

# Greece

Paradise Pantry's  
European Vacation 2020

You may not immediately think of Greece when you think of European wine. Despite the fact that it may be more well-known for the classic island landscape of Santorini and the Parthenon in Athens, Greece has become renowned for some of the most interesting wine offerings in the “new” Old World.

The Greek wine landscape is as varied and unusual as the Greek language, and has long been misunderstood largely due to the variety of unique and unusual varieties, soils and climate types that the small Mediterranean nation has to offer.



Paradise  
Pantry

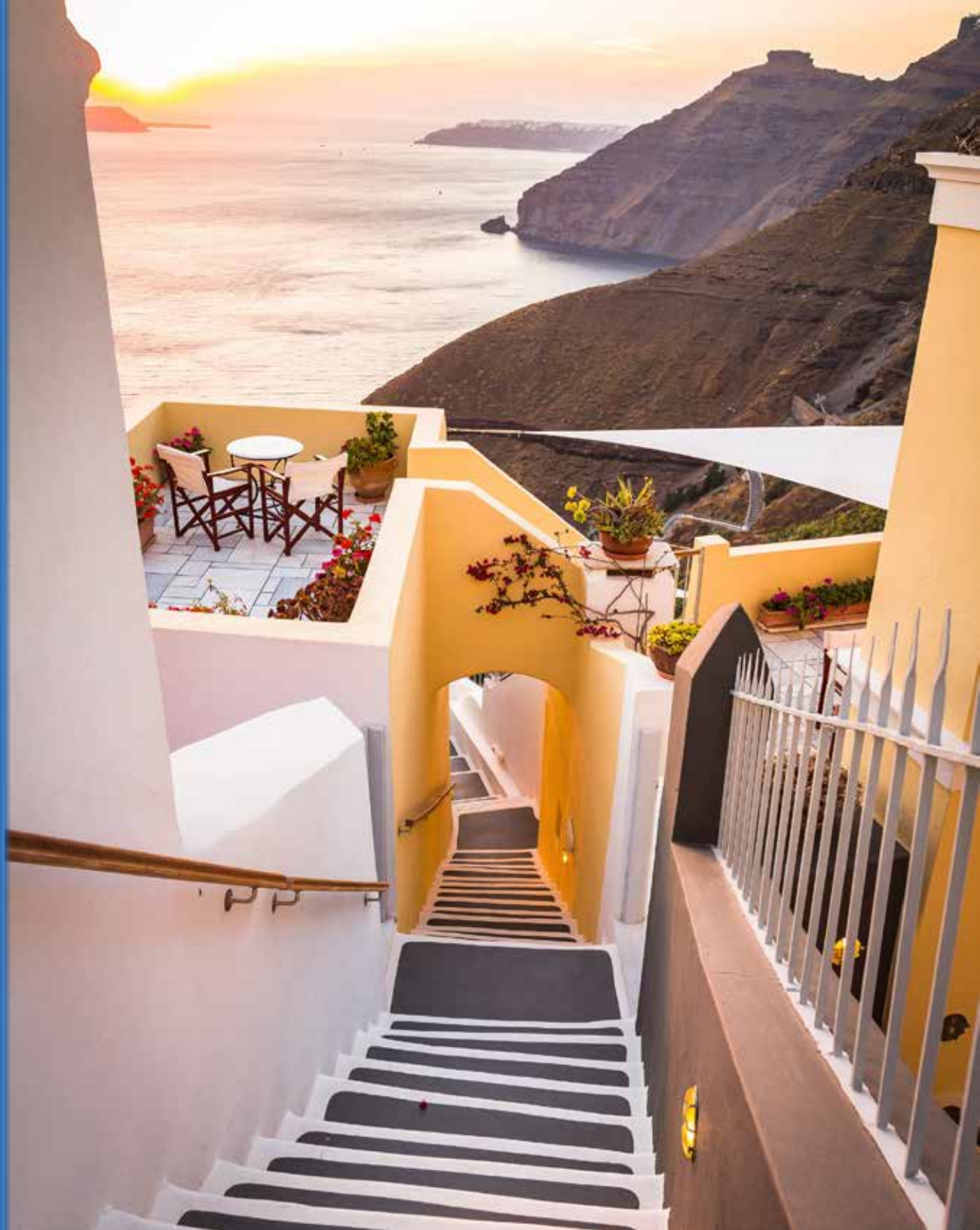
# Southern Greece

What comes to mind when you think of Greece?

Your mind may jump to the austere remnants of Athens; or perhaps you envision frescos adorned with the likenesses of Greek gods, often imbibing wines from ornate wine jugs emblazoned with iconic ‘meandering’ patterns. Then again, you may very likely think of images like the one to the right.

Greece is the quintessential Mediterranean nation, and a large portion of the country consists of islands and peninsulas, ranging from large with varied climates (Peloponnese and Crete) to small with rocky volcanic coastlines and scenic villages (Mykonos, Santorini). Of course, all of these islands possess their individual heritage and history, and all share a common lineage in the Grecian influence on Western Civilization.

