

GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 2

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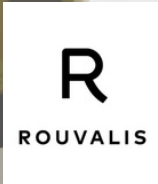
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WINE REGIONS OF GREECE

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
- Retinao
- Malagousia
- Agiorgitiko

- Rapsani
- Xinomavro
 - Krasato
 - Stavrota

Samos
● Muscat of Samos

Santorini

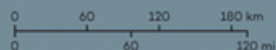
- Assyrtiko
- Aidani
- Athiri

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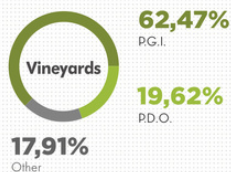
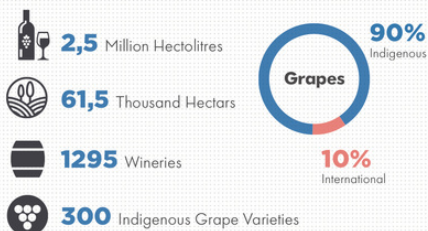
SOUTHERN GREECE CRETE, PELOPONNESE, KEFALONIA

- PELOPONNESE
- Agiorgitiko
 - Moschafliero
 - Mavrodaphne

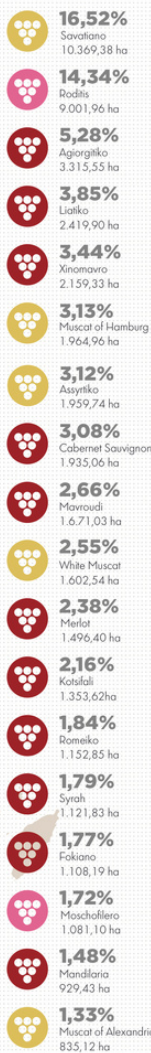
- CRETE
- Vidiano
 - Kotsifali
 - Mandilaria
 - Liatiko
 - Syrah



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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

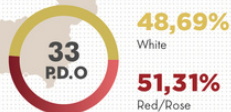
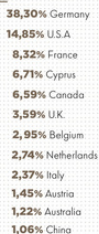
Wine producing Vineyards Surface



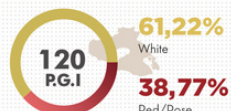
GREEK WINE EXPORTS



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

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, 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>



Pinos White 2020

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 is occurred before bottling.

Fermentation

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

Vineyard Characteristics

Production area: Kato Assiotes Heraklion Crete
Vineyard name: "Simani Cambos", "Corfi"
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 in sea winds from Aegean Sea
Agronomist/Vineyard manager: Diamantakis Ioannis, Diamantakis Michael

Winemaking Information

Varietal composition: Malvasia di Candia Aromatica 50% - Chardonnay 50%
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Harvest time: 5th-25th August for both grape varieties
First vintage of this wine: 2008
Number of bottles produced for this wine: 22000

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

Alcohol percent: 12,8%
pH level: 3,33
Residual sugar (grams/liter): 1,8
Total Acidity (grams/liter): 5,5

Awards

Vinosa Wine Challenge 2009
Pinos White 2008, silver medal
Decanter World Wine Challenge 2010
Pinos White 2009, Commended award

Glades du Vin 2010

Pinos White 2009, bronze medal
Challenge International du Vin 2011
Pinos White 2010, gold medal

Decanter World Wine Awards 2011

Pinos White 2010, bronze medal
Concours Mondial de Bruxelles 2012
Pinos White 2011, gold medal

Challenge International du Vin 2012

Pinos White 2011, bronze medal
Decanter World Wine Awards 2012
Pinos White 2011, bronze medal

Challenge International du Vin 2013

Pinos White 2013, bronze medal
Greek Wine Awards 2013
Pinos White 2012, silver medal

