



BY NIKITAS PRASSAS  
OENOLOGIST & SOMMELIER

# Cinque's Wine Club

CINQUE'S WINE  
CLUB WINTER  
SHIPPING ON YOUR  
HANDS!

We are excited to  
introduce you to  
more Greek  
indigenous varieties.  
Our sommeliers are  
working hard to find  
hidden gems only  
for you!

Yamas!



# ASSYRTIKO ALEPOTRYPA 2015

## DOMAINE CHATZIMICHALIS

From the single vineyard "Alepotrypa" in the heart of Kalliaro Field in Atalanti Valley, where the Greek Assyrtiko found ideal soil to develop its distinctive personality.

### VARIETAL COMPOSITION:

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Assyrtiko 100%

### CATEGORY:

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White, Dry

### REGION:

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PGI Atalanti

### VINEYARDS:

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From the selected single vineyard "Alepotrypa" in Atalanti Valley

### METHOD OF PRODUCTION:

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White vinification in temperature-controlled stainless steel vats. The wine remains with its lees for 6 months in the vats bringing its acidity and freshness.

### ORGANOLEPTIC CHARACTERISTICS:

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A sharp, lemony wine with bright and light yellow color, citrus aromas, nuances of minerality, and some white flower notes. Rich mouthfeel with high acidity, mouthwatering with aromas of peach and nectarine. Intense and long aftertaste.

### AGEING POTENTIAL:

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Drink it now, or let it rest for 1 to 3 years.

### PAIRING OPTIONS:

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Enjoy it with seafood, couscous with shrimp, shellfish, grilled fish, green salads as well as herb-crusted lamb or pork.

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ALCOHOL AT : 13,5%

SERVED AT: 7-10 °C



# ASSYRTIKO ALEPOTRYPA 2022

## DOMAINE CHATZIMICHALIS

While known for its origin in Santorini, the variety Assyrtiko is cultivated throughout Greece. Assyrtiko is known for the acidity and minerality that remind us of Greek summer. Our Assyrtiko is grown at our vineyard Alepotrypa, meaning foxhole. While this may be the current state of the land, our Alepotrypa vineyard many years ago was the sea, which explains the perfect salinity of our beautiful Assyrtiko.

### VARIETAL COMPOSITION:

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Assyrtiko 100%

### CATEGORY:

---

White, Dry

### REGION:

---

PGI Atalanti

### VINEYARDS:

---

From the selected single vineyard "Alepotrypa" in Atalanti Valley

### METHOD OF PRODUCTION:

---

White vinification in temperature-controlled stainless steel vats. The wine remains with its lees for 6 months in the vats bringing its acidity and freshness.

### ORGANOLEPTIC CHARACTERISTICS:

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Pronounced citrus and floral aromas such as lemon, passion fruit, and jasmine. Its volcanic aspect is evident, with notes of wet sea rocks. The aromas are evident in the mouth as well, with lemon dominating. Medium to full body, high crisp acidity, and refreshing aftertaste. It could get balanced when aged for a few years.

### AGEING POTENTIAL:

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Drink it now, or let it rest for 1 to 3 years.

### PAIRING OPTIONS:

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Enjoy it with seafood, couscous with shrimp, shellfish, grilled fish, green salads as well as herb-crusted lamb or pork.

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ALCOHOL AT : 13,5%

SERVED AT: 7-10 °C





# AGLIANICO 2014 DOMAINE CHATZIMICHALIS

Repatriated Greek variety cultivated since ancient times in Magna Grecia. Its name is due to a corruption of the word Hellenico. Of exceptional potential, it offers long-lived wines, with power and complexity.

## CATEGORY:

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Red, dry

## VARIETAL COMPOSITION:

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Aglianico 100%

## REGION:

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PGI Atalanti Valley

## METHOD OF PRODUCTION:

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Classic red vinification under controlled temperature. It ages for at least 18 months in French oak barriques in our underground cellars gaining a charming bouquet and a balanced taste.

## ORGANOLEPTIC CHARACTERISTICS:

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Deep ruby red colour with purple hues. Well-structured, “warm” aromatic composition of sweet spices, cinnamon, cloves, and vivid black fruit aromas. Intense aromatic opulence and powerful tannins compound a multi-dimensional wine with warm and long finish.

