



# screwtop wine & cheese club

Club Red Tasting Notes

September 2011



## Small Production, Unique Wines from Greece

### Kikones Red 2007

**Region:** *Maronia, Greece*

**Varietals:** *Cabernet Sauvignon  
& Merlot*

Kikones winery is owned by Melina Tassou, who is also the chief winemaker, and released its first vintage in 2004. Currently she produces less than 5,000 cases in total and about 850 cases of this particular wine.

This wine is comprised of 60% Cabernet Sauvignon and 40% Merlot. It has been aged in French Oak for 12 months, which adds richness and texture to the dark berry fruit and plum notes.

**PRICE: \$29.99**

### Aivalis Monopati Red 2009

**Region:** *Nemea, Greece*

**Varietals:** *Agiorgitiko*

Aivalis Estate started its wine activities in 1986. Aivalis family is the 4th generation of wine makers and both the vineyard and the winery are located in OPAP Nemea zone. The varieties cultivated are Agiorgitiko, Syrah, Tanat, Chardonnay. They prefer low production (they produce less than 700 kg per stremma), because they want to keep the high quality of their wines.

Agiorgitiko is an indigenous varietal that is dark in color and boasts cherry, blackberry and plum fruit characteristics. This wine has been aged in French and American oak for 14 months.

**PRICE: \$33.99**

### Manouri

*Macedonia, Greece*

Manouri is the most exceptional traditional Greek whey cheese with Controlled Denomination of Origin (DOC). It is exclusively manufactured in Central and Western Macedonia and in Thessalia from whey derived from ewe's or goat's or mixture of them, with the addition of milk and/or cream (in larger percentages than these used for anthotiros), when making hard cheeses. Manouri is a soft cheese with unique tangy taste.



**PRICE: \$14.99/lb**