Decanter World Wine Awards 2014

Pinos White 2013, Commended Award

Challenge International du Vin 2015

Pinos White 2014, silver medal

Decanter World Wine Awards 2015

Pinos White 2014, Commended Award

Decanter World Wine Awards 2016

Pinos White 2015, bronze medal

Decanter World Wine Awards 2017

Pinos White 2016, bronze medal

International Wine Contest Bucharest 2017

Pinos White 2016, silver medal

Challenge International du Vin 2018

Pinos White 2017, silver medal

Decanter World Wine Awards 2018

Pinos White 2017, bronze medal

Thessaloniki International Wine & Spirits Competition 2019

Pinos White 2018, bronze medal

Wine Olymp Awards 2019

Pinos White 2018, silver medal



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/
[PDF Presentation](#)

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



Prinos Rose 2020

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 months maturation of the wine on its fine lees is occurred before bottling.

Fermentation

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

Vineyard Characteristics

Production area: Kato Assites Heraklion Crete
 Vineyard name: "Pezoula Tiri", "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.
 Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

Winemaking Information

Varietal composition: Syrah 70% - Mandilaria 30%
 Harvest time: 15th - 30th September for Mandilaria, 25th August – 15th September for Syrah
 First vintage of this wine: 2013
 Number of bottles produced for this wine: 18000

Tasting Notes

The color is lightly 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

Alcohol percent: 13.5%
 pH level: 3.35
 Residual sugar (grams/liter): 1.4
 Acidity (grams/liter): 5.9

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



Diamantakis Winery

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

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



Prinos Syrah 2019

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 Asities Heraklion Crete
Vineyard name: "Tsavadi", "Sinari Cambos"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 350m – 500m
Yield per acre: 800kg per HA.
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

Winemaking 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

Alcohol percent: 12,6%
pH level: 3,8
Residual sugar (grams/liter): 2,6
Total Acidity (grams/liter): 4,7

Awards

Vinos Wine Challenge 2009
Prinos Syrah 2008, silver medal

Vinos 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 2015, 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



Diamantakis Winery

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

[PDF Presentation](#)

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



Petali Assyrtiko 2020

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, crispy 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

Alcohol percent: 13.3%
 pH level: 3.16
 Residual sugar (grams/liter): 3.1
 Total Acidity (grams/liter): 6.3

Awards

The Wine Merchant Top 100 2019
Diamantakis Assyrtiko 2018
 Sommelier Choice Awards 2019
Diamantakis Assyrtiko 2018, silver award

Decanter World Wine Awards 2020
Diamantakis Assyrtiko 2018, bronze medal

Decanter World Wine Awards 2021
Petali Assyrtiko 2020, bronze medal



Diamantakis Winery

Mandilaria, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/
[PDF Presentation](#)

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



Petalí Liatiko 2018

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 difficult. Petalí 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 in order 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 Assitis Heraklion Crete
 Vineyard name: "Chaniotis", "Ylorina"
 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 – 25th 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, red-black fruits like strawberry, plum blackberry, which are followed by scents of spice like cinnamon and clove. Medium volume body with balanced acidity and tannins, give 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

Alcohol percent: 13.1%
 pH level: 3.60
 Residual sugar (grams/liter): 1.8
 Total Acidity (grams/liter): 5.2

Awards

Decanter World Wine Awards 2019
Petalí Liatiko 2017, gold medal
 Theodorou International Wine & Spirits Competition 2020
Petalí Liatiko 2018, bronze medal
 The Wine Merchant Top 100 2020
Petalí Liatiko 2018, Highly Commended
 Decanter World Wine Awards 2020
Petalí Liatiko 2018, bronze medal



Diamantakis Winery

Mandilaria, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/
[PDF Presentation](#)

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



Diamantakis Vidiano 2020

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 rediscovered 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 (18°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 Aostis/Heraklion Crete
 Vineyard name: "Viorini"
 Soil composition: Calcium clay, Argil-clay and limestone
 Training method: Integrated vineyard management
 Elevation: 350m - 550m
 Yield per acre: 80ms per HA
 Sun exposure: Northeast, exposed in sea winds from Aegean Sea.
 Year vineyard planted:
 Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michail

Winemaking Information

Varietal composition: Vidiano 100%
 Harvest time: 15th August - 10th September
 First vintage of the wine: 2010

