety texture, balanced acidity, complexity of flavours and a very long and rich aftertaste.

Technical notes:

Over 40 year old Agiorgitiko vines are hand harvested from selected parcels within the Estate Papaioannou. This is done in order to ensure an optimal grape selection. Mostly all the selected vineyards are from south facing slopes, maintaining very low yields in order to obtain more concentration in the juice. Bunches are destemmed and after pressing the must undergoes a classical red wine fermentation. Then the wine ages in new oak barrels for one year before being bottled. After this time, it rests in the bottle for another 12 months before being released.

Established in 1917 by Antonis Mylonas in the historic wine-producing region of Keratea, Eastern Attica, Mylonas Winery has evolved into a boutique, third-generation family estate. Now managed by brothers Stamatis, Antonis, and Tasos Mylonas, the winery harmoniously blends traditional practices with modern winemaking techniques to produce wines that authentically express the terroir of Attica.

The estate encompasses 17 hectares of non-irrigated vineyards situated at altitudes ranging from 200 to 350 meters on the foothills of Mount Panion. The soils are predominantly sandy clay with limestone and shale subsoils, contributing to the distinctive minerality of their wines. The vines, averaging 45–50 years in age, yield low quantities of high-quality grapes, with a significant focus on the indigenous Savatiano variety.

Mylonas Winery is renowned for revitalizing the reputation of Savatiano, Greece's most widely planted grape, by crafting diverse styles ranging from fresh whites to skin-contact and amphora-aged wines. Their commitment to minimal intervention and sustainable practices ensures that each bottle reflects the unique character of the Attican landscape.

Mylonas Retsina 2023

Dry white wine

Grape: 100% Savatiano

12% Alc.



Among 50 Great Greek Wines (2020)

Silver Medal – Decanter World Wine Awards (2020)

Silver Medal – Balkans International Wine Awards (2020)

€13.50

Mylonas Retsina 2023 presents a bright lemon hue with greenish highlights. The aromas are pronounced and vibrant, offering notes of peach, mastic, mango, lemon and white flowers. It shows a fragrant herbaceous bouquet characteristic of Savatiano that resembles sage, thyme, rosemary and oregano. On the palate the wine is dry and it delivers a harmonious balance of fruity and herbaceous flavors, refreshing acidity and soft alcohol levels. The finish is clear, long and elegant.

Technical notes:

Savatiano grapes are hand-harvested and placed in small crates to preserve their integrity. Upon arrival at the winery, the grapes are cooled at 8 °C and destemmed followed by a pre-fermentation/maceration of 6 hours at 10 °C. Fermentation occurs in stainless steel tanks at 16°C with the addition of Aleppo pine resin, imparting the characteristic Retsina flavor. Post-fermentation, the wine is aged on its lees for three months with regular stirring to enhance complexity and texture.

Established in 1903 by George Argyros, Estate Argyros stands as Santorini's oldest operating winery. Now under the stewardship of the fourth generation, Matthaios Argyros, the estate has grown to encompass over 120 hectares of vineyards, making it the largest private vineyard owner on the island.

The vineyards are predominantly planted with ungrafted Assyrtiko vines, many of which are over a century old, with some exceeding 200 years. These ancient vines thrive in Santorini's unique volcanic soils, composed of sand, basalt, pumice, and ash, which are phylloxera-resistant and contribute to the distinctive minerality of the wines.

Estate Argyros is renowned for its commitment to quality and tradition, combined with modern winemaking techniques. With a minimal intervention philosophy and an **organic** approach the estate's wines, particularly their Assyrtiko, are celebrated for their purity, structure, and aging potential. In 2022, Estate Argyros was honored as one of the "Top 50 World's Best Vineyards," the only Greek winery to receive this distinction.

Estate Argyros Santorini 2022



Organic Dry white wine

Grape: 100% Assyrtiko

14.5% Alc.



