

Wine List

Here at Trichordo our wine list is in keeping with our philosophy of encouraging a love of local and Greek traditions. Therefore our selection of wines allows you to discover flavours, aromas and textures not necessarily associated with some international wines. We are very proud to serve you these Greek wines, many from local Peloponnese producers, to accompany our dishes.

You can choose from aromatic, fresh and fruity to big and bold wines that perfectly compliment our dishes ... the choice is yours.

White Wines – Fruity and Aromatic

Meranichta

Grape Varietal **Kydonista** Gofas Winery **Laconia- Peloponnese.**

A very old Greek varietal which we hope to see more plantings of in the future. Grown in Laconian vineyards especially around Monemvassia. With flavours of quince, lemon and grapefruit this wine has concentration on the palate yet retaining a fresh chalkiness.

Food Pairing Suggestion

A perfect combination to go with many of our Greek fish dishes, chicken cooked in the oven plus our Greek salads.

Santorini

Grape Varietal **Assyrtiko** Santo Wines **Santorini Island**

On Santorini, 60 year old basket shape vines are trained low to the ground; with many vines on Santorini being over 200 years old. Fermentation is cool giving the wine its elegant citrus, peach and honeyed aromas on the nose, the palate delivers a mineral salinity, bone dry ripe fruit with a slight smoky lift crying out to be drunk alongside Greek sea food.

Food Pairing Suggestion

Perfectly paired with our seafood plate of cod on **Tuesdays**. Also works well with sea urchins, sea bass or white bait.

Moscato

Grape Varietal **Moscato of Alexandria**

Oenos Nature **Island of Limnos.**

The aromatic Muscat grape, the only grape that in fact tastes grapey. This is a natural wine without added sulphites made on the island of Limnos. The colour is medium lemon, bright, with a pronounced nose of lime zest, bergamot, rose petals and mint.

The palate is balanced with refreshing medium acidity, mouth coating texture which leads to a long finish.

Food Pairing Suggestion

Pairs well with pork dishes and also rice and cream sauces.

Salto Wild Yeast

Grape Varietal **Moschofilero**

Skouras Winery **Nemea Peloponnese**

This wine is made from a clone of the Moschofilero (Greek grape varietal). The vines grow in mature vineyards at mountain altitudes of 600m; the yields are kept low where they are hand-picked.

Fermentation takes place in stainless steel vats using only wild yeast not selective yeast like many international wines.

The wine is kept on fine lees for a short time creating a creamier mouth feel.

The nose is pronounced of jasmine, rose petals and lime. On the palate the acidity, balances perfectly with the citrus, white flowers, white peach and tropical fruit.

Food Pairing Suggestion

An elegant white wine which pairs well with our seafood, pasta and white meat dishes and our stronger cheeses.

Whites Wines- with Subtle Oak Aromas

Pylos

Grape Varietal **Chardonnay**

Nestor Winery **Pyrgaki Messinia**

A truly local wine produced in **Pyrgaki Messinia**, just a stone's throw from Trichordo.

An elegant Chardonnay growing at altitudes between 300 -500m which helps to slow down the ripening process. Barrel matured, this wine has aromas of tropical fruit, white peach and

lemon. The acidity works well with the fruit, a pleasing mouthfeel leaves a balanced wine with a medium finish.

Food Pairing Suggestion

Another excellent choice for pairing with our seafood, white meat and pasta dishes.

Kotyle *(The name of an old clay pot mentioned in records from Nestor's Palace)*

Grape Varietal **Chardonnay** (Fume) Navarino Vineyards **Mouzaki Messinia**

This is a 100% chardonnay wine. Chardonnay is an incredible varietal as it can be made into so many different wine styles. Here the chardonnay is placed in French oak (Fume) just for a few months which gives an intensity and longevity. French oak imparts a toastier smokier flavour to the wine.

Food Pairing Suggestion

Pair this wine with our goat or veal dishes on **Thursday and Friday**. Remember it also goes well with pork, rice and salted fish.

