



DOMAINE HARLAFTIS

Wine List



DOMAINE HARLAFTIS

Variety
Savatiano-Rhoditis

Origin
Northern Attiki

Alcohol
12% Vol

Temperature
Best enjoyed cool, at 12°C

Available in
- Bottle of 187ml, 375ml,
750ml, 1,5lt

- Cardboard box
of 24, 12 or 6 bottles,
depending on bottle size



ATHANASSIADI DRY WHITE

**As balanced
as it is refreshing**

First released in 1938 under the name 'King Minos', this dry white continues to captivate wine lovers.

It is fermented in stainless steel tanks at a controlled temperature of 16-17°C.

Light, refreshing, with a straw yellow colour, it gives out fresh aromas of flowers and fruit, resulting from the careful vinification of traditional Savatiano grapes with the more 'piquant' Rhoditis variety.

Tastes in harmony

- Breaded chicken with almonds, mustard and sage
- Fried codfish
- Tortellini with cheese and cream
- Baked potatoes with garlic and rosemary



DOMAINE HARLAFTIS

Variety
100% Chardonnay

Origin
Northern Attiki

Alcohol
13% Vol

Temperature
Best enjoyed at 14°C

Available in
- Bottle of 187ml and 750ml

- Cardboard box of 24
or 12 bottles, depending
on bottle size



DOMAINE HARLAFTIS CHARDONNAY

**Protected Geographical Indication
Slopes of Penteliko**

**One of the first Chardonnays
with a distinctly Greek identity**

It was first released in 1980.

Immediately upon arrival at the winery, the grapes are placed on a sorting belt and the intact fruit is transferred to the press. Fermentation takes place in French oak barrels, after which the wine is left to age sur lies for 4-5 months.

The ripeness of the grapes guarantees a powerful Chardonnay with a golden yellow colour and aromas of mature fruit, such as peach, pear, melon and mango. It possesses a refreshing yet rich taste, leading to a delightful finish with undertones of caramel, butter and vanilla.

Awards

- Gold to DOMAINE HARLAFTIS CHARDONNAY 1997, Challenge International du Vin, 1999
- Silver to DOMAINE HARLAFTIS CHARDONNAY 2007, International Wine Contest Thessaloniki, 2009
- Silver to DOMAINE HARLAFTIS CHARDONNAY 1999, Toronto Wine & Cheese Show, 2001
- Silver to DOMAINE HARLAFTIS CHARDONNAY 1994, Concours Mondial de Bruxelles, 1996
- Bronze to DOMAINE HARLAFTIS CHARDONNAY 2006, International Wine & Spirit Competition, 2007
- Bronze to DOMAINE HARLAFTIS CHARDONNAY 2007, International Wine & Spirit Competition, 2009

Tastes in harmony

- Crayfish, grilled lobster
- Pork stew with lemon and rosemary
- Fried chicken with dried fruit
- Turkey rolls stuffed with chestnut and cognac



DOMAINE HARLAFTIS

Variety
100% Sauvignon Blanc

Origin
Cooperating vineyards
in Central Greece

Alcohol
13,5% Vol

Temperature
Best enjoyed cool,
at 10-12°C

Available in
- Bottle of 750ml

- Cardboard box
of 12 bottles.



HARLAFTIS SAUVIGNON BLANC

**Protected Geographical Indication
Central Greece**

A novel, palate-winning wine

First released in 2010.

This brand new white label is made from a lively, versatile and playful variety. After 12 hours of pre-fermentation cold maceration, the juice is left to ferment at a low temperature in stainless steel tanks. This is done in order to preserve the fresh aromas of the fruit, which are infused directly into the wine.

The pale yellow colour, the strong presence of grapefruit, blackcurrant, peach and melon aromas, coupled with the mouth-filling taste of ripe citrus fruit, ensure an exceptionally refreshing Sauvignon Blanc.

Tastes in harmony

- Cuttlefish with spinach
- Cabbage leaves stuffed with minced meat in an egg and lemon creamy sauce
- Stuffed zucchini
- Salad with avocado, oatmeal, basil leaves and Santorini cherry tomatoes
- Green salads



DOMAINE HARLAFTIS

Origin
From the vineyards
of the Harlaftis family
in Nemea

Alcohol
12,5% Vol

Temperature
Best enjoyed cool
at 10-12°C

Available in
- Bottle of 750ml.

