



# WINES *of* GREECE



WINE BROCHURE



BY MANI IMPORTS INC.  
3601 PARKWAY PLACE  
WEST SACRAMENTO, CA 95691  
(916) 373-1100 | WWW.MANIWINES.COM

Mani Wines brings into focus Greek wines produced by popular indigenous varietals, more specifically, Moschofilero, Agiorgitiko, Assyrtiko, Malagouzia and Xinomavro. We have narrowed in mostly on boutique wineries that really specialize in creating wine using indigenous varietals of the region, resulting in some producing just one. Each boutique winery is located within a designated grape growing region and their efforts illustrate each varietal's potential in producing great wine. In addition to these, we are also introducing some less well-known varietals such as Mavri Koudoura and Mavrotragano. We are confident and hopeful that you will appreciate the selection and look forward to sharing our wines with you.

## CONTENTS

Wine Map of Greece .....	1
New Wines of Greece.....	2
Avantis Winery.....	3
Bosinakis Winery .....	6
Estate Foundi .....	7
Gavalas Winery .....	9
Papantonis Winery .....	14
Domaine Porto Carras .....	15
Estate Constantin Gofas.....	19
Wine Art Estate .....	20
Septem Microbrewery .....	21

# WINE MAP OF GREECE



# NEW WINES OF GREECE





## AVANTIS WINERY

Located on the Greek island of Evia is the Avantis Winery. Apostolos Mountrichas and wife, Lenga Grigoriadou, currently run this boutique winery located in the village of Mytikas, right in the middle of the Lilantium plain. Both Apostolos and Lenga have a degree in oenology, and work together to ensure superior production of their wines. The owners of Avantis Estate have a passion and vision of creating great wines from Evia, in hopes of replicating the wines consumed during ancient times. Apostolos has become the brains and soul of Avantis Estate, and has successfully been producing wine for the last 24 years with his first vinification taking place in 1994.

The vineyards of Avantis Estate expand to about 50 acres in size, and sit at an altitude of 250-500 m. The soil in the area ranges from clay, sandy clay, gravel and stone texture, depending on the location. The grapes experience a “Mediterranean” climate on the island; meaning they have cold winters, hot summers and long dry autumns. The long periods of sunshine that the grapes endure help them to ripen to the ideal point in order to make some great wine!

Both Apostolos and Lenga work really hard to make their dream come true, which is – being able to produce high quality wines and to revive the vineyards of Evia. Today Avantis Estate is considered one of the top 20 wineries in all of Greece.



### ESTATE WHITE: 12X750ML

*Protected Geographical Indication Evia*

**VINTAGE:** 2016

**VARIETAL:** 50% Viognier – 45% Assyrtiko – 5% Muscat

**TYPE:** Dry White Wine

**VINIFICATION:** Cold maceration for 12 hours. It then goes through the alcoholic fermentation process at a temperature controlled at 14°C.

**TASTING NOTES:** Avantis White is lemon yellow color with green tints and aromas of ripe yellow fruits (pear and melon). On the palate it is a dry wine with a moderate hint of sweetness, minerality and refreshing acidity. Aromas of white peach and apricot are also revealed in the fruity after-taste.

**AGING:** 2 years



### **HARMONY WHITE: 12X750ML**

*Protected Geographic Indication Central Greece*

**VINTAGE:** 2017

**VARIETAL:** 50% Malagousia – 50% Trebbiano

**TYPE:** Dry White Wine

**TASTING NOTES:** Citrus and ripe yellow fruit aromas. On the palate, the existing acidity boosts the citrus character of the variety. A light wine for the daily delight.

**AGING:** 2 years



### **HARMONY RED: 6X750ML**

*Protected Geographic Indication Central Greece*

**VINTAGE:** 2016

**VARIETAL:** 50% Vradiano – 50% Merlot

**TYPE:** Dry Red Wine

**TASTING NOTES:** Fresh red and black fruit aromas with scents of sweet spices. Red fruit palate with a touch of vanilla aromas, light-velvet tannins and a fruity aftertaste.

**AGING:** Enjoy it now or within the next 5 years.



### **'M' MALAGOUZIA: 6X750ML**

*Protected Geographical Indication Evia*

**VINTAGE:** 2017

**VARIETAL:** 100% Malagouzia

**TYPE:** Dry White Wine

**VINIFICATION:** Cold maceration, with alcoholic fermentation taking place at 16 C in stainless steel tanks, and then filtration.

**TASTING NOTES:** Avantis Malagouzia is a soft lemon-green color with a pronounced nose consisting of intense citrus fruit (grapefruit-lime), white peach, pear, lemon blossom and hints of minerality. It has a fruity palate with sharp acidity and aromas of white fruit, citrus, rose, and minerals.

