

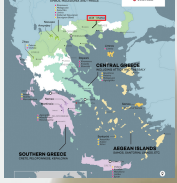
GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 2

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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

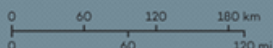
- Rapsani
- Xinomavro
 - Krasato
 - Stavrota

SOUTHERN GREECE CRETE, PELOPONNESE, KEFALONIA

- Agiorgitiko
- Moschafliero
- Mavrodaphne

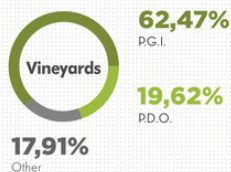
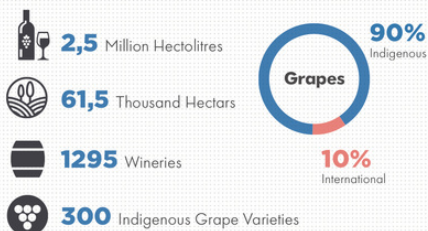
AEGEAN ISLANDS SAMOS, SANTORINI, LIMNOS, ETC

- Santorini
- Assyrtiko
 - Aidani
 - Athiri

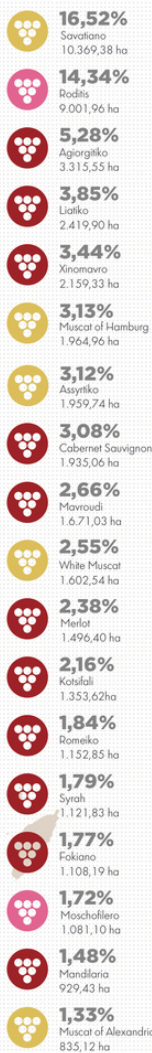


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MOST POPULAR



Greek wine at a glance

Everything you need to know about Greek wine in numbers

HECTARAGE UNDER WINE PER REGION

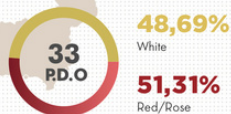
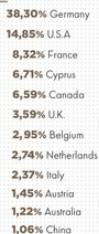
Wine producing Vineyards Surface



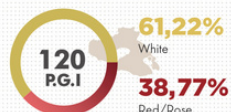
GREEK WINE EXPORTS



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

Macedonia, Naoussa

Argatia - **Organic** - Xinomavro, Negkoska, Mavrodapnhe, Malagousia, Assyrtiko

Macedonia, Thessaloniki

Moschopolis Winery - **Organic** - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

Slopes of Aigialeia, Peloponnese

Rouvalis - **Organic** - Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viogner, 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, Thessaloniki, Naoussa



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

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.](#)

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY[®]



Moschopolis 24 2020 Wine Tech Sheet

Name of the wine: Moschopolis 24 Pinot Noir 2020, *Thessaloniki Greece.*

Grape variety or blend: Pinot Noir 95 – Assyrtiko lies 5%

Harvest dates: *25 of September to 10 of October*

Vineyard location: Kastoria

Vineyard elevation: *950m*

Vineyard size: *1.2 hectares*

Yields: *35- 45 hectolitres per hectare*

Age of vines: 18 years

Trellising: *Geneva Double Curtain*

Dry farming

Farming practices: *Organic*

Hand vs. machine harvesting: Hand

Pressing: *Horizontal screw press*

Yeast type: *Native*

Pre and post-fermentation maceration: *post-fermentation maceration for 10-15 days at 23oC.*

Fermentation vessel: *Stainless steels*

Length of primary fermentation: *Slow fermentation 7-12 days at 19oC*

Malolactic fermentation/conversion: *Yes*

Lees contact: *None*

Ageing and time in wood (or tank): *24 months in oak barrels*

Vessel: *225lt and 500lt second-third hand French oak*

Fining: *Usually unfinned, occasionally bentonite and small percentage of gum Arabic*

Filtration: *Unfiltered*

Bottle age: *None*

Total and/ or free SO₂: *72/16 (Total SO₂ Always <100)*

Closure type: *Natural DIAM*

ABV: *14.5 %*

Residual sugar: *in grams per litre (3.0 g/lt)*

TA (total acidity) and pH: *5.8 / 3.32*

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY"



Moschopolis 18 2020 Wine Tech Sheet

Name of the wine: Moschopolis 18 Mavrotragano Syrah 2020,
Thessaloniki Greece.