- Cardboard box
of 12 bottles



HARLAFTIS MALAGOUZIA & ASSYRTIKO

Varietal wine

Vinification in stainless steel tanks.



DOMAINE HARLAFTIS

MALAGOUZIA & ASSYRTIKO

Vinification in stainless steel tanks at a temperature of 16° to 17° C.

Citrus, mango, peach, melon and jasmine flavours.



Origin
Family vineyards
in Nemea

Alcohol
13% Vol

Temperature
Best enjoyed at 14° C

Available in
- Bottle of 750ml.

- Cardboard box
of 12 bottles

Tastes in harmony

- Served with salads, seafood and white meat



DOMAINE HARLAFTIS

Variety
Shiraz-Agiorgitiko

Origin
Korinthos

Alcohol
12,5% Vol

Temperature
Best enjoyed cool,
at 13°C

Available in
- Bottle of 375ml,
750ml & 1.5lt

- Cardboard box
of 24, 12 or 6 bottles,
depending on bottle size



ATHANASSIADI DRY ROSÉ

**Protected Geographical
Indication Peloponnese**

Alternative but timeless

Its first release in 1962 under the name 'King Rosé', came as a pleasant surprise. Its followers have remained faithful ever since.

After two days of maceration, the grapes are left to ferment in stainless steel tanks, at a low temperature.

The wine's brilliant, vivacious colour endows its 'alternative' character with the value it deserves. This dry rosé stands out for its fresh aromas of red fruit as well as its lovely, full-bodied and refreshing taste.

Tastes in harmony

- Quiche with caramelized onions and ginger
- Pastitsio (Baked pasta with minced meat and béchamel)
- Fish roe balls
- Baked red mullet savoro with tomato and garlic



DOMAINE HARLAFTIS

Variety
100% Shiraz

Origin
Family vineyards
at Achladias, Nemea

Alcohol
13%Vol

Temperature
Best enjoyed cool,
at 10°C

Available in
- Bottle of 750ml,
and Magnum 1,5lt

- Cardboard box
of 6 bottles



DOMAINE HARLAFTIS PETALOUEDES

**Protected Geographical
Indication Peloponnese**

Our... different rosé

Released for the first time in March 2013.

The grapes are harvested early in the morning and transferred immediately to the winery. There, after careful sorting, the pneumatic presses are filled with whole grapes. Not only the finest but also the richest elements of the variety, those that are responsible for the special rosé color, are released by applying light pressures. Petaloudes is fermented at controlled temperatures to preserve the aromas and the freshness.

It boasts bright, playful color evoking the Rhone valley. Its fresh floral nose and its pleasant cool mouth complement its attractive appearance.

Tastes in harmony

- Risotto with shrimps, fresh thyme and mushrooms, cooked with one of our wines
- Tagliatelle with salmon
- Grilled squid with smoked aubergine salad
- Grilled mullets in an egg and lemon creamy sauce



DOMAINE HARLAFTIS

Variety
100% Cabernet Sauvignon

Origin
Family vineyards
at Achladias, Nemea

Alcohol
13%Vol

Temperature
Best enjoyed cool,
at 10°-12°C

Available in
- Bottle of 750ml,
and Magnum 1,5lt

- Cardboard box
of 6 bottles



DOMAINE HARLAFTIS SAUMON

Protected Geographical Indication Peloponnese

In our family Vineyards at Achladias, we harvest the cabernet sauvignon early in the morning. Very light pressures to achieve the desired rosé colour. Fermentation in controlled temperatures to preserve the aromas and the freshness.

It is characterised by very fresh aromas and fresh froral nose. Fresh, cool taste complements its attractive appearance.

Tastes in harmony

- Santorini cherry tomatoes filled with a special greek cheese, mizithra, extra virgin olive oil and fresh spearmint
- Roasted octopus with fava bean and caper sauce
- Spaghetti or tagliatelle with lobster
- Salmon gravlax



DOMAINE HARLAFTIS

Origin
Nemea

Alcohol
13%Vol

Temperature
Best enjoyed cool,
at 13°C

Available in
- Bottle of 750ml
- Bottle of 1.5lt
- Cardboard box
of 6 bottles



FLAMINGO ROSÉ

Blend

Made with great love and consummate skill, this new wine joins our other two rosé offerings, Saumon and Petaloudes.

Five different varieties, five separate vinification processes, five grape harvests in oak barrels, with batonnage, pre-fermentation maceration, the saignée method, and sur lie aging.