**AGING:** 2 years



## **SYRAH: 6X750ML**

*Protected Geographic Indication Evia*

**VINTAGE:** 2014

**VARIETAL:** 100% Syrah

**TYPE:** Dry Red Wine

**VINIFICATION:** Classical method for red wines, extended skin contact for 20 - 30 days at controlled temperature of 24 C to maximize the aroma. There follows malolactic fermentation and the maturity in oak french barrels 225 lt each, made by Bertomieu Tonnelerie. It is bottled without stabilization or filtration, so any amount of sediment is quite normal.

**TASTING NOTES:** Avantis Syrah is a deep ruby color, with a complex developing bouquet. There are hints spice, pepper, and cinnamon and tobacco aromas. On the palate there is a strong sense of black fruit taste, jam, and some nuances of vanilla. It is a full-bodied wine that is spicy, with decent ripe fine-grained tannins and a long finish.

**AGING:** 8-10 years



## **'M' MAVRI KOUDOURA: 6X750ML**

*Regional wine of Evia*

**VINTAGE:** 2014

**VARIETAL:** 100% Black Koudoura of Kymi (Mandilaria)

**TYPE:** Dry Red Wine

**VINIFICATION:** This wine undergoes vinification by long cold skin contact and maturity in new Ermitage oak barrels. Mavrokoudoura (clone of Mandilaria) a rare ancient greek variety originated in the region of Evia island.

**TASTING NOTES:** Mavri Koudoura is an opaque ruby color. It has a pronounced nose with intense aromas of black fruit, spices, jam, vanilla, coffee and oak. The wine has a full round palate with balanced acidity and fine-grained high-level tannins, with a long finish.

**AGING:** 10 years



## BOSINAKIS WINERY

Bosinakis winery is run by the young Sotiris and Katerina Bosinakis. This boutique winery is what one might consider an “up and coming” due to its fabulous production of Moschofilero and its recent entry into the wine production industry. The winery has been producing wine since 1992, but just entered the bottled wine industry 9 years ago. In 2009, they bottled for the very first time, their PDO Bosinaki Mantinia.

Bosinakis winery is located in the area of Mantinia, Greece, home to the Moschofilero grape. The vines are cultivated in low yield of 600-800kg per quarter acre of vineyards with only 45-50% of the juices being extracted from the fruit, to ensure that proper quality of grape juice is achieved. This grape grows best in the area it originated in, which is in the plateau of Mantinia. The vineyards sit at 2000ft of elevation, or higher in sandy soils. The grapes thrive in the microclimate of Mantinia, usually undergoing harvest in September. In some cases these grapes can sometimes remain on the vines well into the month of October.

The winemaker at Bosinakis Winery, Sotiris, allows the nature and the grape to guide him in producing a unique wine that differentiates itself from other Moschofileros. Today it has become one of the most popular Moschofileros in Athens, Greece, being poured in many of the finest restaurants.

### MANTINIA: MOSCHOFILERO: 6X750ML

*Protected Designation of Origin: Mantinia*



**VINTAGE:** 2016

**VARIETAL:** 100% Moschofilero

**TYPE:** Dry White Wine

**VINIFICATION:** Bosinakis Mantinia goes through about 6-10 hours of extraction process and skin contact at low temperatures in order to get as many characteristics out of the Moschofilero grapes as possible. The fermentation takes place in stainless steel tanks at 13-15°C. It is left to age in the tanks for a very short period of time in order to maintain the flavors, and then filtered before bottling.

**TASTING NOTES:** A brilliant white wine that is pale straw in color with a grayish tint. This coloring is due to the skin contact allowed during the extraction process, because Moschofilero is a pinkish/gray grape. In its youth, Moschofilero gives off many rose flavors both on the pallet and on the nose. As it ages, you begin to also get some nice citrus touches coming out through the wine. It is very crisp and refreshing in flavor, and has a little bubbly note to it as well. It is a great wine to drink on its own, or with some nice light appetizers.

**AGING:** 2 years



## ESTATE FOUNDIS

Up in the Northern region of Greece, in an area called Naoussa, lays a wine-growing region solely known for the cultivation of the Xinomavro grape. The small modern winery of Estate Foundi is situated within the picturesque landscape of this region, and has been run by the Foundi family for over a century.

The Foundis family originated from the village of Strantzia in eastern Thrace, which they fled during the upheavals of the second Balkan War. In 1914, along with other refugees from their village, they arrived in the Naoussa area of western Macedonia, and established the settlement of Nea Strantzia (New Strantzia). George Foundis with his son Theodore took up viticulture and in 1930 they planted the first of their own vineyards with the Xinomavro variety. Theodore's son, Nicholas, enlarged the family's vineyard holdings during the 1970s and, in the 1980s, following contacts with noted members of the international wine community, he became committed to estate bottling. This led him to establish Estate Foundi in 1992.

