



Tasting Wines

September 2018

Wine 1: Monograph by Gaia Moschofilero



The MONOGRAPH family brings to wine-lovers a more approachable and friendly side of some of the most exquisite varieties of the Greek and the Mediterranean South. Lush, floral and inescapably fruitilicious!

Where to buy: own sample

Wine 4: Diamantakos Naoussa 2016



To the North, bordering on Macedonia is the cooler climes of Naoussa. Here the Xinomavro grape rules with its rich and savoury spiced character. It is considered by some to

be Greece's finest red grape.

Where to buy: Costco £13

Wine 2: Lyrarakis Assyrtiko 2017



Assyrtiko is the hot Greek grape at the moment and is capable of reaching refined heights. This one is a good example of why it has become so popular. It is a very good food wine.

Where to buy: Oddbins £12.99

Wine 5: Kourtaki Mavrodaphni of Patra



Mavrodaphni is not only the red grape variety used to make this wine, but when you see Mavrodaphni of Patra on the label, it refers to a sweet style dessert red wine. Ferment stopped by spirit and then matured in a type of solera system like sherry.

Where to buy: Sainsbury £5

Wine 3: Lyrarakis Red Kotsifali & Syrah



This is an interesting red blend of a Greek native grape Kotsifali and an old favourite, Syrah. Rich, soft and fruit forward blend of stainless steel and (15%) oak aged to add some texture.

Where to buy: Oddbins £12.00

Wine 6: Olympio Muscat de Samos



Belongs to the Vins de Liqueurs category and it is the No. 1 sweet wine in Greece. From semi-mountainous & mountainous terraces. It is light golden in colour & the nose is of apricot jam and mature melon. Dessert of aperitif – you choose.

Where to buy: own sample

Read the tasting notes at

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