95 Points - Decanter World Wine Awards (2024)

94 Points - Wine Advocate (2024)

Silver Medal - International Wine & Spirit Competition (IWSC) (2024)

€32.00

Yellow straw with light golden hues in colour, this superb Assyrtiko shows pronounced aromas of fresh citrus fruits like lemon, grapefruit, lime, white flowers, honeysuckle, lemongrass, golden apples and saline notes. The wine is dry, with a good and balanced acidity. It's medium-to-full-bodied with complex, fresh and elegant flavours and a vibrant minerality, reflecting the volcanic terroir. With a long and persistent length this wine is perfect to drink now or keep for the next 5 to 10 years.

Technical notes:

These Assyrtiko vines come from vineyards situated in the Episkopi, Pyrgos, and Megalochori areas of Santorini. They are 70 to over 200 years old vines, ungrafted and planted in the traditional kouloura (basket) training system.

With an altitude of 400–450 meters above sea level, the vines grow on volcanic soils, rich in

pumice, lava, ash and sand, with very low organic matter and excellent drainage. Although the climate is arid Mediterranean with strong winds and a large diurnal temperature variation, no irrigation is used at any stage.

Assyrtiko grapes are hand harvested and the yields are very low (20hL/ha) due to the old vines and poor soils, which enhances the concentration of the must.

The grapes are sorted by hand at the winery, destemmed and crushed with minimal oxygen exposure to preserve their aromatics. After a short period of cold maceration (6–12 hours) at low temperature ($\sim 10^{\circ}\text{C}$) to extract delicate aromas, the fermentation takes place in stainless steel vats using selected yeasts for over ~ 20 days at a controlled temperature of $16\text{--}17^{\circ}\text{C}$. Then, the wine is aged on fine lees for about 3–4 months with regular bâtonnage twice a week to enhance mouthfeel and complexity. The wine is entirely unoaked to maintain clarity of terroir and Assyrtiko's hallmark acidity and salinity.

The United Winemaking Agricultural Cooperative of Samos (UWC Samos) was established in 1934 in the island of Samos, in the Northeastern part of the Aegean.

In Samos, the White Muscat grape covers 98% of the total plantation of Samos. There are more than 2,200 different growers in the Island planting this noble variety, also known as Muscat Blanc à Petits Grains. In this case, the vine growers have a contract with the cooperative, which makes the wine after buying the grapes from the vine growers.

The best grapes come from terraced slopes located on the Mount Ampelos, reaching elevations up to 860 meters, with volcanic, gravelly and schistous soils and under a Mediterranean climate with ample sunshine and Aegean breezes.

Anthemis 2017

Sweet white wine

Grape: Muscat Blanc à Petits Grains

15% Alc.

Gold Medal - Thessaloniki International Wine & Spirits Competition (2023)



€16.50

Deep orange in colour with bronze highlights, which indicates extended oak aging. This delicious sweet wine has pronounced aromas of very ripe stone fruits (peach and apricot), mandarin, orange and lemon peel, fruit preserves, honey, butterscotch. The aging process has developed rich flavours of dates, dry fruits, chocolate, cocoa, tobacco and nuts.

On the palate the wine is sweet. The fresh and crisp acidity that the Muscat grapes have developed on the high altitude vineyards is a key factor on the quality of this wine as it really complements its natural sweetness. The wine has a very rounded and oily texture and a very long and complex finish.

Technical notes:

Muscat Blanc à Petits Grains grapes are handpicked at optimal ripeness from terraced vineyards on Mount Ampelos, situated at elevations up to 860 meters. The volcanic soils and Mediterranean climate contribute to the grape's aromatic intensity. The grapes are gently crushed to preserve delicate aromas and the fermentation takes place in stainless steel tanks under controlled temperatures to maintain varietal character.

Before the fermentation is completed, grape spirit is added to halt the process, preserving the natural sugars and resulting in a fortified wine with an alcohol content of 15%.

The wine is aged for 5 years in oak barrels. The extended aging in oak imparts complex tertiary aromas and flavors, including notes of dried fruits, tobacco, and chocolate, while maintaining the primary freshness of the Muscat grape.

Nectar 2015

Sweet white wine

Grape: Muscat Blanc à Petits Grains

15% Alc.

