

THE BUTCHER'S POUR

Geek... I mean, Greek wine.

Markou Retsina of Attiki

100% Savatiano

Aromas: Refreshing hints of pine

On the Palate: Dry white wine with a rich herbaceous and pine, and balancing fruity notes

Pairing: Anything seafood! Sushi, vegetable tempura, and grilled summer veggies

Oenops "Apla" 2018

Xinomavro, Limniona, and Mavroudi

Aromas: Aromas of fresh berries and tomato leaves

On the Palate: Fruit driven palate with a well balanced, fresh, vibrant finish

Pairing: Delicious by itself, or if you are having roasted chicken or pork for dinner.

Thymiopoulos Young Vines 2018

100% Xinomavro

Aromas: Fresh red fruits and herbs

On the Palate: Rich mouthfeel with ripe red fruits, crisp acidity and a long complex finish.

Pairing: Cheesy pastas, mushroom risotto, fatty red meats, dry-aged steaks.

Nemea Reserve 2016

100% Agiorgitiko

Aromas: Baking spices and small red fruits

On the Palate: Full-bodied and velvety, with notes of bramble and vanilla; lengthy on the finish.

Pairing: Pastas with red sauce, grilled or roasted red meats, and rich cheeses.



Ancient Greece

Even though Greek wine is gaining new popularity in the wine industry; they have been making wine since the 3rd millennium BC. Much like the Romans; the Greeks were focused on producing sweeter higher alcohol wines. Opposed to picking the fruit and letting it dry; the Greeks would leave the grapes to hang on the vine, like that of a late harvest. Once picked they were piled in large containers to the point that the weight of the fruit would crush the grapes, and produce free run juice without the need of a press. The Greek prized Pramnian wine from the Aegean Island of Icaria. These wines like the Falernum of Italy were higher alcohol, but tended to have a more austere flavor profile.

Along with the elevation of wine; food became more than just sustenance. More elaborate feasts called *symposiums* became popular; overseen by the *symposiarch* (master of ceremonies) and guests attended to by the *oenophorus* (Greek for Sommelier). The symposium was not only for food and entertainment, but also a place for ideas to be exchanged. The symposiarch controlled the flow and dilution of the wine to ensure that guests would have a convivial experience, without getting too out of hand (don't we all wish we had someone like this on a night out.)

Wine Regions of Greece

Northern Greece:

- ✦ Slight climatic influences from the Mediterranean
- ✦ Primarily focused on white and sparkling wines
- ✦ Mostly known for producing Xinomavro

Aegean Islands:

- ✦ Wines mostly offer notes of passion fruit, flint, and lemon with hints of saltiness.
- ✦ Can deliver Bordeaux-like red wines

Central Greece:

- ✦ On the eastern side of the Pindus & Agra Mountains, which divide mainland Greece all the way to Athens
- ✦ More arid than Northern Greece
- ✦ Climate similar to Napa Valley or parts of Sonoma near Mount Olympus
- ✦ This region is more focused on red wines

Southern Greece:

- ✦ Hot Mediterranean climate
- ✦ Nemea is famous for its Agiorgitiko
- ✦ The Northern side of the region is known for producing sweet red wines

Events this month

Virtual Member Chat- April 12th 6:30pm

Virtual Tasting- April 16th 6:30pm w/ the Winemaker from Paitin & Matt Wallace from Roanoke Valley

Contact

If you would like to share any information or if you have a request, please email whitney@pendulummeats.com

Savatiano

The most planted grape varietal in Greece; known for producing rich wines with ripe flavors of green apple and honeydew. For people that enjoy a rounder style white wine there are also oak aged Savatianos that will provide more creamy, bready notes and hints of lemon.

However the most interesting of these wines is Retsina. What started out as a way to seal ancient amphorae with the sap of the Aleppo Pine Tree; eventually became a Greek Specialty. Today the wine is just gently washed with the sap to impart mild pine flavor while enhancing notes of ripe apple and peaches with a generous texture.



Xinomavro

Do you remember the Nebbiolo from last month's box? Well, we are in the same tannin club house with this wine. Some even regard Xinomavro as "The Barolo of Greece!" Known for notes of dark cherries, licorice, and spice; this wine has some potential for ageability due to its high tannins and ripping acidity.

Agiorgitiko

Named after the village of Agios Georgios (St. George); Agiorgitiko is the main grape variety of Nemea. Even today it is referred to as the crown jewel of Greece's new and growing wine industry. In your box is the Nemea Reserve from Seméli. The winery getting the inspiration for their name from the mortal mother of Dionysus, and was founded in 1979. Seméli is one of the most celebrated "crus" of Nemea.