In 1996, his nephew, Dimitris Ziannis, on completion of his oenology studies in France, joined the Estate as winemaker. Estate Foundi is known for producing wines made specifically of Xinomavro grapes. The best Xinomavro grapes are found growing throughout the Naoussa region, where the varietal originates. The grape thrives in its homeland, allowing for the production of some very elegant and tasty wines. Foundis' vines sit at an altitude of 175 meters in the heart of this wine-growing region. Soil in the area ranges from a heavy clay, light clay or sand. The climate in the area has sufficient amounts of rain, which makes irrigation unnecessary. Red, white and rose wines are all made using the Xinomavro grape varietal, and Estate Foundis has mastered the creation of wines in all of these forms.

Their Philosophy: To produce high quality wines that reflect the unique characteristics and versatility of the Xinomavro variety. The constant observation and preoccupation with the vineyard, combined with the modern technology and the know-how in the procedure of wine production, constitute the means to achieve this goal.



### NAOUSSEA: 6X750ML

*Protected Designation of Origin: Naoussa*

**VINTAGE:** 2012

**VARIETAL:** 100% Xinomavro

**TYPE:** Dry Red Wine

**VINIFICATION:** Classical red wine vinification. Undergoes malolactic fermentation. It is set to age in French oak barrels for 1 year and then set to age for a minimum of 2 more year in the bottle.

**TASTING NOTES:** Foundis Naoussa is an intense red color. On the nose, there are aromas of red fruit, coffee, cocoa, wood and a hint of tomato and nature. On the palate, you find that this is a well-rounded wine with a rich tannic structure and a slight hint of wood due to the oak barrel aging. Goes nicely with some grilled meats, pork, or meats with tomato sauces.

**AGING:** 10+ years



## KTIMA FOUNDI: 6X750ML

*Protected Designation of Origin: Naoussa*

**VINTAGE:** 2008

**VARIETAL:** 100% Xinomavro – Single-Vineyard Wine

**TYPE:** Dry Red Wine

**VINIFICATION:** Classical red wine vinification. Undergoes malolactic fermentation. It is set to age in French oak barrels for 1 year and then set to age for a minimum of 2 more year in the bottle.

**TASTING NOTES:** Ktima Foundi is a well-developed deep red color. The nose consists of a rich bouquet of aromas including red fruits, spices, good wood, olives and tomato. On the palate you will find that this wine drinks very smoothly. It is rich in tannins and has a nice balance of acidity. Aromas of wood and tomato can be slightly picked up in the flavor. The Ktima Foundi Xinomavro drinks nicely with roasted meats with tomato based sauces and yellow cheeses.

**AGING:** A long time



## LEFKOS FOUNDI: 6X750ML

*Protected Geographic Indication Imathia*

**VINTAGE:** 2015

**VARIETAL:** 100% Xinomavro

**TYPE:** Dry White Wine

**VINIFICATION:** This wine is produced from selected grapes of the renowned red variety Xinomavro grown in choice vineyards of Imathia and are converted into wine in our winery in Nea Strantz. The careful pressing of grapes gives a small amount of the first juice, vinificated at low temperature in order to preserve the initial aromas of the variety.

**TASTING NOTES:** Light yellow color with green highlights. Delicate aromas of fruit and white flowers. Freshness in the mouth, with a good body and a long finish. Fried fish, white meats and vegetables dishes. Goes very well with white Greek cheeses.

**AGING:** 3-4 years



## GAVALAS WINERY

Gavalas Winery, in Megalochori, Santorini, is a family tradition. The Gavalas family has been exclusively engaged in the vinification of the indigenous varieties grown in Santorini, since the end of the 19th century. Up until the 1920s the family produced wines from grapes grown in their privately-owned vineyards and vinted in their winery (canava) in Megalochori.

This production was mainly distributed to customers throughout the island of Santorini as well as being exported to the city of Alexandria, in Egypt. Later on in the 1930s they started shipping the wine to Athens and Piraeus. The shipping procedure could be well described as a feast. From Canaves, mule-drivers loaded the goat-skins, filled with wine on to their mules, and carried them to the port of Fira, where they were transferred into barrels of 600kgs (called bombs).

Then the barrels were loaded on to small boats and were shipped to Piraeus. After the end of World War II and for the following 30 years, most of the Brusco wine, or heavy red wine, was sold to the Kaloyannis distillery, where it was distilled into brandy and a lesser quantity was supplied to the Koniordos family and a number of taverns. In contrast, the Vinsanto wine was obtained by the churches and monasteries for Sacramental use.

In 1973 the Gavalas family established its own wine store in Athens which handled exclusively the sales and distribution, throughout Greece, of the main wines of Santorini: Nykteri, Brusco, Mezzo, Mandilaria and Vinsanto.

At the beginning of the 1980s, when the Boutaris company established its own winery in the island, the Gavalas family became the sole supplier of Vinsanto wine to Boutaris for a period of 6 years. For the first time in 1998 the Gavalas family bottled their own production of Vinsanto at their small, but modern winery in Megalochori.

Following the long-standing tradition and experience of three centuries, the Gavalas family has been carrying out the vinification of the island's indigenous varieties aiming to introduce wines of superior quality and unique characteristics for the international market place. Today, the winemaker of Gavalas Winery is Mr. George Gavalas. He together with his children and team are striving to introduce and revive many indigenous varieties that have been forgotten on the island.

