

# THE GREAT WINES of the PELOPONNESE



It is no big secret for true oenophiles and wine connoisseurs that the culture of wine in Europe predates the Romans: in ancient Greece, wine was praised by poets, historians and artists, and was frequently referred to in the works of **Aesop** and **Homer**. The ancient Greeks pioneered new methods of viticulture and wine production that they shared with early winemaking communities in what are now **France, Italy, Austria and Russia**, as well as others, through trade and colonization. Along the way, they markedly influenced the ancient European winemaking cultures of the **Celts, Etruscans, Scythians** and ultimately the **Romans**.

*THE ANCIENT GREEKS  
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PRODUCTION*

More recently, the science of **oenology** and vine cultivation has, together with the new technologies for winemaking, become easy to master, hiding no secrets, as long as you take a genuine interest and approach the task with love. In the past 35 years, Greek winemakers have been investing seriously in both their vineyards and their processing units; from the 1980s onwards, they have been staffing their businesses with experts trained at the world's finest educational institutions. The results of this commitment have been impressive – as attested by the acceptance of Greek wines by wine writers of an international calibre. In the world's most demanding markets, such as **New York and London**, Greek wine is quality stuff. Yet, if you are still doubtful, we invite you to try a glass and trust your palate.



# WINE IN THE PELOPONNESE PENINSULA.

The historic and mythological region of Peloponnese will be our first wine destination.

Two grapes represent the Peloponnese more than any other: the pink-skinned **Moschofilero** and the red **Agiorgitiko**.

- **Moschofilero** shows us its classic colors on the plateau of Mantinea, where a PDO of the same name is grown at an altitude of 650m. The still and sparkling Moschofilero whites are distinguished by rose and citrus aromas, as well as a crispy acidity that gives them additional freshness. As a variety, this is one of the very late ripeners, so the harvest tends to take place in late October. As it is not a white variety, it often produces white wines that are slightly rosé in color.



- **Agiorgitiko**, meanwhile, is the most cultivated red variety in Greece, accounting for approximately 3,000 hectares. It ripens in late September, yielding delightful and sensuous wines of different styles. In the broader Nemea area, these styles extend from soft rosés, with discreet red fruits, cherry and cinnamon tones, to more complex fuller wines with a density of structure that can age up to 10 years. The several examples available of sparkling and sweet wines are a testament to this grape's versatility.

A few words on the most important wines you will find in the Peloponnese...

**Agiorgitiko:** The most widely planted red grape of Greece offers a wide range of styles, from rosé to red. The most exceptional Agiorgitiko wines are the full-bodied reds from Nemea. With subtle flavors of nutmeg and cinnamon, Agiorgitiko pairs wonderfully with roasted meats, tomato sauces, and spiced cuisines from the Middle East to India.

**Moschofilero:** On central Peloponnese, close to Tripoli, grows Moschofilero, a lovely dry, aromatic white wine with flavors of peach, potpourri, and sweet lemon. As the wines age, they develop more nectarine and apricot flavors with toasted hazelnut or almond notes. For those who love Moscato d'Asti, this is a great new variety to explore. Anything you might serve at high tea such as cucumber sandwiches, lox with cream cheese and capers, or micro fruit tarts will pair wonderfully with Moschofilero.

Apart from the local and ancient wine varieties, it is also quite interesting to taste and assess how some well-known world varieties perform in the Greek terroir and in blends with Greek grapes.





HERE IS A PRESENTATION OF  
THE WINERIES AND THEIR MOST  
CHARACTERISTIC WINES WE  
WILL GET ACQUAINTED WITH  
DURING OUR TOUR

## TETRAMYTHOS WINERY (DAY 2)

In a well-designed facility that instantly inspires a sense of comfortable familiarity, wine aficionados can enjoy the rare sight of three young oenologists approaching traditional winemaking from a contemporary perspective. In their mountainous vineyards, the Tetramythos team produces exclusively organic wines, constantly experimenting with new methods and techniques. The unique climate of the area, the soil, the effect of the breeze from the Gulf of Corinth, as well as meticulous vine-tending techniques create grapes of exceptional quality.