Gold Medal - Thessaloniki International Wine & Spirits Competition (2022)

Silver Medal - Concours Mondial de Bruxelles (2023)

€23.00



Deep amber in color with orange hints, this outstanding sweet wine shows pronounced aromas of raisins, plums, candied citrus peel, dried fruits, honey, dry nuts, preserved fruits. With a hints of smokiness, roasted cinnamon, toffee, cloves and walnuts, the wine is sweet and very complex. It has a fantastic acidity and freshness that perfectly balances the sweetness of the wine. The wine is full bodied with a very long and persistent length showing a great potential to improve with time.

Technical notes:

Muscat Blanc à Petits Grains grapes are handpicked at full ripeness and then sun-dried for several days to concentrate sugars and flavors. The combination of microclimate, hot and sunny summers, morning mists, sea breezes and gravelly stony terraces with good drainage, enables the grapes to fully ripen and concentrate all the flavours, sugars and acids.

The sun-dried grapes are gently crushed to extract the rich, concentrated must. Then, the must undergo its fermentation in stainless steel tanks. Similar to Anthemis, the fermentation is halted by adding grape spirit, resulting in a fortified wine with an alcohol content of 15%.

Nectar is aged for 6 years in oak barrels. The prolonged aging enhances the wine's complexity, introducing flavors of raisins, dried fruits, honey, and nuts, complemented by smoky notes and hints of macaroons.

The Pateromichelakis family has deep roots in viticulture, with a history dating back to the 18th century. After having to take a break due to phylloxera in the 1930s, the family returned to winemaking in 2005, focusing on organic farming and indigenous grape varieties from Chania, in Crete. The winery, now run by the farmers and brothers Ioannis and Manos Pateromichelakis, have a mission of preserving the family tradition using only **organic farming** and **low intervention** practices, avoiding synthetic chemicals and emphasizing biodiversity and soil health.

The vineyards are situated in the Kissamos region, western of Chania, at an altitude of 300 meters and overlooking the Aegean Sea. This elevation, combined with the cooling northern breezes, provides ideal conditions for grape cultivation. The vineyards benefit from a mix of clay and limestone soils, contributing to the unique minerality of the wines.

With the slogan "Save Romeiko", the brothers are an important pillar of a local association aiming to save the most significant indigenous grape variety of the Chania area and also one of the oldest grape varieties in the world. This is done not only by producing high quality wines from Romeiko but also by experimenting with this variety. Therefore, the brothers Pateromichelakis produce a Blanc de Noir, rosé, red and orange wine style from this local variety..



Ro Erito 2022

Organic Dry red wine
Grape: 100% Romeiko
14% Alc.

€12.95

Bright ruby red in color with violet hues, this red wine has pronounced ripe aromas of red fruits, especially red sour cherry, raspberry, strawberry and red plum. With a very distinctive herbaceous character and hints of spices gained from the ageing in barrique, this wine shows good complexity. On the palate the wine is dry, medium bodied and with ripe and fine tannins. With a perfect balance between acidity and alcohol levels this wine shows different layers of complexity and a clean and long mineral finish.

Technical notes:

Ripe Romeiko whole bunches are hand harvested and partially destemmed. After a maceration period of 10 days, the must is fermented in stainless steel tanks for 20 days with occasional punch downs. The wine ages for 10 months in new barriques (24%) and old barriques (76%). The wine goes through malolactic conversion and then is filtered without any fining agent and kept in the cellar for some time before release to the market.

CRETE

KARAVITAKIS WINERY - PGI Crete, Chania



Karavitakis Winery is a distinguished family-run estate located in Pontikiana village, within the Kolymvari area of Chania, in Crete. The Karavitakis family's involvement in viticulture dates back four generations. In 1996, Manolis Karavitakis, a chemist-oenologist, revitalized the family vineyards by introducing both indigenous and international grape varieties and constructing a modern winery facility. His son, Nikos Karavitakis, now oversees sales, exports, and the winery's tasting programs, continuing the family's commitment to quality and innovation.

The estate encompasses approximately 60 hectares of vineyards, both privately owned and managed through partnerships. These vineyards are situated on carefully selected terroirs to optimize the expression of each grape variety. The winery employs sustainable farming practices, including organic cultivation methods, manual harvesting and low-yield cultivation to ensure the highest quality grapes.

Klima Red 2022



Dry red wine

Grape: 90% Kotsifali, 10% Mavrotragano

13% Alc.

