

GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 2

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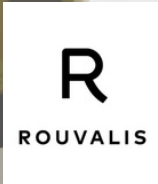
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WINE REGIONS OF GREECE

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

Samos
● Muscat of Samos

Santorini

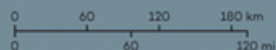
- Assyrtiko
- Aidani
- Athiri

AEGEAN ISLANDS SAMOS, SANTORINI, LIMNOS, ETC

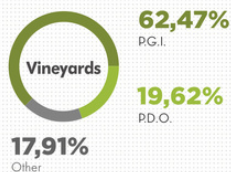
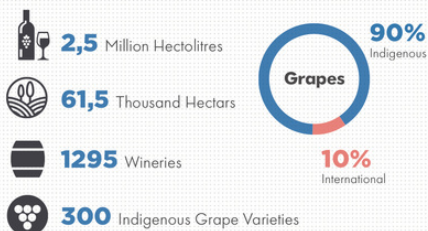
SOUTHERN GREECE CRETE, PELOPONNESE, KEFALONIA

- Agiorgitiko
- Moschafliero
- Mavrodaphne

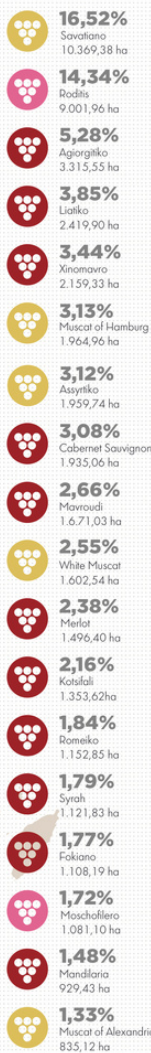
- HERAKLION
CRETE
- Vidiano
 - Kotsifali
 - Mandilaria
 - Liatiko
 - Syrah



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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

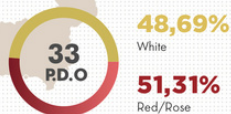
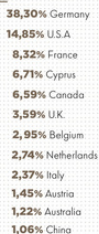
Wine producing Vineyards Surface



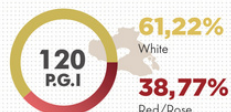
GREEK WINE EXPORTS



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

Macedonia, Drama

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

Short Info

The Pindos mountain range in the west and the boundaries with Thrace in the east make up northern Greece's geographical region. In addition to native cultivars, such as Xinomavro, the most noble red produced by the vineyards of northern Greece, the vineyards of Macedonia (Drama, Kavala, Halkidiki, Goumenissa, Naoussa, Amynteo) also host cultivars of foreign origin, producing some of the best Sauvignon Blanc, Chardonnay, and Syrah varieties produced in Greece. ... [Read more.](#)



Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional / [PDF Presentation](#)



Techni Alipias White



" An exotic Sauvignon Blanc & Assyrtiko "

Techni Alipias white offers one of the most authentic expressions of the exotic, aromatic white blends from Drama. One of the first wines of Drama created in the -now popular- fashion of blending Sauvignon Blanc with Assyrtiko, it shaped and defined this style for the entire region, inspiring other producers.

WINEMAKING

Cold soaking of the grape skins into the must to transfer the explosive aroma components of the grapes, prior to fermentation. Each variety is vinified separately in stainless steel tanks and after completion, the blend is created. Sur lies method (stirring the fine lees into the tanks) gives the wine volume and complexity.

Varietal composition: Sauvignon Blanc 80 % - Assyrtiko 20%

Origin of grapes: Kali Vrisi, Mikrochori

Soil: Sandy-Clay over limestone layers (Kali Vrisi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 150.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)



Techni Alipias Rosé



" The epitome of style and finesse "

Techni Alipias rosé offers a charming light color and a discreet, elegant aromatic character. Cool, versatile and lightweight, it is ideal for either hot summer days or as an Apéritif wine, year-round. Techni Alipias rosé can put aside dilemmas regarding wine pairings as it can work extremely well from the beginning to the end of a meal, with all different kinds of dishes.

WINEMAKING

'Bleeding' or Saignée method is applied; a portion of the Syrah must is racked right after crushing the grapes.
Vinification in stainless steel tanks, in controlled temperatures.