Magic Mountain *(famous iconic label that changes with every harvest)*

Grape Varietal **Sauvignon Blanc** (100%) Lazaridis Winery **Drama- Northern Greece**

Fermentation differs depending on the plots the vines are growing on; this is to keep the aromatic potential. The skins are left in contact with the barrels where the lees are stirred to give complexity and a full mouth feel. The nose is pronounced, ripe summer fruits which is kept in balance with the acidity and mouth coating texture. This wine has the potential to age in the bottle at least 5 years since the harvest.

Food Pairing Suggestion

Pairs very well with sea food and garlic-based dishes.

Malagouzia

Grape Varietal **Malagouzia** Gerovasiliou **Halkidiki -Northern Greece**

Malagouzia has been saved from extinction thanks to passionate Greek growers and producers. Vinification is carried out in stainless steel tanks at a cool temperature while part of the juice is vinified in French oak on lees giving structure and body. The wine has a bright straw colour with a greenish tint. The nose has a medium plus intensity with citrus, pear and

tropical mango. On the palate the hints of oak work well with the citrus, pear and tropical mango.

Food Pairing Suggestion

This wine pairs well with the home reared free range rooster in homemade tomato sauce on **Mondays**.

White wine – Resinated

Tear of the Pine *(by Stelios Kechis a 3rd generation Greek wine maker)*

Grape Varietal **Predominately Assyrtiko**

Kechris Winery **Kilkis Thessaloniki**

These grapes are grown in the northern Greece Thessaloniki region where the climate is more continental; cold snowy winters and hot summers. Fermentation takes place in different aged barrels of different origins. The wine delivers great complexity with medium body and medium plus acidity. The resin does not stick out, it simply flatters the wine, an overall balance delivers a mouth coating of mountain herbs along with ripe fruit. The length is long which finishes with a smokiness.

Food Pairing Suggestion

This wine works well with big flavours especially garlic based dishes.

Roditis Nature

Grape Varietal **Roditis**

Tetramythos Winery **Aegiali Mountain Patras**

We are pleased to support Tetramythos wines. This winery is a wonderful example of small scale passionate winemakers who make lovely organic wine. The vineyards are situated in the mountains surrounding Patras where a micro climate allows many indigenous Greek grape varieties to grow. Roditis is a variety which works well with resin or can be vinified in stainless steel tanks. This wine has the freshness of citrus, pear, apple, white peach and white flowers.

Food Pairing Suggestion

It pairs well with sea food from the surrounding waters of the Mediterranean or paired with a local Greek village salad and salty feta cheese.

REDS

Lexis M (M for Mavrodaphne)

Grape Varietal **Dry Mavrodaphne**

Zaharias Winery **Nemea**

In Greece the Mavrodaphne varietal is responsible for the sweet fortified wines that are enjoyed all over the world. **Lexis M** is different; here the Zaharias Winery have broken the mould by producing a dry red wine with spices, red cherry, ripe plum and a beautiful wine that many guests enjoy swirling in their glass to reveal Mavrodaphnes many facets.

Food Pairing Suggestion

Lexis M has spent time in French oak therefore revealing a smoky toasty flavour that pairs well with kid and potatoes cooked in a wood oven. How about trying it with our main course on **Thursday** or **Friday** Yiamas

Alpha

Grape Varietal **Syrah**

Alfa Winery **Amynteo Macedonia**

This Syrah grape varietal is from the famous Alpha Winery in Macedonia. This is a bright ruby red wine, hold and tilt your wine glass over a white table cloth or serviette to reveal the beautiful bright colour. The Alfa Syrah may remind you of a cherry brandy on the nose, this is due to time spent on lees (lees release desirable flavour compounds). A full-bodied red, notice the tannins on the roof of your mouth with a wonderful ripe fruit plate enhanced with the earthy leather nose. Keep swirling and revealing the incredible depth to this Syrah.

Food Pairing Suggestion

Alfa Syrah works well with garlic mushroom, red meat dishes and mature cheeses.