€13.50

Medium purple in colour, this wine has explosive aromas of ripe red and black fruits like cherry, sour cherry, red currant, blueberry, blackberries and an herbaceous, floral character, reminiscent of tea leaves, black pepper and violets. The wine also shows sweet spices from the oak aging, bringing aromas of vanilla, cinnamon and red liquorice. The wine is dry and juicy, with a crisp and fresh acidity, ripe and fine grained tannins, medium bodied and a long and persistent length.

Technical notes:

The blend Kotsifali - Mavrotragano by Nikos Karavitakis was established as one of the most successful blends of Greek varieties on the market. While Kotsifali gives body, softness, generous doses of aromatics and acidity, Mavrotragano gives structure and complexity by adding tannins, colour and other aromatics missing in Kotsifali like dark fruits, spices, violets and herbal notes.

Both grapes are destemmed to avoid the extraction of bitter tannins and to preserve the purity of fruit flavors. Each variety is fermented in separate temperature-controlled stainless steel tanks. After fermentation, the blend matures for 11 months in second-use French oak barrels for extra depth and complexity.



3Klimata Blend 2022

Dry red wine

Grape: 60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot
13% Alc.

€16.50

Deep ruby red in colour with violet hues, this wine is complex, showing pronounced aromas of ripe red and black fruit like cherries and blackberries, plums, dried herbs, hints of spice, black pepper, liquorice, vanilla and tobacco. The wine is dry, with balanced acidity and smooth and ripe tannins. Medium-bodied, the flavors of red and black fruits persist, leading to a harmonious, elegant and long finish.

This blend wine offers a delicious Greek twist to a Tuscan style wine.

Technical notes:

The vines are grown on specially selected blocks on the Karavatakis Estate.

The vineyards are unirrigated and located at 150-380 metres altitude above sea level on north facing slopes. The soils are mainly a mixture of limestone and gravel. The Mediterranean climate, with its warm days and cool nights, allows for optimal ripening of the grapes, enhancing their aromatic complexity and balance.

Each variety is handpicked at optimal ripeness, to ensure the maximum quality, and fermented separately in stainless steel tanks to preserve their unique characteristics. After fermentation, the wines are blended. The final blend is aged for 6 months in 300L and 400L French oak barrels, 20% of which are new, imparting subtle oak notes without overpowering the fruit.

CRETE

DOURAKIS - PGI Crete, Chania

ESTD. 1988
DOURAKIS
WINERY

Established in 1988 by oenologist Andreas Dourakis, after completing his studies in Germany and gaining experience in various Greek and international wineries, Andreas returned to his roots to craft wines that reflect the unique terroir of Crete.

Today, the winery remains a family-run operation, with Andreas' children, Antonis (an oenologist) and Evie (marketing and administration), continuing the legacy. The estate emphasizes organic viticulture, sustainability and a deep respect for traditional methods.

Dourakis Winery is based in the mountainous village of Alikambos, at an altitude of 350 meters between the Cretan Sea and the Lefka Ori slopes. The soil composition of this area is mainly clay and limestone under a marked Mediterranean climate. Summers are warm and dry providing a long growing season and winters are mild and wet. Clay soils benefit from that rain retaining water that the vine will use for its growth during the long summer. From organic viticulture to their solar-powered winery, they are fully committed to sustainable practices.



Lihnos White 2022

Organic white wine
Grape: 100% Vidiano
14% Alc.

€15.90

Bright gold in colour this is an outstanding and complex wine. It shows pronounced aromas of ripe stone fruit like peach, apricots, quince, green and citrus fruits like lemon peel, mandarin, bergamot and lime. It also has notes of tropical fruit like mango and a floral character showing aromas of jasmine and chamomile. With herbaceous nuances like bay leaves and an elegant mineral background this wine has additional aromas from the oak aging like subtle vanilla and spices.

The wine is dry with a fresh acidity that balances the medium bodied of Lihnos. It has an oily texture and a long and mineral finish.

Technical notes:

Vidiano, the rising star of the Cretan whites, is an indigenous white grape variety from Crete. Though nearly extinct a few decades ago, it has been revived by quality-focused producers and is now considered Crete's flagship white grape, often compared to Viognier for its aromatic profile and to Assyrtiko for its structure.

