

GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 2

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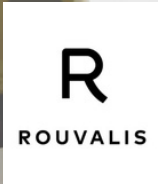
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WINE REGIONS OF GREECE

WINE FOLLY

NORTHERN GREECE EPIRUS, MACEDONIA AND THRACE

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

WAE - DRAMA

CENTRAL GREECE INCLUDING ATTICA AND THESSALY

- Savatiano
- Retiano
- Malagousia
- Agiorgitiko

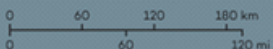
- Rapsani
- Xinomavro
 - Krasato
 - Stavrato

SOUTHERN GREECE CRETE, PELOPONNESE, KEFALONIA

- Agiorgitiko
- Moschafliero
- Mavrodaphne

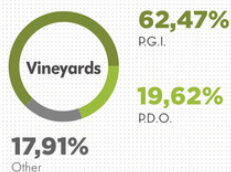
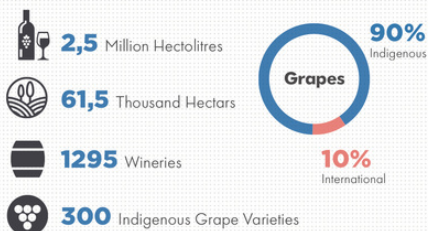
AEGEAN ISLANDS SAMOS, SANTORINI, LIMNOS, ETC

- Santorini
- Assyrtiko
 - Aidani
 - Athiri

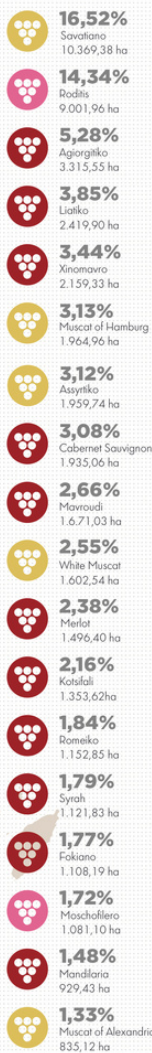


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MOST POPULAR



Greek wine at a glance

Everything you need to know about Greek wine in numbers

HECTARAGE UNDER WINE PER REGION

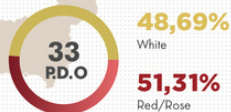
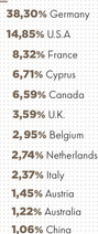
Wine producing Vineyards Surface



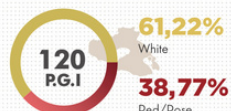
GREEK WINE EXPORTS



MAIN EXPORT MARKETS



PROTECTED GEOGRAPHICAL INDICATION



WINES OF GREECE



Our Producers

Macedonia, Drama

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

Slopes of Aigialeia, Peloponnese

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

Mountainous Arcadia, Peloponnese

Ktima Spiropoulos - **Organic** - Moschofilero, Roditis, Agiorgitiko, 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

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: 2022	Total acidity: 6,15 g/L
Classification: PDO Patra	Alcohol: 12,0%	pH: 3,60

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 2022, 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.

www.rouvaliswinery.gr

Rouvalis

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

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



Assyrtiko

Technical Information

Variety: 100% Assyrtiko

Viticultural zone: Slopes of Aigialeia

Classification: PGI Slopes of Aigialeia

Type: Dry white wine

Vintage: 2021

Alcohol: 12,5%

Sugar: <1 g/L

Total Acidity: 6,6 g/L

pH: 2,96

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 60hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2021, 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 (12–15°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.

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](#)



R ROUVALIS

Lagorthi

Technical Information

Variety: 100% Lagorthi	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2021	Total Acidity: 5,4 g/L
Classification: PGI Slopes of Aigialeia	Alcohol: 11,5%	pH: 3,21

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 40hl/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, greek gyro, 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, Lagorthis, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet Sauvignon / PDF Presentation



Syracho

Technical Information

Varieties: 60-40% Viognier/Roditis	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2021	Total acidity: 6,0 g/L
Classification: PGI Peloponnese	Alcohol: 13,0%	pH: 3,00

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 60hl/ha.

www.rouvaliswinery.gr

Winemaking

The grape-picking is done by hand using small crates. In 2021, 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
Viticultural zone: Slopes of Aigialeia
Classification: PGI Slopes of Aigialeia

Vintage: 2021
Type: Dry red wine
Alcohol: 13,0% vol

Sugar: <1 g/L
Total acidity: 5,8 g/L
pH: 3,47

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 50hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2021, it took place on 17th 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.

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