## SANTORINI ISLAND

Santorini, one of the Cyclades islands, is without doubt a unique creation of nature. It was first inhabited at the end of the 5th millennium B.C. and was named "Strogyli", because of its round shape.

Around 1700 B.C., a catastrophic volcanic explosion caused the sinking of a large part of the island and the creation of an immense crater, the center of which was submerged below the sea. The remnants of the crater walls formed the islands of New and Old Kameni, Aspronissi and Thirassia.

These comprise the present complex of islands of Santorini. The soil of the vineyards is composed of limestone and is covered by a mixture of chalk, slate, ash, lava and pumice. The limited rainfall combined with the strong winds in the summer result in a low yield of grapes, thus providing an outstanding quality for the Santorini wines. During the summer months, the vines are "watered" at night by the mist rolling in from the sea, creating a kind of gentle artificial rain.



## SANTORINI: 12X750ML

*Protected Designation of Origin Santorini*

**VINTAGE:** 2016

**VARIETIES:** 100% Assyrtiko

**TYPE:** Dry White Wine

**VINIFICATION:** Santorini wine is produced from the native variety of Assyrtiko (100%) from vines 30-100 years old. Harvest begins at middle August. The grapes are brought to the winery, having been carefully placed in crates and baskets, never completely filled so as to avoid any damage that might occur during transportation. They are then placed in stainless steel tanks where with a cold process are separated from the lees. Fermentation takes place in stainless steel vats at 16°C.

**TASTING NOTES:** The result is a dry white wine, characterized by a bright yellow-white color. On the nose you have delicate aromas of fruit (pear, lemon and pineapple) and minerality. It has high acidity, medium body and long aftertaste. An ideal accompaniment to seafood, pasta, white meat and cheese.

**AGING:** 5-10 years



## NYKTERI: 12X750ML

*Protected Designation of Origin Santorini*

**VINTAGE:** 2016

**VARIETAL:** 100% Assyrtiko

**TYPE:** Dry White Wine

**VINIFICATION:** Nykteri is the traditional white wine of Santorini, which is produced from extra matured Assyrtiko grapes. Its designation comes from its traditional wine-making, as in the past the harvest took place during the day and the stomping of the grapes during the night.

It is characterized by high alcohol (more than 14%), remaining sugars and long aging in oak barrels.

**TASTING NOTES:** Its color is gold and its nose of pear and jasmine. It is full-bodied and it can be aged for at least 7-8 years.

Perfectly paired with grilled and white meat, grilled squid, intense spicy flavors and fatty fish. Best served at 12-14°C.

**AGING:** 10+ years



## KATSANOS: 6X750ML

*Protected Geographic Indication Cyclades*

**VINTAGE:** 2016

**VARIETAL:** 85% Katsanos – 15% Gaidouria

**TYPE:** Dry White Wine

**VINIFICATION:** Katsano wine is the result of the devotion George Gavalas has to the indigenous and rare varietals of Santorini. The harvest of the grapes (Katsano 85% and Gaidouria 15%) is carried out manually in early August. After 5 hours of maceration, the fermentation then takes place in stainless steel tanks at 16°C. The wine is left to ferment on the lees until November, when it is then bottled.

**TASTING NOTES:** It has a pale white color with green tinges. Sweet aromas of flowers, honey and lemon. Smooth flavor with excellent balance and pleasant aromatic aftertaste. It pairs well with seafood, white meats with light sauces, and pasta.

**AGING:** 2-5 years



## SANTORINI NATURAL FERMENT: 6X750ML

*Protected Designation of Origin Santorini*

**VINTAGE:** 2016

**VARIETAL:** 100% Assyrtiko

**TYPE:** Dry White Wine

**VINIFICATION:** The harvest of Assyrtiko grapes is done manually at the start of August. The grapes come from vineyards mostly located in Megalochori, along with some coming from Akrotiri and Emporio. Once picked, fermentation takes place in stainless steel tanks at 16°C. In this wine, no commercial yeast is added. Wild yeast is used instead, making the process much more challenging, and long, lasting well over 2 months. Then Battonage with the lees is done for 3 months.

**TASTING NOTES:** It has light medium yellow color. Aromas of pear and white flowers. The long fermentation adds mild aromas of yeast and bread. This is a full bodied, oily, high acidity and pleasant wine. Pairs well with big oily fish, seafood, pasta, white meats with light creamy sauces and cheeses.

**AGING:** 5-10 years



## AIDANI: 6X750ML

*Protected Geographical Indication Cyclades*

**VINTAGE:** 2015

**VARIETAL:** Aidani

**TYPE:** Dry White Wine

**VINIFICATION:** Harvest takes place in late August for this grape. Once crushed, the fresh juice stays with the skins of the grapes for 3-4 hours. Fermentation takes place in stainless steel tanks at 16°C.