Varietal composition: Syrah 100 %

Origin of grapes: Kali Vrissi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional / [PDF Presentation](#)



Techni Alipias Red



" A classic and favorite blend "

Techni Alipias red utilizes the unique and extremely successful blend of Bordeaux-originating Cabernet Sauvignon with Greek Agiorgitiko, a variety that traveled from the Peloponnese to Northern Greece and is expressed gracefully through the terroir of Drama. A wine with restrained extraction but at the same time dense and rich, from grapes cultivated with care in Mikrochori and Kali Vrissi.

WINEMAKING

Separate vinification of the two varieties. Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 1/3 new, for 12-month maturation. The wine is then blended and returns to the tanks for settling and bottling.

Varietal composition: Cabernet Sauvignon 70 % - Agiorgitiko 30%

Origin of grapes: Mikrochori, Kali Vrissi.

Soil: Sandy-Clay over limestone layers (Kali Vrissi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 50.000 bottles.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)



Idisma Drios Assyrtiko



" Ideal synergy between acidity and oiliness "

Idisma Drios Assyrtiko is vinified in French oak barrels and impresses. Exuberant, with concentration and volume but at the same time with the characteristic lemony vitality of Assyrtiko, it is a wine that offers everything in the right doses. The grapes come from vineyards in Mikrochori and Kali Vrasi, areas with cold winters and refreshing north winds during the summer.

WINEMAKING

Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must. Fermentation starts in stainless steel tanks and on the seventh day the wine with its fine lees is transferred to 225 liter French oak barrels. The fermentation is completed into the barrels while manual bâtonnage (stirring of the fine lees) is applied for about 6 months; a method that gives volume, density and creaminess to the wine.

Varietal composition: Assyrtiko 100 %

Origin of grapes: Kali Vrasi, Mikrochori

Soil: Sandy-Clay over limestone layers (Kali Vrasi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 15.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional / [PDF Presentation](#)



Idisma Drios Chardonnay



" Shining in the International Chardonnay Arena "

Idisma Drios Chardonnay has its own place as one of the leading Greek Chardonnays. Vinified in oak barrels, it is round, it features sweet aromas and richness, spreading across the tasting palette and impressing with its texture. The grapes come from vineyards in Mikrochori and Kali Vrissi; both are regions that enjoy cold winters and refreshing north winds in summer.

WINEMAKING

Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must. Fermentation starts in stainless steel tanks and on the seventh day the wine with its fine lees is transferred to 225 liter French oak barrels. The fermentation is completed into the barrels while manual bâtonnage (stirring of the fine lees) is applied for about 6 months; a method that gives volume, density and creaminess to the wine.

Varietal composition: Chardonnay 100 %

Origin of grapes: Kali Vrissi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 20.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)



Idisma Drios Merlot



" A cool-climate Merlot "

Wine Art Estate manages to masterfully vinify the famous Merlot, offering a cool-climate version. The most widely planted variety in France, the exceptional Merlot, rarely finds such ideal growing conditions as in Drama, that ensure its finesse. The Drama terroir offers Merlot everything it needs to triumph.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 1/3 new, for 12months maturation.

Varietal composition: Merlot 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 12.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)



Idisma Drios Xi



" The Xinomavro of Drama "

Wine Art Estate cultivates in Drama the top-quality red variety of Northern Greece; Xinomavro. Precise cultivation and careful vinification have contributed to the creation of a wine that balances between finesse and strength, lightness and volume, aging and freshness. A Xinomavro that puts an end to the dilemmas on the modern or traditional approach of Xinomavro, since it has elements from both styles. The balance between finesse and volume makes it just as flexible on the table.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to 225 lt French oak barrels, 50% new, for a 12month maturation.

Varietal composition: Xinomavro 100 %

Origin of grapes: Kali Vrissi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 2.500 bottles.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional / [PDF Presentation](#)



Plano Assyrtiko



" The razor-blade, sharp expression of Drama "

Plano Assyrtiko offers mineral austerity with the iodine aromas of the sea. Its lemony, salty character evokes childhood memories, when as children we were bringing a handful of wet pebbles near our nose to enjoy their sea breeze. The grapes come from a single vineyard in Kali Vrissi, on the eastern slopes of Mount Menoikio. The label featuring a protractor and the name 'Plano', 'Plan' in Greek, remind us of the two founders of the Estate, civil engineer Giannis Papadopoulos and architect engineer Giannis Kalaitzidis.