Mavro Kalavritino

Grape Varietal **Black Kalavrytino**

Nature Tetramithos **Kalavryta**

Grown only in Achaia in the Peloponnese. A lighter weight red usually drunk all year round by the locals. The name comes from the village of Kalavryta in Achaia. Its red fruit dominates on

the nose, on the palate the medium intensity has the white pepper spice which works well with the acidity and lighter tannins.

Food Pairing Suggestion

Mavro Kalavritino accompanies pasta in red sauce or pasta baked in the oven, also try with hard cheese.

Anny's Anninus

Grape Varietal **Merlot**

Tsolis Estate **Trifilia Messinia**

A truly local wine coming from about half an hour away from Mesohori in the Gargalianio area. This varietal is part of the Bordeaux family and is planted widely all over the world. Merlot is a fleshy grape which produces big wines. This 2011 Merlot is rated one of the best vintages here in Greece. Grab it while you can! Elegant, silky with full on echoes of red and black plums. Well balanced with soft ripe tannins, sweet spiced white pepper and a long length. Needs to be decanted so please order in good time.

Food Pairing Suggestion

Pairs well with red meat especially spit roasted lamb

Limnio Tsatsi

Grape Varietal **Limnio**

Domaine Tatis **Goumenissa Macedonia**

The most ancient of grape varietals it has travelled from the island of Limnos to the mainland (also known as Kalambaki), allegedly mentioned by Aristotle. This wine is renowned for its fresh herbs on the nose and palate; the alcohol is fairly high with moderate acidity. Lovely to swirl around your glass on a warm evening to release the rose, plum and spice.

Food Pairing Suggestion

Excellent with white meats cooked in the oven or with earthy mushroom and garlic dishes.

Monopati

Grape Varietal **Aged Agiorgitiko PDO**

Aivalis Winery **Nemea Peloponnese**

This Agiorgitiko from Nemea is a great example of a wine that has spent time in the barrel. This naturally helps the wine to filter, plus due to the natural tannins in the thick berry skins this means there's no need to stabilize the wine. This wine has an intense deep colour; spiced fruit and textural mouth feel without excessive alcohol.

Food Pairing Suggestion

Enjoy this wine with spicier or garlic dishes prepared in the oven with red meats.

Ovilos 2012

Grape Varietal **Cabernet Sauvignon PDO**

Vivlia Winery **Paggai**

Grown in the foothills of Mount Pangeon in Northern Greece this Cabernet Sauvignon is truly a worthy wine. A deep Ruby red full of intensity, with ripe fruit, violets, cedar, smoke and chocolate that hit the senses. **Ovilos 2012** is aged in new French oak for 16 months with further maturation in the bottle for 24 months. Another of the wines on our list that needs to be decanted to release the aromas and to allow the wine to breath. Please order early in the evening if you wish to enjoy this wine at its best.

Food Pairing Suggestion

Pairs very well with rib eye steak, goat on the spit, porcini mushrooms and hearty casseroles.

Rosè - Dry 2018

No 9

Grape Varietal **Syrah & Mouhtaro**

Muses Winery **Central Greece**

Muses Estate has to be admired for the care they put into every wine they produce. The number 9 is of course named after the 9 Muses who lived in Muses Valley. Their rosé is a blend of 20% Syrah and 80% Mouhtaro (Greek indigenous varietal). The vines are planted on a slope close together where they are managed in a double Guyot system, this in turn means a vine with less bunches; therefore better quality.

Food Pairing Suggestion

Pair this beautiful rosè with stuffed Zucchini flowers on **Mondays & Wednesdays**, wild horta (greens) or simply enjoy this fresh fruity rose as an aperitif with crusty toasted bread from Panagiotis' bread oven. Superb

Akakies

Grape Varietal **Xynomavro**

Kir Yianni Winery **North-western Greece**

This is a beautiful rosé with a crisp red fruit character. Think red plums, red sharp cherries with a hint of crushed cranberries. The vines are grown on sandy mountainsides in Northern Greece.

Food Pairing Suggestion

Enjoy this wine anytime as an aperitif or with Panagiotis' Messinian Petoules on **Wednesdays & Thursdays** or the grilled Talagani cheese on **Fridays**.