**TASTING NOTES:** Aidani is an aromatic variety with aromas of pear, tropical fruits and herbs. Lower acidity, alcohol and body than Assyrtiko. It can be served with fruit salad, platters of cheese, or small fish and oysters.

**AGING:** 2 years



## ASSYRTIKO: 12X750ML

*Protected Designation of Origin Santorini*

**VINTAGE:** 2016

**VARIETAL:** 100% Assyrtiko

**TYPE:** Dry White Wine

**VINIFICATION:** Assyrtiko wine is produced from the native variety of Assyrtiko from young vines (younger than 30 years). The harvest begins early-mid August and is done by hand. The fermentation then takes place in stainless steel tanks at 15-16°C.

**TASTING NOTES:** This wine provides a multi-dimensional balance of minerals and fruits. Flavors of green apple, pineapple and citrus accompany floral aromas and refreshing acidity. Medium body and pleasant after taste. In general it is more aromatic than the wine "Santorini" but with less intense body. Pairs nicely with seafood, fish, pasta, white meat and white cheese.

**AGING:** 10 years



## MAVROTRAGANO: 6X750ML

*Protected Geographical Indication Cyclades*

**VINTAGE:** 2014

**VARIETAL:** Mavrotragano

**TYPE:** Dry Red Wine

**VINIFICATION:** The wine, Mavrotragano Gavalas, is produced by the indigenous varietal Mavrotragano, known for its deep-red and crunchy berries, with one year of aging in French and American oak barrels. The varietal Mavrotragano was under extinction but thanks to the loyalty of the local wine producers to indigenous varietals, today is one of the most talked red varietals of the island. The harvest starts mid-August and is transported carefully to the winery where it is fermented with the skins in stainless steel tanks at 22-24°C. Then the wine is left to mature in French and American oak barrels for a year.

**TASTING NOTES:** It is a wine with intense deep red color and high acidity. Concentrated aromas of red fruits (cherries, blackberries) and tobacco. Rich, dense full-body, spicy. High tannins and long aftertaste. Accompanies red meats, red and slightly spicy sauces.

**AGING:** 10-15 years

## VINSANTO: 6X500ML

*Protected Designation of Origin Santorini*

**VINTAGE:** 2010

**TYPE:** Naturally Sweet Wine from Sun Dried Grapes

**VINIFICATION:** Vinsanto is produced from the native grape varieties of Assyrtiko (85%), Aidani (10%) and Athiri (5%). The harvest starts in the middle-end of August. When the grapes reach the desired degree of maturation (14-15 Be) they are carefully picked and are sun-dried on terraces for approximately 10-15 days. The vinification is carried out using traditional techniques such as stomping on the grapes and use of indigenous wild yeast without any addition of selected yeasts. No sugar added.

The pressing of the grapes always takes place in the early afternoon, so that the clusters of the grapes, are still warm and at their best for pressing. The fermentation continues almost until Christmas in Russian big oak barrels (1500lt capacity), in where the wine matures for minimum 6 years. Aging potential unlimited.

**TASTING NOTES:** Fruity, with a strong taste of raisins, figs, prunes, honey and dried nuts. Full body, velvety, with balanced sweetness and high acidity. Vinsanto is usually served chilled (6-8°C), after dinner or as aperitif. You can enjoy it by its self or you can pair it with dark chocolate or a selection of cheeses.

**AGING:** Unlimited aging





ΟΙΝΟΠΟΙΪΑ ΠΑΠΑΝΤΩΝΗ

PAPANTONIS WINERY

## PAPANTONIS WINERY

Right in the heart of the Peloponnese, brother and sister Anthony and Kallie Papantonis founded the Papantonis winery in 1992. The Papantonis vineyards are situated amongst the wine region of Nemea, and home to the Agiorgitiko grape. It is at this winery where Anthony and Kallie have and continue to produce their high quality wines.

The Papantonis vineyards expand to 20 acres in size and produces just two grape varieties, the Agiorgitiko grape and the Roditis grape. The estate is located at an altitude of 320 meters above sea level. Its sandy clay soil, along with the local microclimate (dry hot days and cool moist nights) ideally combines in the growth of some of the most sought after Agiorgitiko grapes. The delicious Meden Agan starts here.

At Papantonis Winery, they pride themselves on their expertise in the production of their limited amount, yet superb wines.

As the family puts it, *“Our aim is to offer superior and personalized service to our consumers around the world, and to remind them that ‘moderation’ is the best philosophy.”*



### MEDEN AGAN: 6X750ML

*Protected Geographic Indication: Nemea*

*The name of the wine stems from the well-known ancient Greek motto at the Oracle of Delphi meaning ‘nothing in excess’.*

**VINTAGE:** 2014

**VARIETAL:** 100% Agiorgitiko

**TYPE:** Dry Red Wine

**VINIFICATION:** When the grapes are picked, the wine is fermented in stainless steel tanks. Once the fermentation process is complete, the juice is put into used French oak barrels, and left to age for 12-14 months.

