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Estate Gerovassiliou

In the rolling hills of Epanomi, a few kilometers southwest of Thessaloniki in Northern Greece, this privately owned, 33 hectares, family run Estate thrives to produce premium wines made from both international and indigenous varietals. Whether it is the revival of the Malagousia varietal or simply the passion to produce excellent wines from international varietals, Mr. Gerovassiliou is considered the father of this new movement in Greek winemaking.

The sandy soil, mild winters and cool summers, have created an ideal microclimate for the high quality cultivation of vines.

Malagousia, 2008...

Varietal: 100% Malagousia

Stuff: Revived from near extinction by Mr. Gerovassiliou, this aromatic wine balanced by crisp acidity with tones of pear, mango and citrus is world class.

Chardonnay, 2008...

Varietal: 100% Chardonnay

Stuff: Skin-contact pre-fermentation extraction, the wine is vinified in new French oak barrels, remaining there for approx. 7 months in contact with its lees. Full body with assorted aromas of mature citrus trees in a hidden background of tobacco and nuts.

Sauvignon Blanc Fumé, 2008...

Varietal: 100% Sauvignon Blanc

Stuff: After destemming and light crushing, skin-contact pre-fermentation extraction, the alcoholic fermentation follows at approx. 20° C in new French oak barrels. The wine remains with its primary yeast lees (sur lie) for approx. 6 months with periodical stirring.

Viognier, 2008...

Varietal: 100% Viognier

Stuff: 500 cases produced. Brilliant straw colour. Traces of honey, peaches, apricot and grapefruit aromas. Full-bodied and concentrated with soft finish and some accents of oak.

Gerovassiliou Red, 2006...

Varietal: 85% Syrah, 10% Merlot, 5% Grenache rouge

Stuff: Produced according to the classic red vinification with extended days of maceration, whereas afterwards – after the alcoholic and malolactic fermentation – the wine ages for about one year in new French oak barrels.

Avaton, 2005...

Varietal: 40% Limnio, 40% Mavrotragano, 20% Mavroudi

Stuff: The wine has an excellent and complex structure. Its blackberry fruit shows spice and depth, finishes dry and is totally individual. Among the three indigenous varieties, the Limnio was mentioned by the philosopher Aristotle in the fourth century BC, is the oldest attested Greek variety

Evangelo, 2006...

Varietal: 92% Syrah, 8% Viognier

Stuff: 250 cases produced. Classic red vinification-maceration in small oak tanks of 40hl. (Syrah & Viognier are mixed before fermentation). Aged 24 months in new oak barrels where the malolactic fermentation took place. The wine has an excellent and complex structure. It is rich and sweet in the palate with soft tannins and acidity that balances the notes of cedar, vanilla, pepper, and chocolate.

Estate Biblia Chora

Located in Northern Greece at 350 meters above sea level, Oenologist Vassilis Tsaktsarlis and Evangelos Gerovassiliou combine forces to create a model **certified organic** vineyard. The contours of Mt. Pangeon, the cool breezes from the Strymonic Gulf and the flinty soil of the region all provide ideal conditions for cultivation of the vine. The density of the planting is 4.000 plants/ha. All works (pruning, harvest) are handled by hand.

Areti White, 2009...

Varietal: 100% Assyrtico

Stuff: From the famous Assyrtico variety originally from Santorini, this wine with aromas of lemon-blossom and citrus is well balanced with a rich and fruity taste and pleasant acidity. 450 cases produced

Estate White, 2009...

Varietal: 40% Assyrtico, 60% Sauvignon Blanc

Stuff: Pale and gentle yellow-green colour with intense clarity. This union of the cosmopolitan variety Sauvignon blanc with the dynamic indigenous Greek Assyrtico gives an intensely fruity wine with a plethora of aromas that remind us of citrus and exotic fruits and peaches.

Chardonnay, 2008...

Varietal: 100% Chardonnay

Stuff: A distinguished wine with a yellow-green color with hints of gold. Powerful bouquet of hazelnut praline and yellow fruits with notes of vanilla, honey and nuts. The grapes are carefully selected and the wine is kept in oak barrels (50% new and 50% 1 year old), creating a full body wine with a pleasant richness and a fragrant aftertaste

Ovilos White, 2008...

Varietal: 50% Assyrtico/50% Semillon

Stuff: Pre-fermentation and maceration for 18 hours, alcoholic fermentation. Matured for 6 months in 50% new and 50% 1 year old French oak barrels. Regional trophy Decanter World Wine Awards. 800 cases produced and only 100 in North-America

Areti Red, 2005...

Varietal: 100% Agiorgitiko

Stuff: The first successful attempt to make an Agiorgitiko wine outside Nemea, matured 10 months in new French oak barrels.

Estate Red, 2007...

