

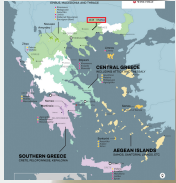
GREEK WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 2

CONTENT



03 WINE REGIONS OF GREECE



04 GREEK WINE AT A GLANCE



05 OUR GREEK PRODUCERS



6 MACEDONIA, DRAMA / NAOUSSA



7 WINE ART ESTATE



20 ARGATIA WINERY

MOSCHOPOLIS WINERY^μ

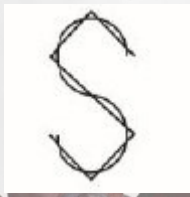
27 MOSCHOPOLIS WINERY



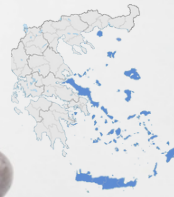
37 PELOPONNESE



38 ROUVALIS



43 KTIMA SPIROPOULOS



53 AEGEAN ISLANDS



54 SANTORINI



55 OENO Π. BY PARIS SIGALAS



56 CRETE



57 DIAMANTAKIS WINERY

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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

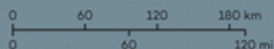
SOUTHERN GREECE CRETE, PELOPONNESE, KEFALONIA

- Agiorgitiko
- Moschafliero
- Mavrodaphne

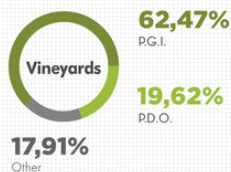
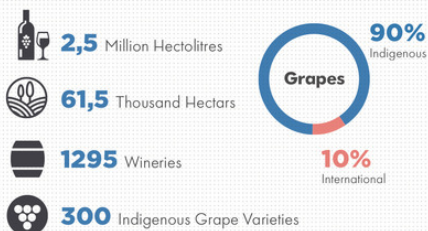
AEGEAN ISLANDS SAMOS, SANTORINI, LIMNOS, ETC

- Santorini
- Assyrtiko
 - Aidani
 - Athiri

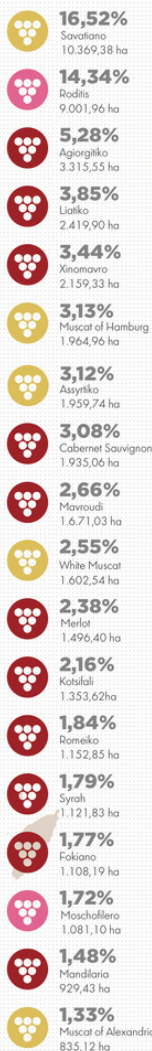
- HERAKLION
CRETE
- Vidiano
 - Kotsifali
 - Mandilaria
 - Liatiko
 - Syrah



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MOST POPULAR

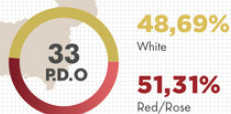
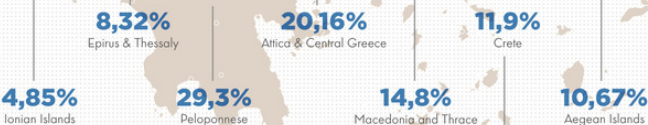


Greek wine at a glance

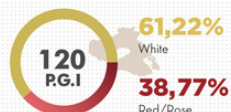
Everything you need to know about Greek wine in numbers

HECTARAGE UNDER WINE PER REGION

Wine producing Vineyards Surface



PROTECTED GEOGRAPHICAL INDICATION



GREEK WINE EXPORTS



MAIN EXPORT MARKETS



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

<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

Argatia

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

Organic - Xinomavro, Negkoska, Mavrodaphne, Malagouzia, Assyrtiko



Argatia Haroula Red 2021

PGI Red Dry Wine

Variety: Xinomavro, Negoska, Mavrodaphne

Region/Vineyard: Naoussa,
Rodochori/ Krasta vineyards
Privately owned vineyards.
Altitude 270 and 550 meters

Vinification: Cold soak for 8-10 days,
co-fermentation of Mavrodaphne
and Negkoska.
Controlled temperature (max 30°C)

Aging: Steel tank +1-2 years in the bottle

Alc: 13.5% by Vol.

pH: 3,39

RS (g/L): 1,5

TA (g/L): 6,6

All the vineyards have been cultivated organically since 1999.