**TASTING NOTES:** Papantonis Meden Agan wine is clear and has the dark ruby color characteristic of a typical Agiorgitiko wine. It has a delightful nose with aromas of berries, jam and oak. On the palate it has a velvety soft taste with hints of berry and vanilla. There is a nice balance between the acidity and tannins, making it a very nice and smooth wine to drink. Lastly, it has a nice long finish. An ideal wine for long term maturing.

**AGING:** A long time



Domaine  
**PORTO CARRAS**

## DOMAINE PORTO CARRAS

Domaine Porto Carras is located up in Northern Greece, in a region called Halkidiki. Halkidiki is a 3 legged peninsula, with Domaine Porto Carras sitting on the majority of the middle leg, which is referred to as the Sithonia Peninsula. The wine growing region within Halkidiki that the vineyards lay on is referred to as “The Slopes of Mt. Meliton”. There lay 450 hectares of vineyards in an amphitheatre-like manner on the western side of the Peninsula.

Domaine Porto Carras was built in 1970 by John Carras, and along with the Vineyards, was a milestone in the Greek wine industry. Also worth mentioning is the extremely significant contribution of the father of modern wine-making, University of Bordeaux Professor Emile Peynaud, who assisted in developing the first “Greek” Cabernet Sauvignon that ideally adapted to the chalky and schistose soils of the Domaine. The wines from this variety achieve great honors internationally, winning every year coveted awards, prizes and medals.

Since 2000, the Technical Olympic Group of Companies has assisted dynamically in modernizing the winery. The production process is achieved with the most modern equipment: pneumatic press, special tanks for pre-fermentation extraction, stainless steel tanks for fermentation with double wall, automatic control fermentation temperature. In 2002, the historic vineyard Porto Carras has implemented a comprehensive restructuring program for the vineyards, in order to respond to new trends in viticulture and new flavors of wine.

After continuous adaptability studies of different varieties, from 2002-2013, they have planted more than 800 acres of new vineyards in different terroir of the estate with the modern methods of vine cultivation.

The 26 grape varieties grown in the estate offers unlimited possibilities for producing wines with different and special characteristics. The restructuring of the vineyard included the renewal of many historical varieties, such as Malagouzia, Limnio, Cabernet Sauvignon, Sauvignon Blanc, etc., enriched with new varieties such as Muscat of Alexandria, Viogner, Chardonnay, Mavrodaphne, and Mavrotragano.



### ASSYRTIKO: 12X750ML

*Protected Geographical Indication Halkidiki*

**VINTAGE:** 2017

**VARIETAL:** 100% Assyrtiko

**TYPE:** Dry White Wine

**VINIFICATION:** Skin contact at low temperature. Vinification in stainless steel vats using selected yeasts at temperatures between 16-18°C. Aging on its lees and maturing for six months in French oak barrels with periodical stirring of its lees, a process that improves even more the character of Assyrtiko.

**TASTING NOTES:** This is a balanced, refreshing and smooth Assyrtiko. Aromatic apple and citrus aromas, refreshing minerality with great acidity. The balance brings a nice smoothness with all the refreshing flavors of the Assyrtiko variety. Delightful apple and citrus flavors on the palate with a beautiful finish. Perfect with salads, vegetables, fresh sea food and grilled fish.

**AGING:** 2-3 years



## MALAGOUZIA: 12X750ML

*Protected Geographical Indication Halkidiki*

**VINTAGE:** 2015

**VARIETAL:** 100% Malagouzia. A fabulous indigenous grape that thrives on the Sithonian peninsula.

**TYPE:** Dry White Wine

**VINIFICATION:** Skin contact at low temperature. Vinification in stainless steel vats using selected yeasts at temperatures between 16-18°C. Aging on its lees for few months with periodical stirring, while a part matures in French oak barrels, enriching in this way the character of Malagouzia.

**TASTING NOTES:** Another favorite. A lovely aromatic white wine that is refreshing and just as flavorful as its aromas. In color it is yellow with green highlights. Aromas of flower blossoms, exotic fruits and notes of mint. It is rich and round on the palate with flavors of apricot and peach flavors. Pairs beautifully with fresh fish, white meats and pastas.

**AGING:** 3-5 years



## MELISSANTHI: 12X750ML

*Protected Designation of Origin Meliton Slopes*

**VINTAGE:** 2015

**VARIETAL:** A cuveé of Assyrtiko and Athiri. Two rich indigenous grapes.

**TYPE:** Dry White Wine

**VINIFICATION:** Skin contact at low temperature. Vinification in stainless steel vats using selected yeasts at temperatures between 16-18°C. Aging on its lees for few months with periodical stirring.

**TASTING NOTES:** Melissanthi keeps the flavors and aromas swirling to the bottom of the glass. Pale yellow color, delicate aromas of lemon, white flesh fruits of peach and nectarine with a touch of mint on the finish. Full bodied with delicate acidity and rich aromatic finish Pairs with a variety of seafood, fresh fish, chicken, rich yellow cheeses.

