



THE ART OF WINE

It was the love for wine and his passion to explore the vinification procedure that led Yiannis Papadopoulos, a civil engineer by profession, to plant a small family vineyard in the outskirts of Drama in 1993.

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Welcome to **Wine Art Estate,**

...nestled in the heart of Drama wine region.

A region of quiet valleys, exceptional microclimates and rich soil that shape the character of our wines. We are inspired by our love for the vine, the beautiful landscape and we are blessed with a unique terroir that give us wines of great elegance.

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The Team

The story begins when Yiannis Papadopoulos, decides to make the wine he loves to drink and share with his friends. From the role of the wine lover, he pivoted to the winemaker role. First he revives a family-owned vineyard and constructs a frugal facility that would house the wine making process in his old paternal home in Mikrochori, Drama. A small underground cellar is built for the aging of the first vintage and the ones that would follow. Some years later, his friend and fellow wine lover Yiannis Kalaitzidis, architect and engineer, joins in partnership.

Following that time's trends (focused on Bordeaux-varietal wines) the first varieties planted included Sauvignon Blanc, Cabernet Sauvignon, Merlot, Chardonnay and Syrah but those were followed by a selection of Greek emblematic varieties such as Assyrtiko, Malagousia, Agiorgitiko and Xinomavro.



FROM FATHER TO SON ... Passing on the passion

In 2009 Akis Papadopoulos returns from his Bordeaux studies and takes over as Chief Oenologist after his father, Yiannis. Iraklis Topalidis joins the team as viticulturist, seeing after and assessing vines, focusing on the importance of the vineyard in quality winemaking. After years of research and experimentation and an enthusiastic response from consumers, trade and press in many countries around the world, Wine Art Estate is still dedicated to quality, and to a winemaking philosophy that respects harmony and balance.

Philosophy

Great wines begin in the vineyard and are grown by those who adapt, listen to nature and are respectful of the land's energy. We remain committed to maintaining sustainable winegrowing, to producing high quality wines without compromise and to preserving the nature for generations to come.

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THE VINEYARDS

Our vineyards are planted on carefully chosen slopes, situated between two parallel mountains, Mount Falakro and Mount Menikion. These mountains create a unique growing environment with amazing potential for the production of distinctive wines. The microclimate of the area fosters the production of full-flavoured and balanced grapes with great aromatic potential.

The soil is mainly sandy-clay over limestone layers, suitable for the cultivation of the Greek and foreign varieties planted and ideal for the development of their characteristics. The blocks at Kali Vrisi area, a location known since ancient times for the cultivation of the vine and the production of wines and as indicated by the ruins of a Sanctuary of Dionysus, were selected for their rich soil, as a premium wine growing area.

The French grape varieties Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot, Syrah, the Italian varieties Sangiovese, Nebbiolo, the Portuguese variety Touriga Nacional and the Greek varieties Assyrtiko, Malagousia, Xinomavro, Agiorgitiko, Lemniona and Mavrodaphne are carefully tended, to ensure top quality fruit.

The ultimate result is wines that are firmly rooted in a distinct sense of place, characterized by freshness, finesse, and elegance.

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THE WINERY - CELLAR

Our winery, designed by Yannis Kalaitzidis, is the soul of the "Wine Art" Estate and is located on the outskirts of Drama, in the village of Mikrochori. Built in modern style, but with many traditional elements, it houses all winemaking facilities as well as the wine cellars and offices.

Today, the winery is composed of two buildings that span the two sides of the road and are connected by an underground tunnel that quarters the impressive cellars. Here, our wines mature in a steady, cool environment in French oak barrels and in bottles, depending upon their grape varietal, their blends, their ageing phase and whether the wine is red or white.

The functional, spacious vinification area houses the state-of-the-art equipment for the production of world-class, quality wines that embody the spirit and character of this special terroir.

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The wines

Our wines give a voice to the soil of our vineyards, expressing the characteristics of the region's microclimate and the individuality of our terroir. Our aim is to allow the character and finesse of the fruit to shine.

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.

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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.

APPEARANCE / Light lemon color

NOSE / Explosive, intense and impressively exotic nose with a sweet & sour twist. Aromas of tropical fruits, mango,

melon, pineapple, kiwi, lime, passion fruit, peach and gooseberries.

PALATE / High acidity offers freshness, while the moderate alcohol and medium body contribute to its balance. Persisting aftertaste with a tropical imprint, once again.

Varietal composition: Sauvignon Blanc 80 % - Assyrtiko 20%

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: 150.000 bottles

Vintage: 2021

Alcohol: 13.1% vol

Total Acidity: 5,5 gr/lt (tart. Acid)

pH: 3,11

Res. Sugars: 1,9 gr/lt

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. It 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.

