

WINE COLLECTIVE

selected by Jacqueline Pirolo

July 2022: GREECE

This month's theme showcases Grecian producers through the lens of the importer portfolio of DNS, a family friend to the Pirolo's, and a person passionate about setting the record straight about Greek wine. Jacqueline began to learn wine by drinking some of these producers, and whatever your idea is of the juice, tasting through these will make clear how special they are.

Greece is the birthplace of democracy, they invented the Olympics, and they boast more than 4,000 traditional dances. They have four distinct growing regions: Northern Greece, Central Greece, Southern Greece, and the Aegean Islands. The diversity of climate and geography ranges from dessert lowlands, all the way to snowy mountains. Greece is home to 6,000 islands, although only about 200 are inhabited, and no part of Greece is more than 85 miles away from the ocean.

When you drink these wines, it shouldn't remind you of another place. Greek wine is its own thing that we shouldn't be trying to compare to grapes we know. The Pirolo's have benefited from the knowledge and relationships that Dionysios, owner of DNS, has had with these producers for years. Two of these wines were brought to the Miami market specifically for this wine club! Hopefully, they will be carried long after. We always say, 'What grows together, goes together.' Greece produces olives, figs and dates - this is the food of the gods, and this is the wine to be enjoyed with it. We hope you enjoy getting to know this fruit and these producers as much as we have.

Remember, there is always more.
Shoot me an email if you'd like to
purchase another bottle (or case)
of something that you loved.
jacqueline@macchialina.com. Thank you!
#macchinmyglass

WINE 101

Greek wine dates back to as early as 4000 BC when the first vines were domesticated in northern Greece. Various civilizations began perfecting the techniques and Greece quickly became the center of the world for wine.

Fun Fact: In Ancient Greece, doctors used to use wine as a medicine!

#macchinmyglass

KITCHEN NOTE

Ceci Bean Salad:

In Italian, ci or ce is pronounced like CH, while co, cu, ca is pronounced like a K.

This salad is pronounced Ch-eh-ch-ee.

To remember, think of Ciao! (chow)

Imported ceci beans, red bell pepper, dill & red wine vinaigrette

#macchatmyhouse

Domaine Glivanos Paleokerisio 2020

Producer: Domaine Glivanos
Name: Paleokerisio
Variety: 97% Debina & 3% Vlahiko
Vintage: 2020
Location: Epiros, Northern Greece

This producer is just different, and so is his wine - innovative yet traditional. Far from the white stuccoed, blue framed structures of Santorini, the mostly abandoned mountainous highlands of northern Greece are more reminiscent of Switzerland. In The Odyssey, Tiresias describes this region as "a country where the people have never heard of the sea and do not even mix salt with their food, nor do they know anything about ships". High elevation, cold winters, cooler summers, and limestone earth affect wines in many ways including yielding lower alcohol.

We prefer all of our sparkling wines in regular wine glasses at Macchialina, but especially this one because its only slightly sparkling. Topped with a bottle cap, the orange amber color comes from the predominantly Debina (white grape) and Vlahiko (red grape) blend. Most of the fizz will almost blow off by the time you finish the bottle. This is a great party wine on its own but can also stand up nicely to food; even spicy dishes or grilled meats. It is semi-dry, although not quite a dessert wine, carrying mouth-coating notes of cloves, apple and buttered vanilla. Serve chilled and drink with friends to add a spark to your conversation.

Note: Greek law states that any literature

Domaine Tatsis Young Vines 2017

Producer: Domaine Tatsis
Name: Young Vines
Variety: 60% Xinomavro and 40% Negoska
Vintage: 2017
Location: Goumenissa, Macedonia, Northern Greece
Follow: @tatsis_winery

Domaine Tatsis wines can easily be seen as traditionalist in nature, with a wine-making history practically as old as time, but that would be only a part of the story. They constantly experiment, doing long macerations of their native white varieties and long élevage for rosés. They release their appellation Goumenissas with significant bottle aging for a true representation of how the wine should be enjoyed. They are both a throwback as well as on the forefront of the wine scene in Greece with nary a care of what anyone else is doing.

These Xinomavro and Negoska grapes come from limestone- rich soils. Xinomavro has a dusty high tannin texture and Negoska is lower tannins but with more structure. The juice has some age on it (2017), so even though its younger vines, it is a more serious wine. A really great pairing with lamb, beef or game.

Serve slightly chilled.

MACC

ALINA

Domaine Zafeirakis Limniona Rosé 2021

Producer: Domaine Zafeirakis
Name: Limniona Rosé
Variety: Limniona
Vintage: 2021
Location: Thessaly, Central Greece
Follow: @domainezafeirakis

Domaine Zafeirakis represents one of the most exciting new Domaines of Greece. Nestled in the foothills of Mount Olympus, in the region of Thessaly, Christos Zafeirakis has built a winery both in honor and continuation of the four generations of winemakers in his family that preceded him. Having an impressive resume including completing his oenology master's degree at the University of Milan and consecutive years of work in Tuscany, Piedmont, and Alto Adige, Christos returned to Tirnavos in 2005, and immediately started to set new standards by creating the first organic vineyard in the area. As if that weren't enough, he extended the family's holdings to 20 acres and worked tirelessly to reintroduce the obscure native varietal Limniona which was nearly extinct due to the phylloxera epidemic 80 years prior.