**AGING:** 2-3 years



## LIMNIO: 12X750ML

*Protected Designation of Origin Meliton Slopes*

**VINTAGE:** 2013

**VARIETAL:** 100% Limnio

**TYPE:** Dry Red Wine

**VINIFICATION:** Classic vinification process for red wines in controlled temperatures. Aging in French oak barrels for 12 months.

**TASTING NOTES:** Limnio is an ancient varietal mentioned in works by the great philosopher Aristotle and poet Hesiod. Ruby red color with spicy aromas of pepper cassis and cinnamon. It is a lovely medium body red wine that is light on the palate, with flavors of ripe black berries and delicate tannins. A wonderful complement to Mediterranean foods, red meats and rich red sauce dishes.

**AGING:** 7-10 years



## MAGNUS BACCATA: 12X750ML

*Protected Geographical Indication Sithonia*

**VINTAGE:** 2013

**VARIETAL:** A rich cuveé of Syrah and Cabernet Sauvignon

**TYPE:** Dry Red Wine

**VINIFICATION:** Classic vinification process for red wines in controlled temperatures. Aging in French oak barrels for 12 months.

**TASTING NOTES:** Aged in oak French barrels for 12 months with excellent aging potential. The wine has an intense deep red color with a rich mouth feel. Complex flavor of fruits, aromas of sweet spices and chocolate on an elegant background of black pepper, balanced tannins and long aftertaste. Structured evolving tannins and a long finish. Pairs perfectly with red meats and rich aged cheeses.

**AGING:** 7-10 years



## CHATEAU PORTO CARRAS: 12X750ML

*Protected Designation of Origin Meliton Slopes*

**VINTAGE:** 2006

**VARIETAL:** A cuvéé of Cabernet Sauvignon, Cabernet Franc, Limnio, Merlot

**TYPE:** Dry Red Wine

**VINIFICATION:** Classic vinification process for red wines in controlled temperatures. Aging in French oak barrels for 24 months and then in bottles for 1 year in our cellar.

**TASTING NOTES:** This is a delicious rich full body wine with a deep purple color. Complex aromas dominated by black berried fruits and vanilla. On the palate it is delicate, smooth, smoky with structure and balanced. This excellent wine has a rich and long velvety finish. This wine has the potential for long aging. Delicious with game and red meats, and spicy sauces.

**AGING:** 10+ years



## RUBY HEART: 12X750ML

*Protected Geographic Indication Halkidiki*

**VINTAGE:** 2014

**VARIETAL:** Limnio, Cabernet Sauvignon, Syrah

**TYPE:** Dry Red Wine

**VINIFICATION:** Classic vinification process for red wines in controlled temperatures. Aging in French oak barrels for 12 months.

**TASTING NOTES:** Deep ruby color, unique bouquet of black forest fruits, vanilla and chocolate. Balanced velvet mouth with soft tannins and a gentle sense of sweetness in the finish. Pairs great with grilled meat, Mediterranean cuisine.

**AGING:** 7-10 years



ESTATE CONSTANTIN GOFAS

## ESTATE CONSTANTIN GOFAS

Estate Constantin Gofas Winery began long ago in Nemea, Greece. In 1959, the family had land sitting in the areas of Koutsis and Daphne within the Nemea Wine region, and decided to start cultivating their own grapes in order to begin producing wine. They winery started in the small family home in the village where they used an old manual wine press.

Later in 1998, the winery was taken over by the young Constantin Gofas. Constantin was raised in the vineyards and winery of his family, and now has undertaken the responsibility of running the show. He has taken the winery to new heights, striving for them to be one of the best Nemea producers in the region. He has modernized the winery with new machinery, and continues to apply innovative viticultural techniques to their winemaking process. He has also branched out by planting different international varieties, allowing him to produce some nice standard blends that can please the pallet of people all over the world. He is constantly aiming for the standard or producing high quality wines, and thru his work, you can see that he has most certainly achieved that.



### NEMEA: 6X750ML

*Protected Designation of Origin Nemea*

**VINTAGE:** 2015

**VARIETAL:** 100% Agiorgitiko

**TYPE:** Dry Red Wine

**VINIFICATION:** Proprietary in place under Alonia, Koutsis, clayey soil, altitude 380m, output 800kg/ha. Harvest first fortnight of September. Deep red wine with marc until the end of the alcoholic fermentation. Aged 12 months in oak barrels of 225 liters and 4-6 months in the bottle.

**TASTING NOTES:** Red and black color with aromas of dried and small berries and tons of hot chocolate. Possible noble tannins with a long aftertaste. Served at room temperature accompanying hard cheeses and grilled meats.

**AGING** 10+ years



### ROMEO AND JULIET: 6X750ML

*Protected Geographic Indication Peloponnese*

**VINTAGE:** 2011

**VARIETAL:** 70% Cabernet Sauvignon, 30% Agiorgitiko

**TYPE:** Dry Red Wine

**VINIFICATION:** Proprietary in position Simarkou Koutsis, ground with clay, altitude 330m, production 600kg/ha. Harvest the second ten days of September. Red vinification with prolonged extraction 20 days at a controlled temperature, aged 24 months in French oak barrels of 225 liters and 6 months in bottle.