### AGIORGITIKO

The only wine in Greece made from this unblended local variety has a rounded, delicious flavor, with a freshness combined with considerable complexity. It is also very fruity with notes of cherry and spices and a mild tannin finish. Best pair it with red meat, pasta, roasts and cheeses. It should be served at a temperature of 16°C - 18°C.

### ETRAMYTHOS MALAGOUSIA

It has a pale-yellow color with aromas of jasmine and bergamot. Its rich body and crunchy acidity leave a long aftertaste. It is excellent as an aperitif or presented in a fruit platter. It is best served at a temperature of 8°C - 10°C.

### BLACK OF KALAVRYTA

Intense ruby color, aromas of cherry, violet, spices and leather. Its characteristic tannins leave a long aftertaste. A medium-body red whose acidity gives it its signature herbal character. Pair it with fish fillet in tomato sauce or lightly cooked meat. It is best served at a temperature of 15°C.



*Dry Red - Agiorgitiko*



*Dry White - Malagousia*



*Dry Red - Mavro Kalavrytino*





### AIVALIS WINERY (DAY 3)

Aivalis Winery located in Nemea is inspired by the philosophy of non-intensive agriculture, with zero fertilization and zero watering, so that the root system searches deep into the ground for food and moisture, in order to give an excellent fruit. During the winemaking, each vineyard is vinified separately to give the wine the uniqueness and the character of each region. Without stabilization and filtration, the wines are characterized by excellent concentration and finesse.quality.



## LE SANG DE LA PIERRE

Deep, opaque purple color with violet shades. Intense nose, with dense fruit dominating. Sour cherry, cherry jam, blueberry and juicy raspberry for the beginning. Plum and wild strawberry jam follow. Then spices are making their appearance. Notes of cinnamon, vanilla and pepper. The barrel is perfectly integrated leaving the most "tender" character of the Agiorgitiko to shine: violet and red rose are present in the background of the dense spiced fruit. Chocolate, smoke and cedar complement the uniquely complex bouquet that is constantly evolving. It's full-bodied but elegant yet, with medium, silky tannins and perfectly balanced acidity. Generous flavors of ripe cherry, candied cherry, plum, blueberry and raspberry are complemented by vanilla, cinnamon and pepper. Tea, sage, violet and lavender appear after a while. The long-lasting chocolate aftertaste will make you look forward to the next sip. It is best served at a temperature of 15 °C.



*Dry Red - Agiorgitiko*



*Dry Red - Agiorgitiko, Syrah*

## DEUX DIEUX

Deep, almost impenetrable purple in the glass, with bright violet shades. The nose is intense and riveting with dense red and black fruit such as ripe cherry, sour cherry, raspberry, bilberry and cassis jam. Behind the fruit come flowers and herbs: lavender, violet, marjoram and eucalyptus. Green pepper, vanilla, nutmeg, spice, butter, bitter chocolate, leather and cedar contribute to creating a truly complex bouquet that stands out among thousands. The mouth is full bodied, with moderate (+) tannins and balanced acidity. While tannins are noticeable, they are juicy and well-worked, giving an exquisite structure to the wine. The fruit (cherry, berry, bilberry, cassis) in every version: juicy, ripe, crisp, caramelized, is so dense that you cut it with the knife. Pepper, cinnamon, eucalyptus, vanilla, butter caramel, tobacco, cedar, coffee and cocoa in every sip. Nutty long-lasting, persistent aftertaste. It is best served at a temperature of 18 °C.







### GAIA WINES (DAY 3)

GAIA Wines, founded in 1994, offers two modern wineries located in two of the most interesting and promising P.D.O. areas of Greece, Nemea in Peloponnese and Santorini. Gaia's main aim is to present the potential of the indigenous Greek grape varieties in the wine enthusiasts worldwide. Today, GAIA Wines produce some 350,000 bottles annually, with the highest degree of quality in mind.