## AGEING POTENTIAL:

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Enjoy it for at least 10 years after its harvest.

## PAIRING OPTIONS:

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Ideal with full-tasted recipes such as roast-beef, papardelle with pork tenderloin and sun-dried tomato sauce, small game and mature cheese.

ALCOHOL: 13.5% VOL

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SERVED AT: AT 15-18 °C



# AGLIANICO 2018 DOMAINE CHATZIMICHALIS

Repatriated Greek variety cultivated since ancient times in Magna Grecia. Its name is due to a corruption of the word Hellenico. Of exceptional potential, it offers long-lived wines, with power and complexity. Natural winemaking with indigenous yeasts.

## CATEGORY:

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Red, dry

## VARIETAL COMPOSITION:

---

Aglianico 100%

## REGION:

---

PGI Atalanti Valley

## METHOD OF PRODUCTION:

---

Classic red vinification under controlled temperature. It ages for at least 18 months in French oak barriques in our underground cellars gaining a charming bouquet and a balanced taste.

## ORGANOLEPTIC CHARACTERISTICS:

---

Deep ruby red colour with purple hues. Well-structured, “warm” aromatic composition of sweet spices, cinnamon, cloves, and vivid black fruit aromas. Intense aromatic opulence and powerful tannins compound a multi-dimensional wine with warm and long finish.

## AGEING POTENTIAL:

---

Enjoy it for at least 10 years after its harvest.

## PAIRING OPTIONS:

---

Ideal with full-tasted recipes such as roast-beef, papardelle with pork tenderloin and sun-dried tomato sauce, small game and mature cheese.

ALCOHOL: 14.5% VOL

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SERVED AT: AT 15-18 °C





# LEXIS NEMEA 2016 ZACHARIAS VINEYARDS

This premium version of the Aghiorgitiko comes from the oldest vineyards that the Zacharias family owns, at the foot of the Ancient Phlious Acropolis.

## CATEGORY:

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Red, dry

## VARIETAL COMPOSITION:

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Aghiorgitiko 100%

## REGION:

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PDO Nemea

## METHOD OF PRODUCTION:

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Prefermentary cryoextraction for 3 days, followed by a 20-day extraction at 22-25 °C. It is left to age for one year in new oaken barrels from France, and for another six months inside a cement tank.

## ORGANOLEPTIC CHARACTERISTICS:

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Its nose has depth, strength, and density, with vivid elements of red fruits as well as sweet spices. Its mouth is full-bodied, with thin, quality tannins and a rich flavor with hues of cherry, vanilla, coffee, and sweet spices. It also has a strong, long aftertaste.

## AGEING POTENTIAL:

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Drink it now, or let it rest for 5 to 8 years.

## PAIRING OPTIONS:

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Bolognese pasta, soft cheeses, oily dishes of Greek cuisine, yuvetsi

ALCOHOL: 14.5% VOL

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SERVED AT: AT 15-18 °C



# LEXIS NEMEA 2019 ZACHARIAS VINEYARDS

The great Nemea of the Zacharias estate comes from old vineyards and stands out as one of the strongest expressions of Agiorgitikos.

## CATEGORY:

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Red, dry

## VARIETAL COMPOSITION:

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Aghiorgitiko 100%

## REGION:

---

PDO Nemea

## METHOD OF PRODUCTION:

---

Prefermentary cryoextraction for 3 days, followed by a 20-day extraction at 22-25 °C. It is left to age for one year in new oaken barrels from France, and for another six months inside a cement tank.

## ORGANOLEPTIC CHARACTERISTICS:

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Deep gray color with purple touches. Its aroma is flooded with cherries, sour cherries and plums that combine very nicely with notes of sweet spices, vanilla and cocoa. Its taste is exuberant with balanced acidity, noticeable but refined tannins and chocolate aftertaste.

## AGEING POTENTIAL:

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Drink it now, or let it rest for 7 to 10 years.

## PAIRING OPTIONS:

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Complex and rich meat dishes, red meats, pork with plums, game, mature yellow cheeses, charcuterie.

ALCOHOL: 14.5% VOL

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SERVED AT: AT 18 °C