**TASTING NOTES:** Intense purple color. Aromas of ripe fruit with hints of honey and hot chocolate. Robust body with fleshy and rounded tannins. Bottled without cooling and filtering. Transfer to open decanter and served at 18 degrees, accompanying noble dishes of international cuisine.

**AGING** 10+ years



## WINE ART ESTATE

Wine Art Estate was created by the civil engineer Yannis Papadopoulos and the architect Yannis Kalaitzidis, both successful professionals in their own field. Yannis Papadopoulos planted in 1993 a small family vineyard in Mikrochori and started, as a hobby, to vinify his first wines in a small simple outlet. Two years later, in 1995, Yannis Kalaitzidis joined the venture. The result was Wine Art Estate and the first range of products, Techni Alipias, a red, a white and a rosé wine, were introduced and gained immediately their share of the quality wines market.

Wine Art aims to present how well certain Greek and cosmopolitan varieties are adapted to the microclimate of Drama. Towards this direction, a new wine, Chardonnay Idisma Drios was put to market in 1999. This was the first of a new range of products, Idisma Drios (“sweetly oaked”), to be followed by Assyrtiko, Merlot and Syrah. In great vintages, the Estate also vinifies a limited quantity of Nebbiolo.



### TECHNI ALIPIAS WHITE: 12X750ML

*Protected Geographic Indication Drama*

**VINTAGE:** 2016

**VARIETAL:** Sauvignon Blanc, Assyrtiko

**TYPE:** Dry White Wine

**TASTING NOTES:** The combination of Sauvignon Blanc and Assyrtiko produces a fruity and splendidly aromatic wine, of a clear pale yellow color with greenish reflections. The nose is intense and fresh, a blend of citrus and mango. The clean crispness in the mouth is enhanced by a buttery touch. Serve cool, at 8-10°C. Enjoy with seafood, grilled fish, meat with white sauce.

**AGING:** 2-3 years



### TECHNI ALIPIAS RED: 12X750ML

*Protected Geographic Indication Drama*

**VINTAGE:** 2015

**VARIETAL:** Cabernet Sauvignon, Agiorgitiko

**TYPE:** Dry Red Wine

**VINIFICATION:** The Cabernet Sauvignon, and Agiorgitiko grapes that take part in the wine's varietal composition are vinified separately, by the classic red vinification method. After alcoholic and malolactic fermentation, the wine is aged for at least 12 months in French oak barrels.

**TASTING NOTES:** This wine has a deep purplish color. Complex, beautifully open bouquet of cherries and plums, with notes of pepper and vanilla. In the mouth it is rich, mature, fleshy, well structured, with beautifully softened tannins. A delightful wine of real character, which can be consumed fresh or aged for several years.

**AGING:** 10+ years



## SEPTEM MICROBREWERY

Our mission is to provide our customers with fresh, high quality products by taking advantage of the wealth of aromas and flavors in malt and hops while searching for the diverse flavors they have to offer.



**MONDAY'S: PILSNER, 5% VOL**  
Fresh, unpasteurized, filtered beer, with golden blonde color and slightly sweet flavor, that distinguishes by its pleasant aromas of flowers, citrus and hop.



**SATURDAY'S: PORTER, 5,5% VOL.**  
Fresh, unpasteurized, filtered beer, with brown –black color, impressive aromas of fresh toasted coffee, bitter chocolate and toasted almonds. A full bodied sweet flavor, with a distinctive bitter finish.



**THURSDAY'S: RED ALE, 4.5% VOL.**  
Fresh, unpasteurized, filtered beer, with bright red color, distinctive bitterness and aromas of citrus, spices and caramel from the well toasted malt.



**SUNDAY'S: HONEY GOLDEN ALE, 6,5% VOL.**  
Fresh, unpasteurized, double fermented, filtered beer, with Greek orange blossom and flower honey. A golden color with orange hues and impressive aromas of orange, peach and exotic fruits, and a long lasting aftertaste.



**FRIDAY'S: PALE ALE, 4.7% VOL.**  
Fresh, unpasteurized, filtered beer, with golden bronze color and impressive aromas of muscat grapes, citrus fruits and spices, due to the use of the exotic Nelson Sauvignon New Zealand hop.



**SEPTEM 8<sup>TH</sup> DAY, 7.0% VOL**  
Fresh, unpasteurized, unfiltered beer, characterized by the impressive aromas of tangerine, citrus, lychee, mango and peach.  
The 7.0% of alcohol and the 65 bitterness units are well-balanced with the rich aromatic taste. In the aftertaste pine, mango and zesty aromas create an explosive combination.



3601 Parkway Place  
West Sacramento, CA 95691  
916.373.1100 | [info@maniimports.com](mailto:info@maniimports.com)