Winemaking: Negkoska and Xinomavro are fermented together and Mavrodaphne separately. After the end of the alcoholic fermentation comes the blending.

Argatia

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

Organic - Xinomavro, Negkoska, Mavrodapnhe, Malagouzia, Assyrtiko



Argatia Haroula White 2021

PGI White Dry Wine

Varieties: Malagouzia 60%, Assyrtiko 25%,
Xinomavro 15%

Clones: Malagouzia (standard material),
Assyrtiko (standard material)
Xinomavro clones V3, V6

Region/Vineyard: Naoussa, Rodochori/ Krasta,
vineyards. Privately owned vine-
yards. Altitude 270

Vinification: Cold soak for 8 hours (for Malagou-
zia and Assyrtiko) and fermentation
in low temperature (max 17°C)

Aging: 1 Year in the bottle

Alc: 14% by Vol.

pH: 3,28

RS (g/L): 1

TA (g/L): 4,8

All the vineyards have been cultivated organically since 1999.

Winemaking: Xinomavro (blanc de noir) is fermented alongside Assyrtiko at 15 °C, while on Malagouzia, cold soak is applied for 7-8 hours. Fermentation is at 15 °C and after the end of the process, comes the blending.

Argatia

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

Organic - Xinomavro, Negkoska, Mavrodapne, Malagouzia, Assyrtiko



Argatia Naoussa 2018

PDO Red Dry Wine

<i>Variety:</i>	Xinomavro 100%
<i>Clones:</i>	V3(45%), V6(45%), 10% Population
<i>Region/Vineyard:</i>	Naoussa (Krasta + Lakka vineyards) Privately owned vineyard. Altitude 270 meters
<i>Vinification:</i>	Cold soak for 10 days, fermentation at controlled temperature (max 30°C)
<i>Aging:</i>	500 liter French old oak for 8-12 months (3rd, 4th use) 20% on steel tank 3-4 Years in the bottle
<i>Alc:</i>	13.5% by Vol.
<i>pH:</i>	3,61
<i>RS:</i>	2,5
<i>TA (g/L):</i>	5,5

Organic cultivation has been applied to all the vineyards since 1999!

Winemaking: A cold soak is applied for 72 hours at 12°C. Fermentation at a controlled temperature (maximum 29 °C)

Oak: Maturing in old oak for 12 months (50%) American and (50%) French.

Argatia

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

Organic - Xinomavro, Negkoska, Mavrodapne, Malagouzia, Assyrtiko



Argatia Naoussa Horis 2022 PDO Red Dry Wine

Variety: Xinomavro 100%

Clones: V3, V6

Region/Vineyard: Naoussa, Rodochori/ Krasta vineyards and Naoussa, Giannakochori / Lakka vineyards
Privately owned vineyards.
Altitude 270

Vinification: Spontaneous fermentation, indigenous yeasts, temperature <30°C

Aging: 1 Year in the bottle

Alc: 13% by Vol.

pH: 3,64

RS(g/L): 1,1

TA (g/L): 6,7

Organic cultivation has been applied to all the vineyards since 1999!

Fresh yet powerful, with an aging of one year in the bottle.

Argatia

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

Organic - Xinomavro, Negkoska, Mavrodapne, Malagouzia, Assyrtiko



Argatia Naoussa Single Vineyard 2020 PDO Red Dry Wine

Variety: Xinomavro 100%

Clones: V3(50%), V6(50%)

Region/Vineyard: Naoussa,
Giannakochori/Lakka vineyard
Privately owned vineyard.
Altitude 270

Vinification: Cold soak for 8-10 days. Fermentation at controlled temperature (max 30°C) with indigenous yeasts.