## NOTIOS WHITE



Its two dominant varieties, coming from neighboring regions, have been compatible for years. Roditis Alepou originated from the mountainous Aigialeia, in approximately 1000 m altitude and Moschofilero, originated from the Arcadian plateau can always be blended harmoniously in all the wineries of the Peloponnese. A cosmopolitan addition in this traditional company is Assyrtiko from Santorini, raised in a Peloponnesian way. Enjoy it with cuisine of medium to high intensity or even on its own as an aperitif, but always with good company.

*Dry White - 40% Moschofilero, 40% Roditis, 20% Assyrtiko*

## NOTIOS RED



For the creation of NOTIOS Red, two perfectly complementary varieties of the Mediterranean South were mixed, ones that have been cultivated for years in GAIA's vineyards, in Koutsí of Nemea. In this blend, Agiorgitiko will give its intense fruit aroma and its soft tannins, while the perfectly adjusted to the climate of the region Syrah will give its rich and spicy character but in the same time, the sense of structure and depth. Its deep reddish-violet color, its complex aroma and taste intensity makes it a perfect accompaniment of a wide range of spicy and intense dishes. Enjoy this young wine in low temperature, 10°- 14°C even in the hot months of summer.

*Dry Red - 85% Agiorgitiko, 15% Syrah*

## AGIORGITIKO by GAIA



The series of AGIORGITIKO are completed by AGIORGITIKO by GAIA with the best way. Rich and structured, it is balanced between fruit and the oak wood. It can be aged for 4-6 years to acquire a more complex flavor, and an even more velvety taste. Characterized by ripe fruit notes and balanced oak flavors Agiorgitiko by Gaia can be aged 2-4 years after release and will evolve a velvety and complex wine. Pair it with red meat dishes that are rich, intense and spicy, at a temperature between 16° – 18°C.

*Dry Red - Agiorgitiko*





### DOMAINE SKOURAS (DAY 3)

An amazing location, state-of-the-art processing and bottling facilities, and a well-designed tour: a visit here is a joy for any serious oenophile. Skouras Winery was established in 1986 by Dijon-trained oenologist George Skouras. Launching his pioneering Megas Oenos label, he achieved spectacular results as the first winemaker to blend Saint George, a Greek grape (aka Agiorgitiko) with Cabernet Sauvignon. Equipped with the latest in wine-making technology, Skouras winery is surrounded by an eye-soothing green landscape stretching all the way to Mycenae in the north, to the city of Argos in the east and to the steep mountains in the south and west. Today Skouras Winery is at the forefront of Greek estates, full of momentum and with a sharp focus on its future. Tour highlights include the aging room, known as the “cellar of a thousand barrels”.





*Dry Red - 40% Cabernet Franc,  
40% Merlot, 20% Agiorgitiko*

### SYNORO

The color is very deep, a clear and transparent purple with ruby highlights. On the nose, it is intense, dense and fresh due to the vegetal aroma of the Cabernet Franc. Aromas are focused on the ripe fruit (red mulberries, red cherries and ripe strawberries) coupled with sweet aromas of chocolate, cinnamon, cedar and discreet barrique. On the mouth it is full, with rich extract, alcohol which balances the tense acidity and the ripe, dense tannins. Flavors are consistent with aromas, with the fruit ones being more predominant. The aftertaste has duration, volume and complexity.



*Dry Red - Agiorgitiko*

### GRAND CUVEE

The color is bright, deep and clear ruby-red. On the nose it is dense with strength and power. Aromas are focused on the red fruit such as morello, blackberries and red cherry coupled with dried herbs, spicy aromas and a mineral touch. On the mouth, it has a medium-plus body with an intriguing acidity and very qualitative tannins. Flavors of red fruits, earth and minerals along with tobacco and spices are apparent. The aftertaste is long and complicated with constant evaluation..