Each variety contributes in its own way to the unique character of this rosé.

With a distinctive flamingo color, similar to that of pink grapefruit but also mandarine. Aromas of lemon blossom along with hazelnut and chestnut. Rich, sweet mouth feel, yet at the same time crisp and refreshing. A wonderful food wine with volume and a long aftertaste.



DOMAINE HARLAFTIS

Variety
Agiorgitiko-Cabernet
Sauvignon

Origin
Peloponnese

Alcohol
12,5% Vol

Temperature
Best enjoyed at 15°C

Available in
- Bottle of 187ml, 375ml,
750ml and 1.5l
- Cardboard box of 24, 12
or 6 bottles, depending
on bottle size



ATHANASSIADI DRY RED

**Protected Geographical
Indication Peloponnese**

The classic choice

First released under the name 'King
Minos' in 1938.

It is the result of classic red vinification in
stainless steel fermenters, at a tempera-
ture of 27-28°C. The juice sits with the
pomace to macerate for 12-15 days,
depending on the year.

This dry red stands out for its brilliant red
colour, subtle aromas, fruity nose of
cherry and morello, as well as its full
mouth feel, to which the ripe fruit give a
real taste of freshness.

Tastes in harmony

- Spaghetti with minced meat and dry Cretan ricotta
- Beef casserole
- Stuffed tomatoes with fresh herbs
- Moussaka



DOMAINE HARLAFTIS

Variety
100% Malbec

Origin
Family vineyards at Achladias,
Nemea, Peloponnese

Alcohol
13% Vol

Temperature
Best enjoyed at 16-18°C

Available in
- Bottle of 750ml

- Cardboard box
of 6 bottles



CHRISTIANA MALBEC

Experimental Vineyard

The special Malbec

First released in November 2012.

It is the first wine from the family's experimental vineyard. The Malbec variety originally came to Greece from the distant Mendoza, in Argentina. Its production involves classic red vinification in wooden barrels of 500lt and maturing in French barrels of 225lt, for 12 months.

It boasts a deep purple color, aromas of violet and jasmine blended with fruity flavors of plum and cherry. Mouth rich and full with long aftertaste.

The first accredited Greek cultivation of Malbec grapes.

Tastes in harmony

Combines very well with meat and chicken barbeque!

Suggestions:

- Grilled fillet in wine sauce
- Grilled sirloin steak
- Roasted spicy beef sausage
- Charcuterie (assorted meat & cheeses)



DOMAINE HARLAFTIS

Variety
100% Agiorgitiko

Origin
Family vineyards at Achladias,
Nemea, Peloponnese

Alcohol
13% Vol

Temperature
Best enjoyed at 16-17°C

Available in
- Bottle of 750ml

- Cardboard box
of 6 bottles



DOMAINE HARLAFTIS GRANDE RESERVE

Protected Designation of Origin Nemea

This exquisite label was first released in 2008.

It is produced exclusively in excellent quality years, with grapes from a specific family vineyard plot. The grapes are harvested only when they have reached their optimum ripening point. The wine is left to age for 2½ years in 225-liter French oak barrels and a further 1½ years in the bottle.

The special vinification process of the ripe grapes gives this exceptional Agiorgitiko a seductive crimson colour, a taste of mellow ripe plum, cassis and raisin, a soft rich mouth feel, with a chocolate and roasted almond finish.

Tastes in harmony

- Duck with cherries, baked potatoes and spices
- Lamb shoulder in parchment paper with cheese
- Boar in the oven
- T-Bone steak - Grilled Beef Steak



DOMAINE HARLAFTIS

Variety
100% Merlot

Origin
Family vineyards
at Achladias, Nemea,
Peloponnese

Alcohol
12,5% Vol

Temperature
Best enjoyed cool,
at 16-18°C

Available in
- Bottle of 750ml

- Cardboard box
of 12 bottles



HARLAFTIS MEGAVOUNI MERLOT

**Protected Geographical
Indication Korinthos**

All the excitement of a new love

First released in 2009.

The production of Merlot is harvested with great care, every year, and then it undergoes classic red vinification in a small stainless steel fermenter. The wine is left to age for 12 months in 225-liter French oak barrels, followed by a further 6 months in the bottle.

Lively red ruby colour, nose with notes of raspberry, sweet cherry, plum and spices, as well as a full mouth feel, with soft tannins and a sweet aftertaste.