Aging: 500 litter French old oak for 8-12 months (3rd, 4th use)
1-2 years in the bottle

Alc: 13.5% by Vol.

pH: 3,60

RS(g/L): 1,3

TA (g/L): 6,8

Organic cultivation has been applied to all the vineyards since 1999!

Dark hues reminiscent of cherries, with notes of sun-dried tomatoes, olive paste, and mushrooms. A mouthful of red berries with a strong tomato flavor and some earthy undertones that counteract the wine's acidity and tannins.

Argatia

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

Organic - Xinomavro, Negkoska, Mavrodaphne, Malagouzia, Assyrtiko



Argatia Nevma 2020

Red Dry Wine

Variety: Mavrodaphne (Tsiggelo), Negkoska

Clones: standard material

Region/Vineyard: Naousa Rodochori / Krasta and Xerolakkos vineyards
Privately owned vineyards.
Altitude 270 and 550 meters

Vinification: Cold soak for 8 days, co-fermentation at controlled temperature (max 28°C)

Aging: 500 litter French old oak for 8-12 months (3rd, 4th use)
1 year in the bottle

Alc: 12,5% by Vol.

pH: 3,59

RS(g/L): 2,1

TA (g/L): 5,1

Organic cultivation has been applied to all the vineyards since 1999!

Mavrodaphne (Tsiggelo) and Negkoska at a blend with character!

Argatia

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

Organic - Xinomavro, Negkoska, Mavrodapne, Malagouzia, Assyrtiko



Argatia Rose Horis 2022

PGI Rose Dry Wine

Variety: Xinomavro 100%

Clones: V3, V6

Region/Vineyard: Naoussa, Rodochori/ Krasta vineyards and Naoussa, Giannakochori / Lakka vineyards
Privately owned vineyards.
Altitude 270

Vinification: Spontaneous fermentation (1 hour skin contact), low temperatures (max 20°C) indigenous yeasts and minimum sulfites.

Alc: 13.3% by Vol.

pH: 3,34

RS(f/L): 1,1

TA (g/L): 5,6

Organic cultivation has been applied to all the vineyards since 1999!

100% from Xinomavro, one more low-intervention wine from the winery.

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 23°C.*

Fermentation vessel: *Stainless steels*

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

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/l)*

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/lt)*

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/lt)*

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/lt)*

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 - 25oC

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 - 25°C

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

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



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Technical Information

Variety: 100% mountain Roditis

Viticultural zone: Slopes of Aigialeia

Classification: PDO Patra

Type: Dry white wine

Vintage: 2022

Alcohol: 12,0%

Sugar: <1 g/L

Total acidity: 6,15 g/L

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, Lagorthi, 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.

Ktima Spiropoulos



<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	<i>Porfyros 2017</i>
COLOUR	Red
TYPE	Made with organic grapes, Still, Dry
REGIONAL DENOMINATION	Protected Geographical Indication "Peloponnese"
GRAPE VARIETY	Agiorgitiko, Merlot, Cabernet Sauvignon
VINTAGE	2017
DURATION OF MATURATION (if any)	14 months in french oak and 12 months in bottle
ALCOHOL CONTENT	14 % vol.
ACIDITY	5,17gr/lit
RESIDUAL SUGAR	2,32gr/lit
PH	3,55
ANNUAL PRODUCTION	6.000
OPTIMUM DRINKING	10years
SERVING TEMPERATURE	16-18°C
BEST FOOD MATCHING	Filet au poivre with Cognac sauce.
FURTHER FOOD MATCHING	Complex and intense, spicy dishes, based on red meat or game.