Vidiano grapes were hand-harvested in September from organically farmed vineyards surrounding the winery. After directly pressing the grapes, the fermentation takes place for 10 days in stainless steel tanks. The wine rests for 6 months on its lees inside the tank and then transferred to oak barrels for another 6 months.



Monoceros Rose 2022

Organic dry rose wine

Grape: 70% Grenache 30% Liatiko

12.5% Alc.

€11.00

The wine is bright pink in color, with ripe aromas of red fruit like strawberry, raspberry and red cherry, which are characteristic of Grenache. It also shows aromas of green and citrus fruits, dried flowers, sweet spices and a hint of rose petals from the Liatiko variety.

The wine is dry, with a crisp and refreshing acidity. the wine is medium bodied, well balanced and with a long finish.

Technical notes:

Monoceros Rosé 2022 is a vibrant expression of Cretan terroir. This rosé showcases the winery's commitment to quality and tradition, offering a delightful experience for rosé enthusiasts.

Both varieties are harvested and treated separately until the final blend. Each variety goes through a short period of skin maceration with the must before they are fermented separately in stainless steel tanks for up to 12 days. Then, both wines are blended and they rest in stainless steel tanks for up to 6 months before being bottled and released to the market.

The Diamantakis family is dedicated to producing high-quality wines that reflect the unique characteristics of the Cretan terroir. Their approach combines traditional viticultural practices with modern winemaking techniques, emphasizing the expression of native grape varieties.

The winery is a family-run estate led by three key members of the family, each playing a vital role in its success. Zacharias, a trained oenologist, is responsible for the winery's vinification processes ensuring each bottle reflects the terroir of Crete. Michalis manages the vineyards applying sustainable and hands-on cultivation practices to maintain the health and expression of local grape varieties. And Ioannis handles the business operations and wine tourism activities, welcoming visitors and promoting the family's legacy.

Together, the three combine tradition, science, and vision to produce award-winning wines that highlight the potential of Cretan viticulture.

Established in 2007, this modern winery is nestled in the village of Kato Asites, southwest of Heraklion. The vineyards span 15 hectares, divided into 30 distinct plots, located in the eastern foothills of Mount Psiloritis. These vineyards range in altitude from 240 to 700 meters above sea level, with the white grape Assyrtiko thriving at the higher elevations.

The soil is predominantly limestone, a characteristic that imparts a notable minerality to the wines. Benefiting from a classic Mediterranean climate—hot, dry summers, mild winters, and essential autumn rainfall—the vineyards are also cooled by the Aegean Sea breezes, which help preserve acidity and aromatic freshness.

The winery practices integrated vineyard management, and all viticultural tasks are performed manually, ensuring both high-quality grape selection and long-term sustainability. The estate is dedicated to cultivating both indigenous varieties such as Vidiano, Assyrtiko, Liatiko, Mandilaria, and Malvasia di Candia Aromatica, as well as selected international grapes like Chardonnay and Syrah, crafting wines that authentically express the Cretan terroir.

Petali Assyrtiko 2023

Dry white wine



Vegan

Grape: 100% Assyrtiko

13% Alc.

90 points Silver Medal - Decanter World Wine Awards (2024)

Bronze Award - Thessaloniki International Wine & Spirits Competition (2024)

€13.50



Pale yellow in colour. This wine shows pronounced aromas of fresh citrus and green fruits, with subtle floral nuances and herbaceous character that reminds you of Cretan herbs like oregano, thyme and rosemary. With a flinty character, the wine is dry, crisp in acidity and well balanced with a long and persistent length.

Technical notes:

Assyrtiko, originally from Santorini, has found a thriving home in Crete's hot, dry climate. The vineyards benefit from the island's unique terroir, contributing to the grape's expressive character.

Assyrtiko grapes are hand harvested from their plots at more than 500 meters above sea levels in a Northeast orientation. Grapes, which are exposed to the sea winds from the Aegean Sea, are gently pressed and vinified at low temperatures (16oC) in order to retain the fresh aromatics of assyrtiko. The wine then rests inside the tanks on its fine lees for 3 months before bottling. The wine is unoaked in order to preserve the grape's natural freshness and minerality.