Tastes in harmony

- Lamb shank stew with fried potatoes
- Braised beef stew with quinces
- Game birds dishes with rice
- Baked chickpeas with fresh tomato and bay leaves



DOMAINE HARLAFTIS

Variety
100% Cabernet Sauvignon

Origin
Northern Attiki

Alcohol
12,5% Vol

Temperature
Best enjoyed at 16-18°C

Available in
- Bottle of 750ml & 1.5l

- Cardboard box of 12
or 6 bottles



CHATEAU HARLAFTIS CABERNET SAUVIGNON

**Protected Geographical
Indication Attiki**

The virtues of age

It was first released in 1982.

Thanks to the systematic monitoring of the vineyard throughout the year, the grapes are harvested the moment they have reached their optimum ripening point in terms of sugars and tannins. After classic red vinification in 50-hectoliter stainless steel fermenters, the wine is left to age in 225-liter French oak barrels for 12 months, followed by a further 12 months in the bottle.

The wine impresses with its rich, deep crimson colour and nose of plum, black pepper, roasted almond and vanilla. Its taste is mature, round and rich in the mouth, with a long-lasting aftertaste.

Awards

- Bronze to CHATEAU ΧΑΡΛΑΥΤΗΣ CABERNET SAUVIGNON 1996, International Wine & Spirit Competition, 1999

Tastes in harmony

- Lamb chops with pomegranate glaze and rosemary
- Pork grilled on lemon leaves
- Stuffed chicken cooked in a clay pot with orange and cognac
- Hare or rabbit stew



DOMAINE HARLAFTIS

Variety
100% Agiorgitiko

Origin
Family vineyards
at Achladias, Nemea,
Peloponnese

Alcohol
13% Vol

Temperature
Best enjoyed at 16-18°C

Available in
- Bottle of 187ml & 750ml

- Cardboard box of 12
or 24 bottles, depending
on bottle size



DOMAINE HARLAFTIS ARGILOS

**Protected Designation
of Origin Nemea**

The epitome of elegance

First launched in 1999.

It is the result of classic red vinification in 100-hectoliter stainless steel fermenters. The wine is left to age in 225-liter French oak barrels for 12 months, followed by a further 6 months of aging in the bottle.

'Argilos Ghi' (lit. clay soil) stands out not only for its deep, red ruby colour, a characteristic of all Agiorgitiko wines, but also for its enticing aromas of dried fruit, raisins and vanilla, its velvety flavour and lingering aftertaste.

Awards

- Silver to HARLAFTIS DOMAINE ARGILOS NEMEA 2000, International Wine Challenge, 2003
- Bronze to HARLAFTIS DOMAINE ARGILOS NEMEA 2000, International Wine & Spirit Competition, 2003
- Bronze to HARLAFTIS DOMAINE ARGILOS NEMEA, International Wine & Spirit Competition, 2006

Tastes in harmony

- Rooster with pasta, tomato sauce and spices, cooked in Harlaftis wine
- Burger stuffed with Cretan cheese
- Osso buco with purée
- Pork tenderloin stuffed with red peppers and fresh herbs



DOMAINE HARLAFTIS

Variety
100% Agiorgitiko

Origin
Family vineyards
at Achladias, Nemea,
Peloponnese

Alcohol
14% Vol

Temperature
Best enjoyed at 13-14°C

Available in
- Bottle of 500ml

- Cardboard box of 2
or 6 bottles



DOMAINE HARLAFTIS LIASTOS

The taste of Greek sun in your glass

It first appeared in 1996.

In years with favourable weather the overripened grapes are laid out in the sun to produce this sweet wine. This procedure lasts for 10-20 days.

After that, the almost dehydrated grapes are pressed slowly to give a small though condensed must. Fermentation takes place in old french oak barrels and can last almost four months. Then the sweet wine is left to age sur lies for at least three years.

It stands out for its attractive caramel flavours, flavours of dried fruits, raisin and honey.

One might be surprised to find out the warm and captivating taste of chocolate.

Tastes in harmony

- Baked camembert with strawberry jam
- Chocolate soufflé
- Chocolate fondue with fresh fruits
- Fruit tarts



DOMAINE HARLAFTIS



HARLAFTIS TSIPOURO

Produced from selected red grapes.

After vinification the pomace are transferred for distillation in copper stills. It is a product of slow distillation with respect to tradition and quality.

Alcohol : 40% Vol.

Available in bottle of 700 ml.

Free of anise.



DOMAINE HARLAFTIS