FURTHER TECHNICAL DETAILS:

Family owned organic vineyards in Artemisio Mantinia (Cabernet Sauvignon, Merlot) and in Ancient Nemea (Agiorgitiko)

Altitude 650-700m and 385-406m

Vineyard return 5000-6000 Kg/ha

Classic red vinification

Ktima Spiropoulos



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Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	NEMEA 2017
COLOUR	Red
TYPE	Organic wine, still, dry
REGIONAL DENOMINATION	Protected Designation of Origin "Nemea"
GRAPE VARIETY	100% Agiorgitiko
VINTAGE	2017
DURATION OF MATURATION (if any)	12 months
ALCOHOL CONTENT	14 % vol.
ACIDITY	5.25 gr/lit
RESIDUAL SUGAR	2.16 gr/lit
PH	3.53
ANNUAL PRODUCTION	12600
OPTIMUM DRINKING	3-5 years
SERVING TEMPERATURE	14-16 °C
BEST FOOD MATCHING	Meat dishes, cheese plateau
FURTHER FOOD MATCHING	Traditional Italian red sauce pasta

FURTHER TECHNICAL DETAILS:

Family-owned organic vineyards in Archaia Nemea

Altitude 380-420m

Vineyard yield 6000-7000 Kg/ha

Classic red vinification with long post fermentation maceration

Ktima Spiropoulos



<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	MANTINIA 2020
COLOUR	White
TYPE	Organic wine, Still, dry
REGIONAL DENOMINATION	Protected Designation of Origin "Mantinia "
GRAPE VARIETY	100% Moschofilero
VINTAGE	2020
DURATION OF MATURATION (if any)	-
ALCOHOL CONTENT	12 % vol.
ACIDITY	6,3 gr/lit
RESIDUAL SUGAR	1,82 gr/lit
PH	2,89
ANNUAL PRODUCTION	53.000
OPTIMUM DRINKING	2 years
SERVING TEMPERATURE	10-12 °C
BEST FOOD MATCHING	White meats
FURTHER FOOD MATCHING	Shellfish, greens, salads

FURTHER TECHNICAL DETAILS:

Family-owned organic vineyards in Agiorgitika, Mantinia

Altitude 650-700m

Vineyard return 6000-7000 Kg/ha

Short grape pulp cryo-extraction (10 °C for 6-7h)



Ktima Spiropoulos



<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	ORINO 2020
COLOUR	White
TYPE	Still wine, dry
REGIONAL DENOMINATION	Protected Geographical Indication "Peloponnese"
GRAPE VARIETY	Moschofilero, Roditis
VINTAGE	2020
DURATION OF MATURATION (if any)	-
ALCOHOL CONTENT	12 % vol.
ACIDITY	5.92 gr/lit
RESIDUAL SUGAR	2.79 gr/lit
PH	3.18
ANNUAL PRODUCTION	53.000
OPTIMUM DRINKING	1-2 years
SERVING TEMPERATURE	8-10 °C
BEST FOOD MATCHING	Light meals
FURTHER FOOD MATCHING	Non-food wine

FURTHER TECHNICAL DETAILS:

Altitude 650-800m

Vineyard yield 8000-11000 Kg/ha

S

Ktima Spiropoulos



<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	ORINO 2019
COLOUR	Red
TYPE	Still wine, dry
REGIONAL DENOMINATION	Protected Geographical Indication "Peloponnese"
GRAPE VARIETY	Agiorgitiko, Cabernet Sauvignon, Syrah
VINTAGE	2019
DURATION OF MATURATION (if any)	-
ALCOHOL CONTENT	12.5 % vol.
ACIDITY	5.1 gr/lit
RESIDUAL SUGAR	1.77 gr/lit
PH	3.58
ANNUAL PRODUCTION	31800
OPTIMUM DRINKING	2 years
SERVING TEMPERATURE	12-14 °C
BEST FOOD MATCHING	Light meals, light cheese
FURTHER FOOD MATCHING	Non-food wine

