



WINE LIST

ONIROS



APOTIPOMA



VIDIANO

ASYRTIKO



MOSCHATO SPINAS



SEMISWEET WHITE



SEMISWEET



CHRISOFILO **ROMEIKO**



Vilana Moschato 19 50 €

White Dry Wine

A blend of two local varieties, with a delicious result. Citrus aromas and pear notes. Enjoy it at 10-12 degrees with seafood, grilled fish and poultry.

Bright golden yellow color, crisp acidity and aromas of white fleshy fruits. Ideal to accompany white meats, seasonal salads and ethnic dishes. Drink at 9-10 degrees.

White Dry Wine .

Green yellow color with delicate aromas of apricot and white flowers. Rich flavor in harmonious balance with the acidity and long aftertaste. It accompanies pasta with seafood or grilled fish. Ideal serving temperature 9-11 degrees.

White Dry Wine .23.50 €

Lemon-green color with citrus aromas and a long aftertaste. A special Assyrtiko that goes well with shellfish and yellow cheeses. Enjoy at 10-12 degrees.

25.50 € Muscat

White Dry Wine

Aromas of white flowers and notes of tropical fruits. Complex character, cool aftertaste and elegant mouthfeel. Serving temperature 9-10 degrees. Combines perfectly with fruits, nuts and cheese varieties.

White Wine Semi-Sweet ..

Pleasant semi-sweet wine with a charming nose and sweet aromas. Round with balanced acidity. Served plain or can accompany fruits, ice cream and nuts. Enjoy it slightly chilled at 8-10 degrees.

Rose Wine Semi-Sweet

Excellent rosi semi-sweet wine with cool acidity in perfect harmony with the sweetness. Strawberry aromas, dried fruit flavor and elegant aftertaste. It goes well with grilled vegetables, fruit salads and dishes with sweet and sour sauces. Enjoy it at 10-12 degrees.

Varietal Rose Dry Wine

A fresh, refreshing rost wine with orange tones and floral aromas. Pleasant aftertaste and elegant acidity. It is ideal with a variety of cheeses and poultry. Serve slightly chilled at 10-12 degrees.



AMALAGO

αμάλαγο



Mandilari-Romeiko 19 50 €

Varietal Red Dry Wine





ROMEIKO



Varietal Red Dry Wine19.50€ Vibrant ruby red colour with ripe sweet tannins and a cool mouthfeel. A delicate wine that can accompany red grilled meats and braised Mediterranean dishes.

Serve at 16-18 degrees.

TRITOPO



Syrah-Cabarnet-Mandilari24,50 € Red Dry Wine

Deep black-red color with aromas of spices and ripe red fruits. A delicious wine that perfectly accompanies hunting, grilled meats and nuts. Serve at 16-18 degrees. Before drinking, it is recommended to transfer it in a carafe for 30

MERLOT



Varietal Red Dry Wine

Deep ruby red color, velvety tannins, cherry aromas and plum notes. An elegant wine that pairs well with grilled roats or grilled meat. Serving temperature 17 degrees. Before drinking, it is recommended to transfer it in a carafe for 30

SYRAH



Varietal Red Dry Wine ..

Robust in the mouth with a taste of dark fruits and spices but also with a spicy peppery note in the aftertaste. Combines with intense foods with full flavor, peppery and spicy grilled red meat or soft cheeses. Ideal serving temperature

CABERNET



Varietal Red Dry Wine Full-bodied, rich flavor and aromas. The taste of cherries, raisins and aromatic

herbs stand out. The imprint of dryness is due to the high content of tannins. It binds perfectly with red meats and hard ripening cheeses. Ideal serving temperature 16-18 degrees.



SEMISWEET



Red Wine Semi-Sweet ...

A vibrant semi-sweet wine with aromas of flowers and red fruits. Rich and balanced t with a sweet aftertaste. Enjoy it at 12-14 degrees and accompany it with grilled meats, fruits and cheese varieties.

















Produced and Bottled
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