Diamantopetra White 2023

Dry white wine



Vegan

Grape: 50% Assyrtiko 50% Vidiano

13.5% Alc.

91 points, Silver Medal - Decanter World Wine Awards 2024

€14.20



The wine is pale lemon in colour, with pronounced aromas of ripe stone fruit, tropical fruits and floral notes like chamomile. The oak aging process in French and American casks help to add more complexity, roundness and structure to the wine. Aromas of vanilla, toast, popcorn, dairy and brioche are also present. The wine is dry, with a fresh acidity and full bodied with a creamy and oily texture. It has a long, mineral and elegant finish.

Technical notes:

With an elevation of between 400 and 670 meters above sea level and limestone/clay rich soil, each vine is cultivated to produce lower yields and more concentrated flavors. Each grape variety undergoes separate vinification in stainless steel tanks at low temperatures to retain the primary character and freshness. Then the wine is blended and transferred to oak barrels where it ages on fine lees for 3 months. The barrels are a mixture of 80% French oak and 20% American oak. 50% of the oak used in the aging process is new.

Both varieties shine in the accomplished blend with Vidiano bringing aromatic complexity and Assyrtiko adding saline freshness and acidity.

Diamantopetra Rose 2023

Dry rose wine



Vegan

Grape: 100% Liatiko

12.5% Alc.



Gold Medal – Gilbert & Gaillard International Challenge (2024)

Bronze Medal – Decanter World Wine Awards (2024)

Bronze Medal – Thessaloniki International Wine & Spirits Competition (2024)

€13.50

Light pink in color, this wine shows pronounced aromas of ripe red berries like strawberry, red cherry and sour cherry, with citrus and green fruit notes. It has a distinctive spiciness characteristic of Liatiko. The wine is dry, with a refreshing acidity, balanced alcohol levels and a good and fresh finish.

Technical notes:

Liatiko is one of Crete's most prominent indigenous red grape varieties of Crete, and it's known for its delicate character and aromatic complexity. Cultivated in the foothills of Mount Psiloritis, at elevations ranging from 240 to 700 meters, the vineyards benefit from limestone-rich soils and the cooling Aegean Sea breezes, contributing to the wine's freshness and minerality.

The winemaking process involves a classic rosé vinification method. The Liatiko grapes undergo a brief maceration period of 2–3 hours to extract the desired color and aromatic compounds. Fermentation occurs in stainless steel tanks at controlled temperatures, preserving the grape's natural freshness and aromatic profile.

Petali Liátiko 2019

Dry red wine



Vegan

Grape: 100% Liatiko

13.2% Alc.



Gold Medal – Gilbert & Gaillard International Challenge (2024)

Bronze Medal – Decanter World Wine Awards (2023)

Bronze Medal – Thessaloniki International Wine & Spirits Competition (2022) (2019 vintage)

8th Place – 50 Great Greek Wines (2019 vintage)

€13.00

Bright cherry red in color verging on garnet, this wine is complex and has pronounced aromas of red and black fruit like cherry, raspberry, blackberry and plum. It also shows distinctive notes of raisins, caramel and fig and spiced

nuances like cinnamon and clove. The wine is dry, medium-bodied with balanced acidity and well-structured tannins, which are fine grained and ripe, leading to a juicy and long aftertaste.

Technical notes:

Liatiko is one of Crete's most prominent indigenous red grape varieties of Crete, and it's known for its delicate character and aromatic complexity. Cultivated in the foothills of Mount Psiloritis, at elevations ranging from 240 to 700 meters, the vineyards benefit from limestone-rich soils and the cooling Aegean Sea breezes, contributing to the wine's freshness and minerality.

The winemaking process involves a classic red vinification method. The Liatiko grapes undergo a brief maceration period of 5 to 7 days to extract the desired color and aromatic compounds. Fermentation occurs in stainless steel tanks at controlled temperatures to preserve the grape's natural freshness and aromatic profile. The wine is bottled 12 months after vinification.

Diamantopetra Red 2019

Dry red wine



Vegan

70% Syrah 30% Mandilari

13% ALC.