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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.

APPEARANCE / Pale pink color

NOSE / Discreet aromas of white cherries, forest fruits, rose petals and mineral notes. A fine and graceful nose.

PALATE / Excellent mouthfeel with extra minerality on the palette, underlined acidity, ideal balance and a long aftertaste

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.

Production: 50.000 bottles

Vintage: 2021

Alcohol: 13% vol

Total Acidity: 5,5 gr/lit (tart. Acid)

pH: 3,10

Res. Sugars: 1,4 gr/lit

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 Vrasi.

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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.

APPEARANCE / Dark ruby color

NOSE / The most typical features of the two varieties are immediately noticed on the nose. Agiorgitiko offers cherries, sour cherries and sweet spices, while stirring the glass leaves the vegetal character of Cabernet Sauvignon stand out, along with aromas of blackberries, pepper and leather.

PALATE / Underlined acidity, with fleshy and juicy tannins. Full body with rich alcohol and persistent aftertaste.

Varietal composition: Cabernet Sauvignon 70 % - Agiorgitiko 30%

Origin of grapes: Mikrochori, Kali Vrasi.

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: 50.000 bottles.

Vintage: 2018

Alcohol: 13,7% vol

Total Acidity: 4,5 gr/lit (tart. Acid)

pH: 3,67

Res. Sugars: 1,8 gr/lit

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 Vrissi, areas with cold winters and refreshing north winds during the summer.

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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.

APPEARANCE / Light lemon color

NOSE / Aromas of lemon, grapefruit, white peach, nectarine, quince peel and subtle notes of hazelnut paste, oak and salted cashews. Harmonious mingle of all different aromas.

PALATE / High acidity with moderate alcohol along with the typical density of barrel-aged white wines. Mouth aromas reminiscent of lime, peach and melon. The fruit aromas are supported by a wonderful creaminess. Complex, round with a long aftertaste.

Varietal composition: Assyrtiko 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: 15.000 bottles

Vintage: 2020

Alcohol: 13,1% vol

Total Acidity: 7 gr/lit (tart. Acid)

pH: 3,02

Res. Sugars: 1,2 gr/lit

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.

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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.

APPEARANCE / Light lemon color

NOSE / Aromas of lemon, peach, apricot, melon, honeysuckle as well as sandalwood, crème pâtissière, nutmeg, tobacco and dry nut notes

PALATE / The similarly sweet mouth aromas are balanced by the wine's high acidity. Medium volume, medium alcohol with the typical density of a barrel-aged white wine. Flavors of quince, lemon and dried apricots. Persistent and long aftertaste.

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

Vintage: 2021

Alcohol: 13,7% vol

Total Acidity: 5,9 gr/lit (tart. Acid)

pH: 3,11

Res. Sugars: 1,4 gr/lit

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.

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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.

APPEARANCE / Intense ruby color

NOSE / Aromas of plums, red fruits, sweet aromas of licorice and vanilla with notes of mint and bitter chocolate.

PALATE / High acidity, high, intense tannins of velvety texture, high alcohol. On the palate the wine is peppery and muscular, with a long aftertaste.

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

Vintage: 2019

Alcohol: 14,5% vol

Total Acidity: 5,3 gr/lit (tart. Acid)

pH: 3,55

Res. Sugars: 1,8 gr/lit

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.

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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.

APPEARANCE / Ruby with garnet highlights

NOSE / Pleasantly typical Xinomavro nose with a balsamic character and aromas of potpourri, red berries, forest fruits, Cornelian cherries, sun-dried tomatoes, wet forest floor, leather and truffle notes.

PALATE / On the palate the earthy character prevails, along with high acidity, plenty of mature but intense tannins, full alcohol and body.

Varietal composition: Xinomavro 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: 2.500 bottles.

Vintage: 2017

Alcohol: 13,9% vol

Total Acidity: 6 gr/lt (tart. Acid)

pH: 3,53

Res. Sugars: 1,4 gr/lt

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 Vrisi, 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.

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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.

APPEARANCE / Light lemon color

NOSE / Wonderfully salty, lemony, with white peach and mineral salt notes

PALATE / Its underlined, razor-sharp acidity and moderate alcohol and body make up a wine with substance and great aging potential.

Varietal composition: Assyrtiko 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: 8.000 bottles

Vintage: 2021

Alcohol: 12,8% vol

Total Acidity: 5,6 gr/lit (tart. Acid)

pH: 3,06

Res. Sugars: 1,4 gr/lit

~ Salty and lemony ~

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.

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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.

