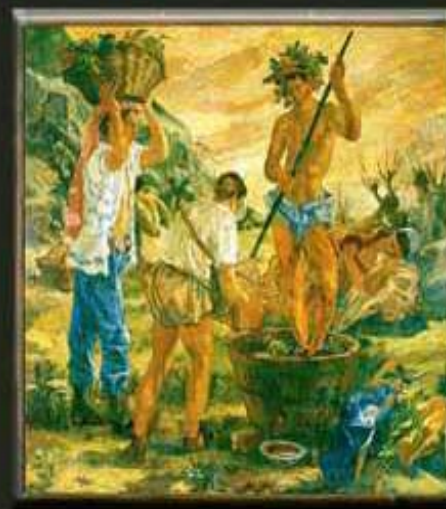
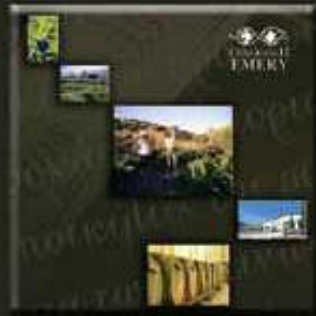


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EMERY WINES

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VILLARÉ EMERY



Vintage: 2006
Category: VQPRD Rhodes – White dry wine
Variety: Athiri 100%
Region: Rhodes – Embona / Agios Isidoros
Alc Vol 12.9 % - Acidity 6.2 gr/lit – PH 3.28 – Res. Sugars 3.6 gr/lit

White with golden reflections, soft, vivid fruity aroma with a velvety taste. The total is harmonious, easy to drink and appealing at the same time very delicate. In the mouth the wine develops into multilevels with an exceptional first taste and wonderful balance between alcohol level and acidity creating a vigorous, fruity, food friendly, full, sensuous wine with a round palate and long finish.

#1 Selling wine of our winery





ATHIRI MOUNTAIN SLOPES



Vintage: 2006
Category: VQPRD Rhodes – White dry wine
Variety: Athiri 100%
Region: Rhodes – Embona / Harakaki (single vineyard)
Alc Vol 12.9 % - Acidity 6.1 gr/lit – PH 3.30 – Residual Sugars 2.2 gr/lit

Bright golden color with green highlights. Delightful, complex aromas of lemon blossom, pineapple, citrus, banana, pear and white-fleshed peach blend perfectly together, carrying you on a delightful journey. Exciting, clean, fresh, and, fruity, this wine is food friendly with a crisp acidity.

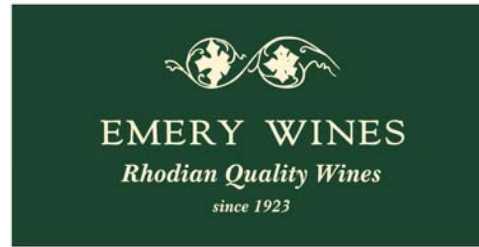


Wine Spectator

87 points



86 points



ZACOSTA



Vintage:2003

Category:VQPRD Rhodes

Variety:Amoryano 100% (Mantilari)

Region:Rhodes – Agios Isidoros

Alc Vol 11.9 % - Acidity 5.5 gr/ltr – PH 3.40 – Residual Sugars
2.1 gr/ltr

Deep redish purple with chocolate reflections depict the wines age. Its extended maturation in oak barrels achieved to bring out its strong aromas. Its complex and unique bouquet combine vanilla, spices, olive, and prickly pear. Velvety mouth, with an exceptional balance capable to charm even the most demanding palates.



CAVA EMERY



Vintage: 2003
Category: Regional Wine of the Aegean - Red dry wine
Variety: 90 % Amorlano (also known as Mantilari & 10% Merlot)
Region: Rhodes – Embona / Agios Isidoros
Alc Vol 12.1 % - Acidity 5.7 gr/lit – PH 3.42 – Residual Sugars 2.3 gr/lit

Redish purple with vermilion reflections. Complex nose with intensity, along with hints of barrel attempt to gain the impressions from the varieties aromas. Full mouth, with a rich balanced taste,

strong structure with an extended aftertaste.



EFRENI EMERY



Vintage: 2004

Category: Natural White Sweet wine

Variety: Mochato of Rhodes

Region: Rhodes – Fanes

Alc Vo 14.3 % - Acidity 5.7 gr/lit – PH 3.35 – Res. Sugars 57.5 gr/lit

Soft golden yellow color. Aromas of wild flowers are delightfully confined in each bottle of Efreni. Sweet taste with rich balance and full tasty structure create a very unique wine presence.





GRAND PRIX EMERY



Vintage: 2006
Category: Vin de Qualité Fermentation Naturelle
Variety: Athiri 100%
Region: Rhodes – Agros
Alc Vol 12.0 % - Acidity 6.5 gr/lit – Ph 3.13 – Res. Sugars 10.5 g/lit
– Pres. 4.8 atm

Bright golden colour, with light green reflections, soft but full aroma and peppery taste, enriched by the continuous tiny bubbles. Charming aromas of yeast rise from the aromas of citrus fruits, pears and honey creating an elegant aromatic profile. This sparkling wine transmits a mellow delicacy beautifully combined with a rich fruity taste.



GRANROSÉ EMERY



Vintage: 2006

Category: Regional Wine of the Aegean – Dry Rose Wine

Variety: Amoryano 100% (Mantilari)

Region: Rhodes - Poros

Alc Vol 12.1 % - Acidity 6.0 gr/lit – PH 3.24 – Res. Sugars 4.4 gr/lit

Deep rose color with bright pink reflections. Aromas from cherry, strawberry, blackberry compete for which will dominate the wine structure. Unique and delightful taste, fruity presence accompanied by a velvety structure creating for years now the wine of a grand rose.