FURTHER TECHNICAL DETAILS:

Altitude 650-800m

Vineyard yield 8000-10000 Kg/ha

Ktima Spiropoulos



<https://www.cmselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	Ode Panos Rose 2019
COLOUR	Rose
TYPE	Made with organic grapes, sparkling, Brut
REGIONAL DENOMINATION	Wine of Greece
GRAPE VARIETY	100% Moschofilero
VINTAGE	2019
DURATION OF MATURATION (if any)	-
ALCOHOL CONTENT	13 % vol.
ACIDITY	6.75 gr/lit
RESIDUAL SUGAR	8.5 gr/lit
PH	3,29
ANNUAL PRODUCTION	6.700
OPTIMUM DRINKING	4-5 years
SERVING TEMPERATURE	6-8 °C
BEST FOOD MATCHING	Fruit salads
FURTHER FOOD MATCHING	Desserts

FURTHER TECHNICAL DETAILS

Charmat method with must cryoextraction (10 °C for 16-18h)

Family-owned organic vineyards in Archaia Mantinia

Altitude 650-700m

Vineyard yield 6000-7000 Kg/ha

Ktima Spiropoulos



<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	Ode Panos MANTINIA 2019
COLOUR	White
TYPE	Made with organic grapes, sparkling, Extra sec
REGIONAL DENOMINATION	Protected designation of Origin "Mantinia"
GRAPE VARIETY	100% Moschofilero
VINTAGE	2019
DURATION OF MATURATION (if any)	6 months sur lie
ALCOHOL CONTENT	12.5 % vol.
ACIDITY	7,35 gr/lit
RESIDUAL SUGAR	14,48 gr/lit
PH	3,26
ANNUAL PRODUCTION	6.800
OPTIMUM DRINKING	4-5 years
SERVING TEMPERATURE	6-8 °C
BEST FOOD MATCHING	Fruit salads
FURTHER FOOD MATCHING	Desserts

FURTHER TECHNICAL DETAILS:

Charmat method
 Family-owned organic vineyards in Archaia Mantinia
 Altitude 650-700m
 Vineyard yield 6000-7000 Kg/ha

Ktima Spiropoulos



<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	NEMEA 20 MONTHS 2015
COLOUR	Red
TYPE	Organic wine, still, dry
REGIONAL DENOMINATION	Wine of Greece
GRAPE VARIETY	100% Agiorgitiko
VINTAGE	2015
DURATION OF MATURATION (if any)	20 months
ALCOHOL CONTENT	14 % vol.
ACIDITY	5.62 gr/lit
RESIDUAL SUGAR	2.26 gr/lit
PH	3.52
ANNUAL PRODUCTION	2400
OPTIMUM DRINKING	10 years
SERVING TEMPERATURE	16-18 °C
BEST FOOD MATCHING	Game, Beef dishes Cream cheese
FURTHER FOOD MATCHING	Cream cheese

FURTHER TECHNICAL DETAILS:

Family-owned organic vineyards in Archaia Nemea

Altitude 380-420m

Vineyard yield 6000-7000 Kg/ha

Long post fermentation maceration and 20 months maturation in French oak barrels

Ktima Spiropoulos



<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	ASTALA 2019
COLOUR	White
TYPE	Organic wine, still, dry
REGIONAL DENOMINATION	Protected Geographical Indication "Peloponnese"
GRAPE VARIETY	Moschofilero, Sauvignon Blanc, Chardonnay
VINTAGE	2019
DURATION OF MATURATION (if any)	2-4 months
ALCOHOL CONTENT	12 % vol.
ACIDITY	6.07 gr/lit
RESIDUAL SUGAR	1.77 gr/lit
PH	3.21
ANNUAL PRODUCTION	2000
OPTIMUM DRINKING	2-3 years
SERVING TEMPERATURE	10-12 °C
BEST FOOD MATCHING	Grilled fish, light meat
FURTHER FOOD MATCHING	Pasta with white sauces