Merlot Rosè

Grape Varietal **Merlot**

Costa Lazaridi Winery **Drama Northern Greece**

This is a 100 % Merlot rosè, if you want a Provencal style rosè this is the wine for you. The beautiful colour and the crisp dry strawberry on the palate with a true balance of fruit acidity and alcohol will impress.

Food Pairing Suggestion

This is a very classy rosè which will pair with seafood, white fish and light meats such as chicken grilled over coals. You may want to take a bottle or two away with you!

Idylle D'Achinos

Grape Varietal **Grenache Rouge, Agiorgitiko, Syrah**

La Tour Melas Winery **Central Greece**

This is an incredible rosè which is lovingly made by the winemaker. It is a biodynamic wine with as little intervention as possible. A smooth elegant wine with colour to match its personality. Red cherries, pomegranate, orange flower; what's not to like.

Food Pairing Suggestion

Pair this wine with **Monday's** traditional menu of bread from the oven, zucchini flowers and bite size pasta with mizithra flakes. Sit back and take in this wine and the passion that went into making it such a beautiful rosè just for you.

Sweet Wine

Vinsanto

Grape Varietal **85% Assyrtiko, 15% Aidani**

Santo Wines **Santorini**

Vinsanto is made from late harvested grapes (Mainly the Assyrtiko varietal) the grapes are picked and dried out on mats, known as passito, in the hot sun for 12-14 days. They are then crushed and fermented and aged for a minimum of 2 years in oak barrels giving time for maturation and complexity. The colour can be golden orange through to amber, whichever colour, I still feel it's the original nectar of the Gods. Swirl your glass, close your eyes and the heady scent is incredible. Dried apricots, marmalade, orange peel, roses. I am in love with this beautiful elegant wine.

Food Pairing Suggestion

With its sweetness balanced with the acidity and alcohol, Vinsanto pairs with savoury and sweet dishes alike. If having an aperitif enjoy the wine with pistachios nuts, almonds, fruity olives and capers. If with a dessert, try with sticky sweet hazelnuts, syrup puddings or almond cake. A cheese board also compliments this sweet Vinsanto. If there is any left in the bottle ask

for the cork and take it away and enjoy this Santorini wine later on your holidays or back at home, if you are lucky enough to live here. Vinsanto will still taste as good a few days later.

Sparkling

Amalia Brut- Method Traditional

Grape Varietal **Moscofilero**

Domaine Tselepos **Arcadia Peloponnese**

There are a few ways to make sparkling wine but here the Amalia Brut is made the traditional way just like in Champagne, meaning second fermentation has to take place in the bottle. Moscofilero is a Greek varietal which is planted all over Greece especially here in the Peloponnese. Rather similar to a Muscat grape in flavour, it has a spicy aromatic quality, rose petals, violets orange flower and honeysuckle. On the nose you will pick up the honey, baked apple, spiced orange - on the palate acidity, medium body toasted almond and brioche. In order to retain the freshness required for Method Traditional, vines are grown and the grapes picked at altitude, in doing so the Moscofilero retains the freshness and acidity that we enjoy in our sparkling wines.

Food Pairing Suggestion

This Brut will pair very well with many dishes here at Trichordo. It will easily stand up to a main dish yet the floral aromas the acidity and mouth feel pair beautifully with a starter too.

Watch this space for more award winning Greek Sparkling wines that will be added soon to the Trichordo wine list.

Our heartfelt thanks to our friend Suzannah Hallam Ioannides for her expert wine descriptions and food pairing suggestions:-

Suzy has been working in the wine industry for 11 years. She is a wine educator and works freelance on events mainly in London as well as on tours and experience days at Chapel Down Winery in Kent, England.

Wine is Suzannah's passion; she is half Greek, half English and has lived on and off in the Peloponnese over the last years. A real wine geek, she will talk for hours on vineyards, grape varietals, terroirs, climate, site location and producers!

She trained at London Wine School WSET and is in the middle of her DipWSET which will hopefully lead her on to the next step – Master of Wine.

With her in depth knowledge of our dishes we are sure you will enjoy your dining experience experimenting with her wine and food pairing suggestions.

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