*Dry Red – 80% Agiorgitiko,  
20% Cabernet Sauvignon*

### MEGAS OENOS

The color is very deep and intense purple. On the nose it is dense, concentrated and elaborate but elegant. Aromas of ripe fruits such as blackberries and black raspberries, spicy characteristics, smoke and notes of leather fill the nose. On the mouth it is silky yet robust and framed by delicate tannins. A balanced acidity offers flavors of ripe fruits, cloves, black pepper and a touch of herbs. The aftertaste is very long and of great complexity.







### TSELEPOS WINERY (DAY 5)



With the stunning Arcadian mountains in the background, Tselepos Winery, standing right at the heart of the family-owned vineyard, has been producing award-winning wines since 1992. Today the property consists of a total of 60 hectares vineyards (some privately-owned and some of the cooperating producers), with grape vines of 50 years old on average. The performance of the winery has grown gradually and today the winery produces approximately 350,000 bottles of Greek wine annually, allowing more than 50% of the production to be exported around the world. Here you will taste their top-quality red PDO Nemea -produced by the Greek variety Agiorgitiko.





### DYLOFOS

Coming from the privately-owned vineyards at Kokkinomylos and Avlotopi (Arcadia, Greece), on the hillsides at the foot of Mount Parnon at an altitude of 750 meters. Fruit-forward with ripe red berries and a hint of sweet vanilla on the nose, this full-bodied red wine with velvety tannins gives a long, balanced finish.

*Dry Red - 70% Cabernet Sauvignon and 30% Merlot*

### AMALIA BRUT

For the production of Amalia Brut, natural sparkling wine, the grapes are picked while their sugar are still low. An elegant sparkling wine with a light, yellow-green color and fine bubbles with intensity and duration. Aromas of rose petal, brioche and honey are lifted by a refreshing acidity.



*Sparkling White – Moschofilero*



**M**onemvasia Winery was founded in 1997 in Velies, a part of the municipality of Monemvasia in the district of Lakonia. The area was famous from ancient times not only for its privileged location and its well-known fortress-castle "Castro" but also for its "reputed Malvasia wine" produced in the wider area of Monemvasia from which it acquired its name. From the 12th century and for five hundred years, Malvasia wine dominated the Eastern and Western markets; never before was a wine so famous for so long. Finally, on 23 July, 2010 the issue of 1125 of the official Government Gazette was published where the wines 'Monemvasia-Malvasia' were recognized with protected designation of origin for sweet white wine from sundried grapes and wine liqueur from sundried grapes. From this research and experimental vineyards, MONEMVASIA WINERY produced experimentally sundried sweet wine 'Μονεμβασία-Malvasia' with exceptional results. To date, the products of Monemvasia Winery have been awarded with 106 Gold, Silver and Bronze medals in international wine competitions and the winery received the first prize as the best new company in the Peloponnese.

### MONEMVASIA-MALVASIA 2010-2012



A charming wine with orange and golden hues, which over time result in auburn brick red and amber hues. Intense aroma, complex flavor and hints of exotic spices. Rich round and velvety body, with a sweet taste of honey, raisins and dried fruits which masterfully balance the acidity of this exceptional wine of the four varieties. The aftertaste is very enjoyable and long lasting.... as its exciting story! The ideal temperature is 7°C - 9°C. Pair it with sweets with cocoa and chocolate, spicy distinctive cheeses, dried fruits, sweets with syrup, creme caramel, nuts, and sweets with honey. It also combines well with cigars.

### 300 WHITE

The combination of the varieties Kydonitsa and Assyrtiko give the wine a sense of fruity aroma, severe presence and pleasant acidity. With a vibrant yellow-green color, a nose and taste of tropical fruits and quince, has a pleasant palate, excellent balance, giving a crisp, fairly long finish. Ideal serving temperature is at 9°C-11°C. It greatly accompanies seafood, white-sauced dishes, white meat, as well as spicy cheeses.







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