Varietal: 50% Cabernet Sauvignon, 50% Merlot

Stuff: Matured for 12 months in 60% new and 40% in 1-2-3 year old French oak barrels

Merlot, 2006...

Varietal: 100% Merlot

Stuff: The careful selection of grapes from the estate's limited production vineyards and their maturing in oak barrels for 16 months produce an excellent wine particularly well suited to ageing in the bottle. 400 cases produced

Ovilos Red, 2005...

Varietal: 100% Cabernet Sauvignon

Stuff: Long maceration. Matured 18 months in new French oak barrels. Complex, clear red fruit, caramel, cedar wood and chocolate aroma with nut and spice notes. This wine is rich, powerful flavor with a full body, has fine structures and characteristic tannins lending it a long aftertaste.

Estate Katsaros

Estate Katsaros is a small family enterprise established in 1985 in the traditional vine country of Krania, Mount Olympus, in Northern Greece. At 750 meters above sea level, this twenty-acre vineyard is planted with Cabernet Sauvignon, Merlot and Chardonnay crops. The main factors contributing to the superior quality of these award winning wines are the regions' mild winters, the sun blessed, yet cool summers, and the biological care at the vineyard coupled with the limited yield (5000-6000 kilos per hectare).

Chardonnay, 2009...

Varietal: 100% Chardonnay

Stuff: Notes of pineapple, honey and linden are found in this silky-textured, medium-bodied wine's personality. It is full of flavour, focused, bright, and possesses a long, pure finish. Aged in French oak, 50% new and 50% second use barrel, 42 hl/ha and only 150 cases in North America.

Estate Red, 2005...

Varietal: 85% Cabernet Sauvignon/15%Merlot

Stuff: Black-reddish color. Dense, ripe and generous. A sensuous mouthful of blackberry, black currant and raspberry. Tannins are well integrated. Full-bodied with a lingering graphite edge to the finish where fruit takes an encore. 32 hl/ha

Merlot, 2006...

Varietal: 100% Merlot

Stuff: First vintage of this label. Made from an exclusive parcel of the estate where the merlot grape is carefully selected for this label. Aged for at least one year in new oak cast.

Avantis Estate

Avantis estate is located in central Greece, in the heart of Evia approximately 70 km from Athens. The village of Mytikas is where economist Apostolos Mountrichas built his estate in 1994. The terroir is mostly characterized by gravel, stone, sandy clay and loam. The vines are planted at an altitude of 250 - 500 meters on semi-mountainous slopes. The climate is characterized by cold winters, warm dry summers and long dry autumns. The surrounding mountains and constant winds protect the vines from extreme heat.

Malagousia, 2009...

Varietal: 100% Malagousia

Stuff: Soft lemon-green colour with pronounced nose intensity of citrus fruit (grapefruit – lime), white peach, lemon blossom and minerality. Fruity palate with sharp acidity and aromas of white fruit, citrus, rose, and mineral aromas of stone and steel. 400 cases produced

Assyrtico, 2010...

Varietal: 100% Assyrtico

Stuff: After successfully bottling Assyrtico in 2009, Apostolos Mountrichas decided to make the 2010 vintage commercially available. 300 cases produced

Mavrikoudoura, 2007...

Varietal: 100% Mavrikoudoura

Stuff: Opaque ruby colour. Pronounced nose intensity of black fruit and spice aromas, jam, vanilla and coffee hints. Rich, round palate with balanced acidity and fine-grained high level tannins. Cold maceration for 3 days, long maceration and ageing in new Ermitage oak barrels. 100 cases produced

Syrah, 2007...

Varietal: 100% Syrah

Stuff: : Classic red wine vinification, extended skin contact for 20 - 30 days at controlled temperature of 24 C to maximize the aroma. There follows malolactic fermentation and maturity in French oak barrels of 225 lt each, made by Bertomieu Tonnellerie. It is bottled without stabilization or filtration, so any amount of sediment is quite normal.

Syrah Collection, 2005...

Varietal: 100% Syrah

Stuff: Cold maceration before vinification. Maceration takes place approximately 45 days. Maturation in new French oak barrels 225 lt. (Ermitage and Seguin Moreau) for 18 months. Unfiltered wine. Restrictive pruning, low yields (4000 kgr per hectare), strict selection of barrels. 75 cases produced

Melitis, 2007...

Varietal: 100% Sweet muscat blanc a petit grain

Stuff: Bright gold colour. Complex, concentrated aroma of rose, honey, herbs with nuance of butter candy. Adequately sweet palate supported by high acidity, full body, pronounced flavour intensity of rose, honey, peach, caramel, nuts, candy, toffee and butter. Silky texture and long finish. The small quantity of must collected is fortified, then it is partially fermented and is kept in French barrels 225lt. each for a while.

Nemea Driopi

The "Driopi Estate" is a new venture led by the famous wine producer Yannis Tselepos where the focus is to produce world-class wines from the indigenous varietal Agiorgitiko.