The main wine producing areas of southern Greece include Peloponnese, and the islands of Crete and Kefalonia, which are known predominately for producing some excellent fruity native red varietals like Agioritiko and aromatic whites, like Mantinea’s Moschofilero. The Aegean islands, scattered off the south-eastern coast, also offer their own distinct and notable varieties, particularly the picturesque island of Santorini’s finest export (and Greece’s most important white wine), Assyrtiko.





# North-Central Greece

Moving north, toward Attica (wherein lies the historic capital of Athens) warmer climates produce some elegant red highlights, including Xinomavro, which is literally grown on the side of Mt. Olympus among other places. Attica is also noted for the exemplary white, Savatiano, which could easily stand up to French Chardonnay.

Macedonia lies to the far north of the country, and with the change in latitude you'll find a more diverse number of smaller production but excellent red wines. Xinomavro is also produced

here, in smaller more concentrated quantities, rendering elegant, high-tannin, high-acid varieties which are often referred to as "the Barolo of Greece. Cooler climates aid in producing some pleasantly fresh and fruity, whites, but this is predominantly red country, with arid warm-to-hot summers and snow at higher elevations in the winter time.

Despite a relatively small distance from the Aegean region, Northern Greece bears more resemblance to the soils of the Balkan regions than the volcanic islands to the south-east. While southern Greek wine illustrates the tourist-driven and sun-drenched climate of that area, northern Greece stands in contrast with stately pastoral elegance



## Featured Wines

**MYLONAS**  
Savatiano  
Karatea  
2018

Hand-picked and left on the lees for three months with frequent stirs, this offering from Karatea presents an excellent example of one of Greece's flagship white varieties.

Expect a bright straw yellow color with greenish highlights, with aromas of medium intensity, especially white flowers and unique herbs. Rich, intense taste and moderate acidity provide both balanced flavor and a long, crisp finish, reminiscent of wet flint and stone fruit.

This Savatiano accompanies a variety of flavors such as poultry and white meat, seafood and lean fish, mollusk, lobster and shellfish.

**GAI'A MONOGRAPH**  
Assyrtiko  
Nemea  
2019

The grapes for the Monograph Assyrtiko come from vineyards located in the semi-mountainous Koutsi region of Nemea. Unlike the bone-dry, volcanic soils of its native Santorini, the calcareous soils of mainland Greece impart an entirely different character to the varietal, giving it a wider range of exotic fruit flavors and aromas.

A youthful, intensely fruity Assyrtiko, with a bouquet of honeysuckle and citrus fruit and a refreshing acidity on the palate. A classic pairing for fresh seafood, this wine is also delightful on its own as an appetizer or paired with light appetizers.

**GENILINI "WILD PATHS"**  
Robola  
Kefalonia  
2017

Robola is an increasingly rare, ungrafted, low-yielding variety that thrives on the poor limestone and gravelly soils of the Kefalonian highlands. It is considered one of the finest Greek white varieties, and has characteristic citrus and mineral aromas. The grapes for this limited edition wine come from a single vineyard at 850m above sea level in the area of Fagia.

A fresh, citrusy, dry white wine, which expresses all the characteristic fruit, minerality and terroir of this variety. Aromas of white peach and citron with hints of vanilla. Complex and balanced with a long finish.

**DOMAINE PAPAGIANNAKOS**  
Savatiano  
Attica  
2017

The vineyard is over 50-years-old, and is farmed without irrigation, resulting in low-yielding vines that produce grapes with rich, concentrated fruit flavors. Yellow in color, with green reflections, this oak-aged Savatiano has a rich and complex bouquet with aromas of toasty wood, baking spices and crisp citrus. Full-bodied on the palate, yet balanced, with elegant flavors of oak and concentrated fruit.

The rich weight and tannin structure of this white wine make it an ideal pairing for grilled fish, pasta with cream-based sauces and aged cheeses, as well as white-meat dishes with lemon sauce.

Price: \$100 for the four pack



## Featured Cheeses

### LES LESBOS Sheep's Milk

There are a limited number of locations that can make the real thing, and Lesbos is one of them. Lesbos is the only Greek region to hold a protected designation of origin (PDO) for feta. Hand-made by M. Tastanis—a third generation cheesemaker, this is classic feta made exclusively from Lesbian-breed sheep, grazed on the classically sun and sea-splashed hills surrounding the village of Agra.

### MANOURI MEVGAL Sheep's Milk

Greek semi-soft, fresh white whey cheese made from sheep's milk. Manouri is creamier than feta due to additional cream in the whey mixture. It is also less salty than feta, and tastes great in salads, pastries or desserts, and it can also be substituted for cream cheese in cheesecake.

### MYZITHRA Sheep's Milk

A fresh cheese made with milk from sheep and goats, or both with a higher than double ratio of milk to whey. This is the ancestor of all greek whey cheeses. Dried Myzithra is a savory cheese that is excellent grated over spaghetti or other pasta dishes.

**Includes Paradise Pantry house-made hummus and pita chips, and Loukanika Greek-style salami:** *made in Washington state flavored with equal parts garlic and cumin, and a touch of orange zest.* **\$40**









# Paradise Pantry