FURTHER TECHNICAL DETAILS:

Family-owned organic vineyards in Mantinia

Altitude 650-800m

Vineyard return 5000-6000 Kg/ha

Short grape pulp cryo-extraction (10 °C for 6-7h) and 2-4 months in oak barrels



Ktima Spiropoulos



<https://www.cmkselections.com/ktima-spiropoulos>

Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot / [PDF Presentation](#)



WINE ID

BRAND NAME	MELJASTO 2020
COLOUR	Rose
TYPE	Still wine, dry
REGIONAL DENOMINATION	Protected Geographical Indication "Peloponnese"
GRAPE VARIETY	Moschofilero, Agiorgitiko
VINTAGE	2020
DURATION OF MATURATION (if any)	-
ALCOHOL CONTENT	12 % vol.
ACIDITY	6.15 gr/lit
RESIDUAL SUGAR	0.77 gr/lit
PH	3.24
ANNUAL PRODUCTION	21000
OPTIMUM DRINKING	2 years
SERVING TEMPERATURE	12-14 °C
BEST FOOD MATCHING	Light meals, seafood, roasted fish
FURTHER FOOD MATCHING	Fruitsalads

FURTHER TECHNICAL DETAILS

Family-owned organic vineyards

Allitude 650-800 m

Vineyard yield 6000-8000 Kg/ha



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, Santorini

<https://www.cmkselections.com/aegean-islands>

Most of the vineyards in Santorini are found in the southern and southwestern part of the island, on soil of volcanic origin (Therean ash and pumice) and sandy composition, with virtually zero moisture capacity and organic matter -which explains the absence of phylloxera. White varieties hold sway in the vineyards of Santorini, with Assyrtiko being the most prominent cultivar on 1,700 acres and the aromatic ... [Read more](#)



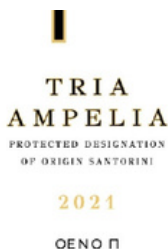
Aegean Islands, Santorini



Oeno Π, by Paris Sigalas

Assyrtiko/ [PDF Presentation](#)

<https://www.cmkselections.com/oeno-p>



TECHNICAL CHARACTERISTICS:

ALCOHOL = 14,5 %vol

RESIDUAL SUGAR = 2.5 gr/ltr

PH = 3.24

TOTAL ACIDITY = 5.8 gr/ltr (tartaric acid).

VOLATILE ACIDITY = 0,45 gr/ltr (acetic acid)

Type: Dry White Wine.

Classification: Protected Designation of Origin «Santorini» (PDO).

Varietal Composition: Assyrtiko 100%

Vinification: Typical, white wine vinification techniques, in clay amphorae, under controlled temperature. The wine fermenting and matureate on its lees for 18 months, in 750L and 1600L amphorae. The Assyrtiko grapes come from selected vineyards located in Akrotiri, Megalochori and Fira and vinificates in separate amphorae.

Organoleptic characteristics: Aromas of ripe citrus fruits, distinctive minerality both in aroma and taste and a briny, sea salt-like character accompanied by vibrant acidity. Long and persistent finish characterized by a harmonious balance between the acidity, fruit, and mineral components.

Taste: Rich and full-bodied with good structure and long aftertaste. Minerality and saline character with the distinct Santorini acidity, while the main characteristic is the elegance that distinguishes until the end.

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%
 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 de 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

Concorso Mondiale di Brandy 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

Mandilaria, 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 Asites 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

Vinosus Wine Challenge 2009
Prinos Syrah 2008, silver medal
 Vinosus 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

Mandilaria, 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

Mandilarí, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah/
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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
 Theodorakis 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

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

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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 Asothi/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, silver 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

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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

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

<https://www.cmkseleotions.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 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/
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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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