

## New Blends for Sofos Organic Greek Wines Emphasize Indigenous Varieties

With an increased market interest for Greek varieties, both Sofos Organic Greek wines have been reformulated to emphasize their indigenous grapes. Sofos translates to “The Wise One,” and they have wisely re-designed the wines to better meet consumer demand.

The wines are grown and produced by [Domain Gioulis](#) in the village of Klimenti, built on the green slopes of Mount Ziria, in northern Peloponnese, at an altitude of 750 meters and at a distance of 42 kilometers from Korinthos city. It is one of the oldest villages of Korinth department, built in 1400 AD. Klimenti, adjoins the mountainous vineyards of the Protected Designation of Origin Nemea, while in 1994 was recognized by the Ministry of Agriculture, as a Protected Geographical Indication (PGI) Klimenti.

The climate in Klimenti is semi-continental with heavy winters and cool summers which favors the application of the organic farming. In particular, during the growth season, the climate is sunny with adequate rainfall and cool northerly winds, thereby contributing to the absence of insects and the reduced diseases. The summer months are almost dry, with big differences in temperatures between day and night. The temperature does not exceed 30 ° C during the midday hours. **As a result the dry farmed grapes mature well and obtain concentrated, elegant fragrances and a characteristic crisp acidity. The harvest begins after the grapes have reached optimal maturity and is performed manually.**

The viticulture and the vinification are in line with the regulations of the European certification of organic products (DIO certification) as well as with the U.S. organic regulations certified by the USDA-NOP. The qualitative and healthy grapes are cultivated with respect to the specificity of each vineyard. Afterwards the organic Greek wines are vinified using the appropriate percentage of sulfites and are bottled at the estate.



### **Sofos Organic Greek White – 80% Moschofilero, 20% Chardonnay**

The pink-skinned Moschofilero grapes are strictly selected from the low yielding organic vineyard in the mountainous Peloponnese region. Chardonnay, one of the most popular international white varieties is cultivated by the Domaine Gioulis in the mountains of southern Greece at an altitude of 1000m at the vineyard of “Panarity.” This blend gives an excellent white wine as a result.

Tasting Notes: The color is golden yellow with rose tinges. The nose reveals aromas of rose petals, Bergamot and summer fruits such as apricot and white peach. The palate: Medium plus body with notes of fresh white fruits and pink grapefruit; lively and long finish.



### **Sofos Organic Greek Red – Agiorgitiko 80%, Cabernet Sauvignon 20%**

Agiorgitiko is one of the most ancient and noble red grape varieties of Greece and it is planted on the slide of the plateau of Klimenti with a south – east orientation. The Cabernet Sauvignon is located at “Dastesa” vineyard in Klimenti with a north orientation. Both vineyards are located on the border of the mountainous area of PDO Nemea.

The color is ruby with violet tinges. The nose has aromas of cherry, red forest fruits and discreet spicy notes. The palate has well balanced acidity and a medium plus body; fragrant with fresh blackcurrant and blackberry fruit, red pepper and hints of black chocolate. It has a medium-length finish with firm tannins. Enjoy it now or after 4 to 6 years of ageing.

Sofos Greek wines are [Made with 100% organic grapes](#) and are [Certified Vegan](#) by the Vegan Society of the UK. The new blends are available now for distribution nationwide.

#### EUROPEAN OFFICE:

Cartagena, SPAIN  
[pilar@naturalmerchants.com](mailto:pilar@naturalmerchants.com)

Tel: +34.968.32.15.11  
Fax: +34.902.90.89.61

#### NORTH AMERICAN OFFICE:

Oregon USA  
[ed@naturalmerchants.com](mailto:ed@naturalmerchants.com)

Tel: 1.530.554.2333  
Fax: 1.866.784.0422