

GWC FLOWERS



GREECE



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MANTINIA

Moschofilero

Grape Variety:

MOSCHOFILERO, the red-skinned aromatic version of the Fileri grape.

Status:

Appellation of Origin Mantinia of High Quality.

Characteristics:

A wine possessing a very light, bright color with a delicate yet distinctive bouquet of fine aromas. On the palate the wine develops an intense fruity and flowery taste.

Food:

It is a perfect accompaniment to a wide variety of dishes. A good match for fish and seafood dishes, white meats, appetizers, salads, snacks and light summer meals. Also excellent on its own. Best served chilled (46° – 50° F).

Alcohol:

12.0%

U.P.C.:

0-13791-01714-0



89 PTS
MOSCHOFILERO MANTINIA
WINEENTHUSIAST
NOVEMBER 2016

NEMEA

Agiorgitiko

Grape Variety:

AGIORGITIKO, the noblest native red grape variety of Greece.

Status:

Appellation of Origin Nemea of High Quality.

Characteristics:

The wine is characterized by its rich and complex bouquet, its fruitiness, its unique body, soft tannins, and deep red color. The nice balance of its fruitiness and maturation properties are particularly appealing. Some spicy notes, reminiscent of cinnamon and cloves are present in the finish. It has superb mouthfeel.

Food:

Excellent with red meat dishes, smoked meats, game and strong flavored cheeses, but due to its character it will also accompany a broad selection of main courses. Serve at 55°-60° F.

Alcohol:

12.5%

U.P.C.:

0-13791-01826-0



85 PTS
AGIORGITIKO NEMEA
WINEENTHUSIAST
AUGUST 2015

SANTORINI

Assyrtiko

Grape Variety:

ASSYRTIKO, the noblest native white grape variety of Greece.

Status:

Appellation of Origin Santorini of High Quality.

Characteristics:

Assyrtiko is unique to the Mediterranean in that it achieves ripeness while maintaining high acidity. The wine is light in color with greenish tints. On the palate a fresh fruitiness is apparent with the development of a pleasant acidity and minerality, the latter derived from the unique character of the geology. Citrus and mineral notes develop on the palate.

Food:

Perfect as an accompaniment with seafood, salads, roast chicken and light dishes, but due to its distinctive minerality it will also compliment stronger flavored food. Best served chilled (46° – 50° F).

Alcohol:

12.5%

U.P.C.:

0-13791-01614-3



MOST POPULAR GREEK WINE & MOST POPULAR BARGAIN UNDER \$30