This is a modulating Mediterranean climate in Central Greece. The juice has a lot of fruit and a lot of minerality. Sip it by the pool on its own, or let it stand up to some antipasti. Serve chilled, and we're going to keep saying it, drink more full-bodied rosé.

MACCH

ALINA

Domaine Zafeirakis Limniona Tyrnavos PGI Young Vineyards 2019

Producer: Domaine Zafeirakis
Name: Limniona Tyrnavos PGI Young Vineyard
Variety: Limniona
Vintage: 2019
Location: Thessaly, Central Greece
Follow: @domainezafeirakis

Domaine Zafeirakis represents one of the most exciting new Domaines of Greece. Nestled in the foothills of Mount Olympus, in the region of Thessaly, Christos Zafeirakis has built a winery both in honor and continuation of the four generations of winemakers in his family that preceded him. Having an impressive resume including completing his oenology master's degree at the University of Milan and consecutive years of work in Tuscany, Piedmont, and Alto Adige, Christos returned to Tirnavos in 2005, and immediately started to set new standards by creating the first organic vineyard in the area. As if that weren't enough, he extended the family's holdings to 20 acres and worked tirelessly to reintroduce the obscure native varietal Limniona which was nearly extinct due to the phylloxera epidemic 80 years prior.

Grown in soils of sandy clay and flint in a hot, dry climate, Christos's Limniona ferments with indigenous yeasts in large wooden tanks and ages in barrel. Bright and brambly without being too earthy, this obscure Greek varietal offers black raspberry and pomegranate. Medium in body but would be fantastic slightly chilled.

MACCH

Sclavos Cephalonia "Alchymiste" 2020

Producer: Sclavos Wines
Name: Alchymiste
Variety: 50% Ronditis, 50% blend of Muscat, Vostilidi, Tsaousi & Moschatella
Vintage: 2020
Location: Cephalonia, Southern Greece
Follow: @sclavoswines

The Sclavos family traces its roots back for centuries in Cephalonia, with a branch of the family immigrating in 1700 to the Black Sea port of Odessa (in modern day Ukraine) with contracts for the distribution of wheat using their privately-owned commercial boats. As early as 1860, records exist of Evriviadis, their Great-Great Grandfather, owning a large winery and family estate in Odessa. In 1919, following the Russian revolution, Evriviadis returned back to the island of Cephalonia to their 6-hectare property in the Paliki peninsula where he planted his first vines of Mavrodaphne and Vostilidi, some of which are still in use today.

All wines follow the same criteria: old-vine original rootstock bush vines are used irrespective of the cultivar with spontaneous yeast fermentation, unfinned, unfiltered and with nominal sulphur. Collectively these processes make for some of the most natural wines that Greece produces. The vines are not irrigated and benefit from the unique limestone terroir of the Robola Zone in eastern Cephalonia under the slopes of Mt. Ainos and the limestone, clay, and sandstone soils of the Paliki peninsula. The main goal of the winery is to produce wines that are inexorably linked to the terroir of Cephalonia, with fauna, flora, soil, and micro-climate all adding to the diverse influences on the vine and cultivars.

Alchymiste is a really interesting wine from the stable Mediterranean climate. Medium bodied with lots of lemon notes and nuttiness to it. Baked fruit is happening, and there is some pine in an herbal way. Serve chilled.

MACCH

Troupis Winery Agiorgitiko "Fteri" 2020

Producer: Troupis Winery
Name: Fteri
Variety: 100% Agiorgitiko
Vintage: 2020
Location: Peloponnesus, Southern Greece
Follow: @troupis_winery__

In the high altitudes of the central Peloponnese, in a stable Mediterranean climate that was home to the first Olympics and where the indigenous Kalamata Olive originated, Tasos Troupis, supported by his children, has created a production and wine-making facility by putting to good use the experience and love he has for the vine.

The Troupis family has a long history of work in agronomy dating back to the '70s. Back then their vines, fruit bearing trees and flowers were grown and sold from their nursery in Mantinia. As with other traditional Greek families who make wine for their own table, their efforts in the cultivation of vines naturally grew into the desire to share their passion with others.

Troupis Winery is located in the heart of Mantinia at an altitude of 700 meters in the region of Fteri or "fern". It is a modern family business of small capacity, as they produce and bottle wine exclusively from their estate vineyards totaling approximately 16 acres. Fteri is made with 100% of the indigenous grape Agiorgitiko, fermented entirely in stainless steel. It is velvety with notes of dark red fruits and cranberry. Good with tomato sauce or grilled meats. Serve slightly chilled.

CALINA