

TASTING TABLE

TASTING TABLE NEW YORK CITY

5/14/2013

Mr. Chill

This Greek wine likes it cold



This wine likes it cold.

It might not solve Greece's current economic woes, but a recent surge of interest in Greek wine has brought a slew of fascinating examples to New York.

One grape, Xinomavro, is especially inspiring.

We've **long admired** this elegant red variety for its striking similarities to Italy's often prohibitively expensive Nebbiolo. However, with a sticky summer looming, the hearty Xinomavro wouldn't normally be the first grape variety we'd reach for in search of refreshment.

Then we tried the **2011 Thymiopoulos Young Vines Xinomavro Naoussa** (\$17 for 750 ml). Sourced from the estate's youngest, newly replanted organic vines, this vibrantly fresh, unoaked red offers an unexpected interpretation of the grape.

A bit like Greece's answer to the top crus of France's Beaujolais region, the Young Vines is best served with a slight chill, which highlights its bright, wild-berry freshness.

The wine's herbal kick, forward fruit and gentle smack of tannins make it the perfect partner for spiced dishes such as **Roasted Carrots with Ras El Hanout**, **Moroccan Lamb Shoulder with Preserved Lemon Couscous** and **Spiced Crème Fraîche**, or even a burger.

Available for purchase at: Brooklyn Wine Exchange, Flatiron Wines, New York Vintners and Garnet Wines & Spirits

Being poured at: Amali, Avlee, Maslow 6, Mermaid Inn, Stix and City Winery