APPEARANCE / Light lemon color with green highlights

NOSE / Intense character that brings a Mediterranean garden with green herbs to mind. Citrus fruits, unripe peach, four o'clock flower and a wonderful green character reminiscent of green pepper, freshly cut grass, fennel and mint.

PALATE / Its wonderfully refreshing acidity in combination with the moderate body and medium alcohol make a real flexible wine, easily paired with different foods without losing its expressiveness.

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.

Vintage: 2021

Alcohol: 12,8% vol

Total Acidity: 5,1 gr/lit (tart. Acid)

pH: 3,11

Res. Sugars: 1,8 gr/lit

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.

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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.

APPEARANCE / Pale pink color

NOSE / Aromatic and expressive, with memories of candies, flowers, cotton candy, potpourri, Marvel-of-peru flowers and white peach

PALATE / Exuberant on the palate with a refreshing acidity blending harmoniously with the full body and moderate alcohol. The result is a rich palate without edges, with persistent duration.

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

Vintage: 2021

Alcohol: 12,7% vol

Total Acidity: 5,6 gr/lit (tart. Acid)

pH: 3,09

Res. Sugars: 1,4 gr/lit

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 Nebbio 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.

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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.

APPEARANCE / Light garnet color

NOSE / The long aging process contributes to the creation of a wonderful spectrum of aromas and memories. Dried plums, tobacco, soy sauce, cigar box and pastrami savory notes make up a nose that changes, evolves and surprises.

PALATE / Aging has given the wine a velvety texture, while the underlined acidity keeps it alive and full of nerve. Moderate alcohol, beautifully ripe tannins and moderate body offer Nebbio balance and flexibility.

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.

Vintage: 2015

Alcohol: 13,7% vol

Total Acidity: 5,4 gr/lt (tart. Acid)

pH: 3,50

Res. Sugars: 1,2 gr/lt

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.

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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.

APPEARANCE / Dark ruby color

NOSE / Dense aromatic profile with aromas of black cherries, blackberries, plums, ground black pepper, leather, tobacco, oak and cedar.

PALATE / High acidity, full body and intense and fully mature tannins all promise a great tasting experience.

Varietal composition: Touriga Nacional 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: 2.000 bottles

Vintage: 2017

Alcohol: 13,6% vol

Total Acidity: 5 gr/lit (tart. Acid)

pH: 3,52

Res. Sugars: 2,5 gr/lit

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- GOLD medal, "Idisma Drios" Assyrtiko 2019, "Mundus Vini 2021"
- GOLD medal, "Idisma Drios" Assyrtiko 2020, "Mundus Vini 2021"
- GOLD medal, "Idisma Drios" Chardonnay 2019, "Mundus Vini 2021"
- SILVER medal, "Plano" Malagousia 2020, "Mundus Vini 2021",
- SILVER medal, "Techni Alipias" White 2020, "Mundus Vini 2021"



- GOLD medal, "Plano" Malagousia 2020, "Challenge International du vin 2021"
- GOLD medal, "Idisma Drios" Assyrtiko 2020, "Challenge International du vin 2021"
- SILVER medal, "Idisma Drios" Chardonnay 2019, "Challenge International du vin 2021"
- SILVER medal, "Idisma Drios" Assyrtiko 2019, "Challenge International du vin 2021"
- BRONZE medal, "Idisma Drios" Chardonnay 2020, "Challenge International du vin 2021"



- GOLD medal, Techni Alipias Red 2018, "Berliner Wein Trophy 2021"



- SILVER medal, "Idisma Drios" Chardonnay 2019, "Vinalies Internationales 2021"

Decanter



- Techni Alipias Red 2018..... 97/100 (Platinum Medal)



- GOLD medal & BEST WHITE WINE, "Idisma Drios" Xi 2016, "I.W.C. of Thessaloniki 2021", Greece



- GOLD medal, "Techni Alipias Red 2018", "Asia Wine Trophy 2021", South Korea, Asia



- PLATINUM medal, "Idisma Drios" Assyrtiko 2019, "TEXSOM 2021"
- BRONZE medal, "Techni Alipias Red 2018", "TEXSOM 2021"
- BRONZE medal, "Plano" Malagousia 2020, "TEXSOM 2021"
- BRONZE medal, "Techni Alipias" White 2020, "TEXSOM 2021"

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CMK Selections Inc, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise, and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.

CMK Selections Inc. is proud to enter the Greek wine industry by establishing our first cooperation with the **Wine Art Estate**. A very well-known winery in Greece involved in the production of quality wines, cultivated in one of the most significant viticultural regions of Greece, Drama.

CMK Selections Inc.

cmk@cmkselections.com | <http://www.cmkselections.com>

THANK YOU !