Bronze Medal - Decanter World Wine Awards (2024)

Gold Medal – Gilbert & Gaillard International Challenge (2024)

Silver Medal – Thessaloniki International Wine Competition (2023)

€14.90



Deep ruby red in color with purple hues, this wine has different layers of complexity. It shows pronounced aromas of ripe red and black fruits like cherry, plum and blackberry. It also has floral notes like violet and dark rose petals and crushed black pepper characteristic of Syrah. Secondary and tertiary aromas are present at this stage reminding of toast, mocha and dark chocolate notes. It is dry on the palate and has rounded and firm tannins, a good balanced acidity and a long and persistent aftertaste.

Technical notes:

Diamantopetra Red 2019 is a combination of two charming, distinctive red grape varieties. The Cretan Mandilari offers strength, tannins and acidity while Syrah brings richness and firmness to the wine. Each grape variety is vinified separately in steel tanks and fermented at a controlled temperature. Individual pump overs are applied during the extraction process for both grapes, more frequently for the Syrah, and less frequently for the Mandilari grape because of its higher levels of tannins. The wine is blended and aged for 12 months in a mixture of 80% French oak and 20% American oak. 50% of the oak used in the aging process is new.

CRETE

GAVALAS - PGI Crete, Heraklion



Gavalas Winery is a family-run estate located in the small rural village of Vorias, Monofatsi, in the Heraklion region of Crete. The winery's roots trace back to 1906 when Emmanuel Gavalas planted the first vineyards. He utilized traditional Minoan stone treading tanks in Agios Thomas for winemaking. Over the generations, the Gavalas family has maintained a deep commitment to viticulture, with Nikos Gavalas (fourth generation, Emmanuel's great-grandson) currently leading the winery. He continues the family's legacy with a deep respect for tradition and a forward-looking vision rooted in sustainability.

In 2001, the family transitioned to **organic** farming practices, committing to sustainable practices and preserving the rich biodiversity and character of their native terroir. By 2004, they had established a modern, vertically integrated winery that oversees every stage from production to bottling.

Situated approximately 35 km south of Heraklion, the winery resides in a region characterized by its Mediterranean climate—hot, dry summers and mild, wet winters. This climate type and the cooling effects of the Aegean Sea breeze helps produce wines with good concentration and freshness.

The area benefits from calcareous soils, which, combined again with the climate, create ideal conditions for viticulture. The vineyards, about 7 hectares in total, are cultivated organically, promoting sustainability and environmental awareness.



Mandilari 2018



Organic red wine

Grape: 100% Mandilari

12.7% Alc.

€14.00

This wine is deep ruby in colour with garnet hues, indicating bottle age. The aromas are ripe and pronounced showing ripe black fruits like blackberry, black cherry and plum. With an herbaceous character, the wine also presents aromas of violet and crushed black pepper. Secondary aromas of toasted oak, mocha, vanilla and dark chocolate are also present, as well as a leather, earthy character from the bottle aging. The wine is dry, with a mouthwatering acidity and well balanced alcohol, ripe and fine grained tannins, full bodied and with a rich and persistent length.

Technical notes:

Mandilari is an ancient indigenous Cretan variety which gives wines with a vibrant deep ruby colour. It is generally fresh and fruity on the nose and offers robust tannins and high acidity.

Mandilari is often used in blends but here as a single-varietal wine which helps to express its unique character.

Mandilari is a late-ripening variety, typically harvested from mid-September to early October. The grapes are hand-harvesting to ensure the maximum quality. Mandilari is known for its high tannin content. Therefore, the grapes are destemmed before fermentation to reduce harsh tannins. After crushing, the juice ferments in stainless steel tanks to maintain the temperature control (26°C) and preserve the varietal characteristics. After a maceration time of 15 days the wine goes through the malolactic fermentation, converting malic acid to lactic acid, which softens the acidity and increases the mouthfeel. The wine is aged in French oak barrels for 12 months.

This particular vintage offers ripe and soft black fruit flavors, complemented by juicy acidity. With bottle aging, the robust tannins have mellowed, revealing complex notes of mocha, toast, and pepper spice that persist on the long finish.



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