Grape variety or blend: Mavrotragano 60 – Syrah 40%

Harvest dates: 5 to 20 of September

Vineyard location: Monopigado Thessaloniki

Vineyard elevation: 500m

Vineyard size: 2 hectares

Yields: 25- 30 hectolitres per hectare

Age of vines: 24 years

Trellising: Guyot

Dry farming

Farming practices: *Organic*

Hand vs. machine harvesting: Hand

Pressing: *Horizontal screw press*

Yeast type: *Native*

Pre and post-fermentation maceration: *post-fermentation maceration for 15-20 days at 23oC.*

Fermentation vessel: *Stainless steels*

Length of primary fermentation: *Slow fermentation 7-12 days at 19oC*

Malolactic fermentation/conversion: *Yes*

Lees contact: *None*

Ageing and time in wood (or tank): *18 months in oak barrels*

Vessel: *225lt second-third hand French oak*

Fining: *Usually unfinned, occasionally bentonite and small percentage of gum Arabic*

Filtration: *Unfiltered*

Bottle age: *None*

Total and/ or free SO2: 76/19 (Total SO2 Always <100)

Closure type: *Natural DIAM*

ABV: 15 %

Residual sugar: *in grams per litre (2.8g/lt)*

TA (total acidity) and pH: 5.6 / 3.37

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY[®]



Moschopolis 6 2022 Wine Tech Sheet

Name of the wine: Moschopolis 6 Assyrtiko with a touch of Xinomavro 2022, Thessaloniki Greece.

Grape variety or blend: Assyrtiko 90 - 95% Xinomavro 5-10 %

Harvest dates: 15 to 30 of September

Vineyard location: Mesimeri and Monopigado Thessaloniki

Vineyard elevation: 150 - 500m

Vineyard size: 2.5 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 5 -14 years

Trellising: Guyot and Geneva Double Curtain

Dry farming

Farming practices: Organic, Regenerative

Hand vs. machine harvesting: Hand

Pressing: Whole cluster. Horizontal screw press

Yeast type: Native

Pre and post-fermentation maceration: Pre-fermentation maceration for 12 hours at 10°C.

Fermentation vessel: Stainless steel, Oak barrels

Length of primary fermentation: Slow fermentation 7-14 days at 17°C

Malolactic fermentation/conversion: yes

Lees contact: 6 months with battonage

Ageing and time in wood (or tank): 6 months in oak barrels

Vessel: 225lt and 500lt new and second hand French oak

Fining: Usually unfiltered, occasionally bentonite and small percentage of gum Arabic

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO₂: 66/16 (Total SO₂ Always <100)

Closure type: Natural DIAM

ABV: 13.5 %

Residual sugar: in grams per litre (2.8g/l)

TA (total acidity) and pH: 6.1 / 3.21

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY[®]



Moschopolis 8 2022 Wine Tech Sheet

Name of the wine: Moschopolis 8 Xinomavro Syrah 2022, *Thessaloniki Greece.*

Grape variety or blend: *Xinomavro 70 % Syrah 30%*

Harvest dates: *15 to 30 of September*

Vineyard location: *Mesimeri Thessaloniki*

Vineyard elevation: *150*

Vineyard size: *1.5 hectares*

Yields: *30 to 40 hectolitres per hectare*

Age of vines: *14 years*

Trellising: *Guyot*

Dry farming

Farming practices: *Organic*

Hand vs. machine harvesting: *Hand*

Pressing: *Whole cluster. Horizontal screw press*

Yeast type: *Native*

Pre and post-fermentation maceration: *Pre-fermentation maceration for 12 hours at 10°C.*

Fermentation vessel: *Stainless steel, Oak barrels*

Length of primary fermentation: *Slow fermentation 7-14 days at 17°C*

Malolactic fermentation/conversion: *Yes*

Lees contact: *8 months with battonage*

Ageing and time in wood (or tank): *6 months in oak barrels*

Vessel: *225lt second-third hand French oak*

Fining: *Usually unfinned, occasionally bentonite and small percentage of gum Arabic*

Filtration: *Unfiltered*

Bottle age: *None*

Total and/ or free SO₂: *66/16 (Total SO₂ Always <100)*

Closure type: *Natural DIAM*

ABV: *12.5 %*

Residual sugar: *in grams per litre (2.3g/l)*

TA (total acidity) and pH: *6.3 / 3.27*

Moschopolis

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



Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia

MOSCHOPOLIS WINERY^μ

Aiora Xinomavro Amphora 2022 Wine Tech Sheet

Name of the wine: Aiora Xinomavro Amphora 2022, Thessaloniki Greece, Varietal.