Number of bottles produced for this wine: 13000

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

Alcohol percent: 13.3%
 pH level: 3.29
 Residual sugar (grams/liter): 1.8
 Total Acidity (grams/liter): 5.9

Awards

International Wine Challenge 2011
Diamantakis Vidiano 2010, silver medal
 Decanter World Wine Awards 2012
Diamantakis Vidiano 2011, commended award
 International Wine Challenge 2012
Diamantakis Vidiano 2011, bronze medal
 International Wine Challenge 2013
Diamantakis Vidiano 2012, bronze medal
 Decanter World Wine Awards 2013
Diamantakis Vidiano 2012, silver medal
 Thessaloniki International Wine & Spirits Competition 2013
Diamantakis Vidiano 2012, gold medal

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 2016, 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 Olymp 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 Olymp 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



Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/
[PDF Presentation](#)

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



Diamantopetra White 2020

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. Battonage 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 Asoites Heraklion Crete
 Vineyard name: "Koumi", "Spartias"
 Soil composition: Calcium-clay, Argi-clay and limestone
 Training method: Integrated vineyard management
 Elevation: 400m – 670m Yield per acre: 7.Stons per HA.
 Sun exposure: Northeast, exposed in sea winds from Aegean Sea.
 Year vineyard planted: 2010, 2006
 Agronomist/vineyard manager: DiamantakisIoannis,
 Diamantakis Michael

Winemaking Information

Varietal composition: Vidiano 50% - Assyrtiko 50%
 Harvest time: 1st - 20th September for Assyrtiko, 15th
 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

Alcohol percent: 13.3%
 pH level: 3.19
 Residual sugar (grams/liter): 1.4
 Total Acidity (grams/liter): 6.8

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 2017, silver medal

Concours Mondial de Bruxelles 2018
Diamantopetra White 2017, gold medal

Decanter World Wine Awards 2019
Diamantopetra White 2018, silver medal

Diamantakis Winery

Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/
[PDF Presentation](#)

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



Diamantopetra Red 2018

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

Diamantopetra Red is a combination of two charming, distinctive red grape varieties. The Cretan Mandilaria offers the strength, the rough tannins and the acidity while the international and distinguished Syrah brings in richness and firmness of 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 in low temperature. During the extraction process, different pumps over are applied for the two grape varieties: the pumps over are more frequent for Syrah, while the astringency of Mandilaria grape allow less frequently. A 12 months 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: "Trochala", "Voros", "Pelki"
 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: Syrah 70% - Mandilaria 30%

Harvest time: 15th - 30th September for Mandilaria,

25th August – 15th September

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, blackberry stealing the show. Violet, crushed black pepper seeds form a rich and complex aromatic profile. Noticeable, rounded tannins, charming acidity, with a pleasant aftertaste leaves 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 "antikristo" and very well aged, rich yellow cheese including Cretan cheese.

Analytical Data

Alcohol percent: 12,5 %

pH level: 3.50

Residual sugar (grams/liter): 2.0

Total Acidity (grams/liter): 5.5

Awards

International Wine Challenge 2010

Diamantopetra Red 2008, silver medal

Vienna Wine Challenge 2010

Diamantopetra Red 2008, silver medal

Concours Mondial de Bruxelles 2011

Diamantopetra Red 2009, silver medal

Decanter World Wine Awards 2013

Diamantopetra Red 2010, Commended Award

Greek Wine Awards 2013

Diamantopetra Red 2010, silver medal

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

Vinales Internationales 2016

Diamantopetra Red 2013, silver medal

Diamantakis Winery

Mandilaria, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/
[PDF Presentation](#)

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Diamantopetra rose 2022

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 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, 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 – 25th 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 fishes. Pair it with appetizers of the Mediterranean cuisine, salads as well as mild flavors of meat. The ideal temperature of serving is 10 - 12°C.

Analytical Data

Alcohol percent: 12.8%
 pH level: 3.3
 Residual sugar (grams/liter): 1.7
 Acidity (grams/liter): 6.1



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