The semi-mountainous commune in the area of Nemea (Appellation of Origin) was selected for this new venture. This region is characterized by grapes of outstanding quality and potential, a hallmark of creating age-worthy wines.

The estate is located at an altitude of 380 meters above sea level and thanks to the many hills of the area, excellent drainage is achieved. The soil is composed of clay. Furthermore, due to its geographical position, the vineyard receives a maximum amount of sunshine however benefiting from cool Northern winds protecting the vines from the summer heat.

The Agiorgitiko grape varietal is one of the noblest and most important Greek red grape varietal, indigenous to the Corinth county, widely planted and excellent in vineyards across Nemea. This grape varietal was named after a former name of the region "Aghios Gheorghios" (Saint-George). It's a varietal famous for crafting powerful and complex red wines and is also called "Blood of Hercules" due to its deep, red colour and to the fact that the homonymous Ancient Greek Hero excelled in the region.

Nemea, 2007 ...

Varietal: 100% Agiorgitiko

Stuff: Nemea 2005 is a wine with soft-velvety taste and aromas of fruits and nuts, with a light vanilla background, due to the oak barrels. It can be easily consumed from quite a young age, but will also gain from 3-5 years of bottle aging.

Nemea Reserve, 2005 ...

Varietal: 100% Agiorgitiko

Stuff: Plant density: 2.20x1.00 m in linear plantation (trailing system: Double Royat)

Harvest: 19/09/2005- 28/09/2005 (manual)

Vinification: Destemming & skin contact extraction for 20 days at 15-25 oC, use of pneumatic presses. Alcoholic fermentation with selected yeast in inox vessels. Ageing in new french oak barrels for 12 months time; bottle ageing for 6 months. Fermentation in stainless steel tanks. Maturing in new oak french barrels of 225 L; medium plus burn.

Nemea Rose, 2009 ...

Varietal: 100% Agiorgitiko

Stuff: A delicate, pomegranate-red wine. Intense nose of red berries, with a rich, full-bodied palate that finishes with hints of cherry marmalade and spice.

Estate Parparoussis

Parparoussis Winery was founded in 1974 by oenologist Athanassios Parparoussis.

The Winery's premises, where the vinification, maturity, ageing and bottling take place is at the family estate at Bozaitika, Patras which is located on the Northwest coast of Peloponnese. The climate is mild, influenced by sea breezes and cool mountain air.

The privately owned vineyards include 10 hectares at Movri Achaias which produce Assyrtiko, Athiri, Sideritis, Mavrodaphni (red dry) and Cabernet Sauvignon. The area in its totality is characterized by a tremendous eco-system. The forest of Strofilia and the lake of Kotyhiou are of particular environmental interest and are protected by the Ramsar Agreement. Today, the estate is a family run estate where Athanassios Parparoussis and daughters Erifili (oenologist) and Dimitra (major in economics) are responsible for the estate's success. The aim of the estate is to promote the Greek indigenous varieties and produce wines with the unique character of the variety.

The wine making from red varieties is taking place based on the classical method of red vinification. Fermentation is done over 30-35 days using local yeasts. Ageing is done in Allier French oak barrels. (60% new - 40% second use).

The wine making for the whites varieties is based on the classical method of white vinification; Fermentation in low temperatures and preservation of the wine "sur lie". Intervention is minimal and natural such as control of temperatures, transfusion etc...

Gift of Dionysos, 2009...

Varietal: 100% Sideritis

Stuff: Yellow color with flashes of green, primary aromas of citrus, a hint of herbal – asparagus and a mineral background combined with a delicate chamomile allusion, well structured and balanced, a nice acidity well integrated in a pleasant ending recalling minerality and pink grape fruit flavor

Gift of Dionysos CAVA, 2007...

Varietal: 50% Assyrtico 50% Athiri

Stuff: Classic vinification. Aged in new oak barrels for 10 months sur lie..

TAOS, 2005...

Varietal: 100% Mavrodaphne Dry

Stuff: One of the only successful attempts to produce a dry Mavrodaphne, this wine is concentrated but balanced with excellent acidity.

NEMEA Reserve, 2004...

Varietal: 100% Agiorgitiko

Stuff: Very limited production, this Nemea reserve is released to market only on exceptional vintages.

Mavrodaphne De Rio, 2003...

Varietal: 100% Mavrodaphne Sweet

Stuff: This sweet Mavrodaphne is made from the Mavrodaphne grape. During fermentation, once the level of sugars desired is achieved, the producer fortifies this wine with fine eau de vie from our own production using indigenous grapes. It is then matured in oak French barrels for 5 years.

Muscat de Rio Patras, 2003...

Varietal: 100% Muscat Sweet

Stuff: The Muscat grapes are sundried before press making this a fantastic, concentrating the sugars and aromas yet extremely balanced with excellent acidity.