

ATHIRI MOUNTAIN SLOPES



Vintage: 2005
 Category: VQPRD Rhodes
 Variety: Athiri 100%
 Region: Rhodes Embona / Harakaki
 Alc Vol 13.6 % -
 Acidity 6.0 gr/l PH 3.17
 Residual Sugars 2.7 gr/l

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.



VILLARÉ EMERY



Vintage: 2005
 Category: VQPRD Rhodes
 Variety: Athiri 100%
 Region: Rhodes Embona / Agios Isidoros
 Alc Vol 13.0 % -
 Acidity 5.9 gr/l PH 3.21
 Residual Sugars 2.2 gr/l

Pale with golden highlights, this wine has a soft, vivid, fruity aroma that is delicate and appealing. In the mouth the wine develops complexity and has a wonderful balance between alcohol and acidity. This results in a lively, fruity, food-friendly and sensuous character, a full palate and a long finish.



RODOFILI FUME



Vintage: 2004
 Category: VQPRD Rhodes
 Variety: Athiri 100%
 Region: Rhodes Agios Isidoros
 Alc Vol 11.9 % -
 Acidity 5.5 gr/l PH 3.34 Residual Sugars 1.7 gr/l

Attractive bright golden color. Complex aromas of vanilla and spice blend harmoniously with those of lemon blossom and citrus to create a perfectly balanced whole. In the mouth the softness of the Athiri grape meets the structure given by the new oak barrels, resulting in this unique wine.

RHODES ATHIRI



Vintage: 2005
 Category: VQPRD Rhodes
 Variety: Athiri 100%
 Region: Rhodes Embona
 Alc Vol 12.0 % -
 Acidity 5.7 gr/l PH 3.32
 Residual Sugars 1.7 gr/l

Pale with yellow-green highlights. The juice of this grape variety gives a bouquet of lemon blossom and citrus peel, while time spent in contact with the skins gives additional aromas of grapefruit, melon, peach and pear. In the mouth the wine is rich and full, with fruity flavors of pineapple and banana.

GRANROSÉ EMERY



Vintage: 2005
 Category: Regional Wine of the Aegean
 Variety: Amoryano 100% (Mantilari)
 Region: Rhodes - Poros
 Alc Vol 12.9 % -
 Acidity 6.2 gr/l PH 3.20
 Residual Sugars 4.2 gr/l

Deep rosé color with bright pink highlights. Cherry, strawberry and blackberry compote aromas dominate the nose, and the wine's unique and delightfully fruity flavors are underpinned by a robust structure that allows this grand rosé to develop for several years to come.



CAVA EMERY



Vintage: 2003
 Category: Regional Wine of the Aegean
 Variety: Amoryano 100% (Mantilari)
 Region: Rhodes Embona / Agios Isidoros
 Alc Vol 12.1 % -
 Acidity 5.7 gr/l PH 3.42
 Residual Sugars 2.3 gr/l

Reddish-purple with vermilion highlights. Complex and intense nose, with hints of oak complementing the characteristic varietal aromas. Full mouth, with a richly balanced flavor, good structure and long aftertaste.

ZACOSTA



Vintage: 2003
 Category: VQPRD Rhodes
 Variety: Amoryano 100% (Mantilari)
 Region: Rhodes Agios Isidoros
 Alc Vol 11.9 % -
 Acidity 5.5 gr/l PH 3.40
 Residual Sugars 2.1 gr/l

The deep, reddish-purple color with its brick highlights hints at the age of this wine. Its extended maturation in oak barrels brings out powerful and complex aromas of vanilla, spice, olive, and prickly pear. Velvety mouth with exceptional balance capable of charming even the most demanding palates.

CABERNET RODON



Vintage: 2003
 Category: Regional Wine of the Aegean
 Variety: Cabernet Sauvignon
 Region: Rhodes Kalavarda
 Alc Vol 11.6 % -
 Acidity 5.0 gr/l PH 3.51
 Residual Sugars 2.2 gr/l

This wine's ruby red color entices the eye. The intense, varietal aroma of green peppers blends harmoniously with hints of vanilla and dried nuts that develop during the wine's short time in new oak barrels, resulting in a wonderful bouquet. In the mouth the wine is smooth, rich and full. Truly a wine to be savored.

GRAND PRIX



Vintage: 2004
 Category: Vin de Qualitè Fermentation Naturelle
 Variety: Athiri 100%
 Region: Rhodes Agros
 Alc Vol 12.0 % -
 Acidity 6.5 gr/l Ph 3.13
 Residual Sugars 10.5 g/l Pres. 4.8 atm

Bright, pale-golden color with light-green highlights, soft yet full bouquet and spicy flavours that are enlivened by a continuous stream of tiny bubbles. Charming aromas of yeast, citrus fruit, pear and honey make up the elegant aromatic profile of this delicate sparkling wine.

EFRENI



Vintage: 2004
 Category: Table Wine
 Variety: Muscat
 Region: Rhodes Fanes
 Alc Vo 14.3 % -
 Acidity 5.7 gr/l PH 3.35
 Residual Sugars 57.5 gr/l

Soft, light-golden color. Aromas of wild-flowers are captured delightfully within each bottle of Efreni. The delicately sweet flavors of the Muscat are perfectly balanced by the lively acidity of this unique wine.



ATHIRI

The Athiri grape has a bright, golden green color and is small and juicy. Its wine's, with a fruity and fresh taste, have a soft aroma and vibrant color and caress all the senses. Because of the type of vine and climatic conditions, yield per acre is small. Athiri is by far the most widely planted white variety on the island. Aside from Rhodes it is also cultivated in other regions of Greece such as Santorini and Halkidiki. Athiri is one of the most ancient of Greek grape varieties. The name of the grape indicates its origin from the Island of Santorini, also known as Thira

AMORYANO

A rare, red grape grown in the Aegean islands and Crete. It is also called Mantilari and Kountoura Mavri. A fruity taste, soft aroma and ruby color with violet reflections characterize the rose wines. Brisk intense aromas with a spicy and dark warm red color characterize the reds.