Grape variety or blend: *Xinomavro 100%*

Harvest dates: *15 of September to 30 of September*

Vineyard location: Mesimeri Thessaloniki

Vineyard elevation: *150m*

Vineyard size: *0.2 hectare*

Yields: *40 to 50 hectolitres per hectare*

Age of vines: *15 - 20 years*

Trellising: *Guyot*

Dry farming

Farming practices: *Organic, Regenerative*

Hand vs. machine harvesting: *Hand*

Pressing: *Traditional vertical manual screw press*

Yeast type: *Native*

Pre and post-fermentation maceration: *Maceration for 25 days.*

Fermentation vessel: *Traditional Cretan amphora*

Length of primary fermentation: *Slow fermentation 30 days at natural temperatures 12 - 25oC*

Malolactic fermentation/conversion: *Yes*

Lees contact: *12 months*

Ageing and time in wood (or tank): *12 months in amphorae*

Vessel: *300lt amphora*

Fining: *Unfined*

Filtration: *Unfiltered*

Bottle age: *None*

Total and/ or free SO₂: *40/18 (Total SO₂ Always < 40) Natural*

Closure type: *Natural DIAM*

ABV: *13.5 %*

Residual sugar: *in grams per litre (2.7g/l)*

TA (total acidity) and pH: *5.3 / 3.55*

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY[®]

Aiora White 2022 Wine Tech Sheet



Name of the wine: Aiora Assyrtiko Xinomavro Malagousia Amphora 2022, Thessaloniki Greece, Varietal.

Grape variety or blend: Assyrtiko 60 % Xinomavro 25 % Malagousia 15 %

Harvest dates: 25 of August to 10 of September

Vineyard location: Mesimeri Thessaloniki

Vineyard elevation: 150m

Vineyard size: 2.2 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 15 years

Trellising: Guyot

Dry farming / Farming practices: Organic

Hand vs. machine harvesting: Hand

Pressing: Horizontal screw press

Yeast type: Native

Pre and post-fermentation maceration: Pre Maceration for 6 hours in low temperature.

Fermentation vessel: Stainless steel and Traditional Cretan amphora

Length of primary fermentation: Slow fermentation 7-14 days at 17oC in Stainless Steel tanks and Slow fermentation 30 days at natural temperatures 12 - 25oC in amphora

Malolactic fermentation/conversion: Yes

Lees contact: 4 months with battonage

Ageing and time in wood (or tank): Partly aging for 5 months in amphorae

Vessel: Stainless steel and 300lt amphora

Fining: Unfined, occasionally bentonite and small percentage of gum Arabic

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO2: 67/18 (Total SO2 Always < 100)

Closure type: Natural DIAM

ABV: 12.5 %

Residual sugar: in grams per litre (2.0g/lt)

TA (total acidity) and pH: 5.8 / 3.25

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY[®]



Aiora Red 2021 Wine Tech Sheet

Name of the wine: Aiora Mavrotragano Xinomavro Syrah 2021, Thessaloniki Greece, Varietal.

Grape variety or blend: Mavrotragano 35% Xinomavro 35 % Syrah 30%

Harvest dates: 25 of August to 10 of September

Vineyard location: Mesimeri Thessaloniki

Vineyard elevation: 150m

Vineyard size: 2.2 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 15 - 20 years

Trellising: Guyot

Dry farming / Farming practices: Organic

Hand vs. machine harvesting: Hand

Pressing: Partly Horizontal screw press

Yeast type: Native

Pre and post-fermentation maceration: Maceration for 7-8 days.

Fermentation vessel: Stainless steel, amphora

Length of primary fermentation: Slow fermentation 7-10 days at 17°C

Malolactic fermentation/conversion: Yes

Lees contact: No

Ageing and time in wood (or tank): 4 months in traditional Cretan amphorae

Vessel: stainless tank and 300lt amphora

Fining: Usually unfiltered, occasionally a small percentage of gum Arabic

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO₂: 16/0 (Total SO₂ Always < 40) Natural

Closure type: Natural DIAM

ABV: 13 %

Residual sugar: in grams per litre (< 2.5g/lt)

TA (total acidity) and pH: 5.0 / 3.40

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY¹¹

Aiora Mavrotragano Amphora 2022 Wine Tech Sheet

Name of the wine: Aiora Mavrotragano Amphora 2022, Thessaloniki Greece, Varietal.