WINEMAKING

Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must. Fermentation in stainless steel tanks with batonnage sur lies (stirring of the fine lees into the tanks); a method that gives the wine volume and complexity.

Varietal composition: Assyrtiko 100 %

Origin of grapes: Kali Vrissi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 8.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)



Plano Malagousia



" Mediterranean charm "

Plano Malagousia by Wine Art Estate is a wine that manages to maintain its role at the table, perfectly matching plenty of dishes from the Mediterranean cuisine, without sacrificing the well-known extroversion of the variety. A balanced and at the same time expressive Malagousia that can play all roles, moving along the tasting area between the explosiveness of Techni Alipias white and the austerity of Plano Assyrtiko. The label featuring a drawing compass and the name 'Plano', 'Plan' in Greek, remind us of the two founders of the Estate, civil engineer Giannis Papadopoulos and architect engineer Giannis Kalaitzidis.

WINEMAKING

Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must.
Fermentation in stainless steel tanks with "batonnage sur lies" (stirring of the fine lees into the tanks) for a month; a method that gives the wine volume and complexity.

Varietal composition: Malagousia 100 %

Origin of grapes: Kali Vrisi, Mikrochori

Soil: Sandy-Clay over limestone layers (Kali Vrisi) Sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 30.000 bottles.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)



Pink Bang



" In the Pink Bang Era "

Pink Bang keeps the full-bodied rosé style alive, a style that has been loved for many years and retains its own audience. With a fuller body and more intense aromas, it puts everyone in a playful, expressive mood. Its color, however, remains light; a result of the brief 'bleeding' method, without much extraction.

WINEMAKING

'Bleeding' or Saignée method is applied; the must from the Touriga Nacional tank is racked after just two hours extraction, to obtain its pale rose color. Vinification in stainless steel tanks, in controlled temperatures.

Varietal composition: Touriga Nacional 100 %

Origin of grapes: Kali Vrissi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 10.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)



Nebbio



" Nebbiolo: and yet, it travels "

Exceptional red variety Nebbiolo, the famous diva from Piemonte, is known among wine circles as "the variety that does not travel", since it can rarely offer its incomparable charm away from the foggy and humid weather of the Italian region. By tasting Nebbiolo of Wine Art Estate, a wine produced in miniscule quantities with fruit from the vineyards of Drama, makes us cry out: and yet, it travels! Nebbiolo triumphs in Drama, with its finesse, power and style.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to old, exhausted 225 lt French oak barrels for a 4,5-year maturation.

Varietal composition: Nebbiolo 100 %

Origin of grapes: Mikrochori

Soil: Sandy-Clay.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 1.200 bottles.

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional /
[PDF Presentation](#)



Touriga Nacional



" The Drama version of a fine Portuguese variety "

Glorious red grape Touriga Nacional is the main variety of the legendary Ports of Portugal, while today it is used more and more in dry wines. Wine Art Estate is the first wine producer to officially cultivate it in Greece, while the plantings throughout the country remain limited. Touriga Nacional by Wine Art Estate is an impressive wine produced in miniscule quantities, in exceptional years. Concentration, intensity, long aftertaste and great aging potential are just some of the elements that describe its authentic charm.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 50% new, for the final stage of 12-month maturation.

Varietal composition: Touriga Nacional 100 %

Origin of grapes: Kali Vrissi, Mikrochori

Soil: Sandy-Clay over limestone layers (Kali Vrissi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 2.000 bottles

Wine Art Estate

<https://www.cmkselections.com/wine-art-estate>

Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional / [PDF Presentation](#)



Anafora Limniona



“Limniona grown at cool-climate Drama”

Limniona Anafora is an introduction to Limniona, the charming variety from Karditsa. A variety usually grown in mountains, is successfully cultivated recently in the cold vineyards of Drama, giving an expressive, juicy and supple character, with an emphasis on fruit.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer good phenols and structure from the grapes, before the appearance of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to 300lt French oak barrels, 50% new, for 12months maturation. Return to the tanks after maturation for settling and bottling.

Varietal composition: Limniona 100 %

Origin of grapes: Kali Vrissi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

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