Grape variety or blend: Mavrotragano 100%

Harvest dates: 25 of September to 10 of October

Vineyard location: Monopigado Thessaloniki

Vineyard elevation: 500m

Vineyard size: 1 hectare

Yields: 20 to 60 hectolitres per hectare

Age of vines: 20 - 25 years

Trellising: Geneva Double Curtain

Dry farming

Farming practices: Organic, Regenerative

Hand vs. machine harvesting: Hand

Pressing: Traditional vertical manual screw press

Yeast type: Native

Pre and post-fermentation maceration: Maceration for 45 days.

Fermentation vessel: Traditional Cretan amphora

Length of primary fermentation: Slow fermentation 45 days at natural temperatures 12 - 25oC

Malolactic fermentation/conversion: Yes

Lees contact: 12 months

Ageing and time in wood (or tank): 12 months in amphorae

Vessel: 300lt amphora

Fining: Unfined

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO2: 40/18 (Total SO2 Always < 40) Natural

Closure type: Natural DIAM

ABV: 14 %

Residual sugar: in grams per litre (3.1g/lt)

TA (total acidity) and pH: 5.1 / 3.50

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY"

Aiora Malagousia Amphora 2022 Wine Tech Sheet



Name of the wine: Aiora Malagousia Amphora 2022, Thessaloniki Greece, *Varietal.*

Grape variety or blend: Malagousia 100%

Harvest dates: 25 of August to 10 of September

Vineyard location: Monopigado Thessaloniki

Vineyard elevation: 500m

Vineyard size: 1 hectare

Yields: 30 to 40 hectolitres per hectare

Age of vines: 15 - 20 years

Trellising: Geneva Double Curtain

Dry farming

Farming practices: Organic, Regenerative

Hand vs. machine harvesting: Hand

Pressing: Traditional vertical manual screw press

Yeast type: Native

Pre and post-fermentation maceration: Maceration for 15 days.

Fermentation vessel: Traditional Cretan amphora

Length of primary fermentation: Slow fermentation 30 days at natural temperatures 12 - 25°C

Malolactic fermentation/conversion: Yes

Lees contact: 5 months

Ageing and time in wood (or tank): 5 months in amphorae

Vessel: 300lt amphora

Fining: Unfined

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO₂: 10/0 (Total SO₂ Always < 40) Natural

Closure type: Natural DIAM

ABV: 14 %

Residual sugar: in grams per litre (3.4g/lt)

TA (total acidity) and pH: 5.0 / 3.45

Moschopolis

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

Organic - Mavrotragano, Xinomavro, Syrah, Pinot Noir, Assyrtiko, Viogner, Vidiano, Malagousia



MOSCHOPOLIS WINERY¹



Aiora Assyrtiko Amphora 2022 Wine Tech Sheet

Name of the wine: Aiora Assyrtiko Amphora 2022, Thessaloniki Greece,
Varietal.

Grape variety or blend: Assyrtiko 100%

Harvest dates: 15 of September to 10 of October

Vineyard location: Monopigado Thessaloniki

Vineyard elevation: 500m

Vineyard size: 2.2 hectares

Yields: 30 to 40 hectolitres per hectare

Age of vines: 15 - 20 years

Trellising: Genova Double Curtain

Dry farming

Farming practices: Organic, Regenerative

Hand vs. machine harvesting: Hand

Pressing: Traditional horizontal manual screw press

Yeast type: Native

Pre and post-fermentation maceration: Maceration for 150 days.

Fermentation vessel: Traditional Cretan amphora

Length of primary fermentation: Slow fermentation 90 days at natural temperatures 12 - 25oC

Malolactic fermentation/conversion: Yes

Lees contact: 5 months

Ageing and time in wood (or tank): 5 months in amphoras

Vessel: 300lt amphora

Fining: Unfined

Filtration: Unfiltered

Bottle age: None

Total and/ or free SO2: 10/0 (Total SO2 Always < 40) Natural

Closure type: Natural DIAM

ABV: 14 %

Residual sugar: In grams per litre (2.0g/lt)

TA (total acidity) and pH: 5.3 / 3.40

You can find us at

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