

Our Story

R&R Selections, a prominent national importer of Greek wines, was founded in 2015 by three family members. Their vision was to make high-quality Greek wines more accessible in the U.S. market. From the stunning Aegean islands to the historic hills of the mountainous north, R&R Selections showcases Greece's diverse and distinctive terroir. They curate wines that reflect a sense of origin, with a focus on sustainable, single-vineyard selections. Immerse yourself in the timeless story of Greece, beautifully captured in every bottle of exquisite wine.

Meet the owners...



Stephen Roussos Ph.D

Stephen's focus is on sales and business development. He collaborates with distributors to create and refine strategies, support specific markets, and utilize analytics to target and monitor brand success. With eight years of experience in expanding the Greek wine market, initially in Texas and then nationwide, Stephen brings established strategies to each new market, along with innovative ideas that contribute to the continuous growth of the Greek wine category. Hailing from Athens and Santorini, Greece, Stephen holds a Ph.D. in Biology with a specialization in Herpetology. Before delving into the world of importing Greek wine full-time, he taught university courses.



Caraline Roussos

In charge of sales education and marketing initiatives, Caraline has crafted successful go-to-market strategies for numerous state launches. She designs comprehensive marketing programs and brand positioning strategies, creates materials and incentives to drive sales targets, and manages the company's social media presence. As a founding partner in a small business venture, Caraline is the go-to person for various R&R matters. She has a Master's degree in Nutritional Science from Texas Tech, conducted research at the university on the health benefits of resveratrol (a compound found in wine), and taught nutrition classes. Caraline educates distributors and customers about Greek wines.



Patricia Redmond Trotter

Primarily working behind the scenes, Patricia contributes to the company's growth and direction by enhancing its organizational structure and overseeing overall finances. She offers insights on sales and company strategies, drawing from over twenty years of experience working closely with motivated sales teams in sales operations at a prominent cloud-based software company. Patricia holds a degree in Marketing and Advertising.



01. WINE ART ESTATE
Northern Greece - Drama

02. DOMAINE PORTO CARRAS Northern Greece - Halkidiki

03. MARKOVITIS WINERY
Northern Greece - Naoussa

04. DOMAINE KARANIKA Northern Greece - Amynteo 05. ZOINOS WINERY Zitsa - Epirus

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08. MORAITIS WINERY Cyclades- Paros

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10. ANHYDROUS WINERY Cyclades - Santorini

11. MANOUSAKIS WINERY Vatolakkos (Chania) - Crete



Northern Greece, Drama

Wine Art Estate lies at the foot of Mount Pangaion in Drama, Northern Greece. Since ancient times the region has been known for the cultivation of the vine and the production of wines, as evidenced by the ruins of a Sanctuary of Dionysus, the ancient Greek god of wine. Wine Art Estate was created by civil engineer Yannis Papadopoulos and architect Yannis Kalaitzidis who became passionate winemakers. They created a beautiful winery in the early 1990s and are known for their award-winning wines. Currently, the son of Yannis Papadopoulos, Akis Papadopoulos, is the lead oenologist, having studied winemaking and chemistry in Bordeaux. The wines are highly distinguished in Greece and are vinified from indigenous and international varieties.



TECHNI ALIPIAS WHITE

Appellation: PGI Drama

Grape: 80% Sauvignon Blanc, 20% Assyrtiko (Ah-seér-tee-ko) Notes: The Sauvignon Blanc in this blend offers a rich aroma of mature white fruits, while the Assyrtiko

provides crisp taste, and structure.



PLANO MALAGOUSIA

Appellation: PGI Macedonia **Grape:** 100% Malagousia (Mah-lah-gou-zyá)

Notes: Explosive aromas of citrus fruits, unripped peaches, honeydew melon, white flowers and orange.



PLANO ASSYRTIKO

Appellation: PGI Drama

Grape: 100% Assyrtiko (Ah-seér-tee-ko)

Notes: Sharp acidity along with minerality, with notes of peach, lemon and aromas of the sea. Fermentation takes place in stainless steel with

bâtonnage.



IDISMA DRIOS ASSYRTIKO

Appellation: PGI Macedonia (Greece) **Grape:** 100% Assyrtiko (Ah-seér-tee-ko)

Notes: Idisma Drios means, sweetly oaked, a name that reflects the rich sweetness imparted by the oak barrel. A high acidity Assyrtiko with intense citrusfruits aromas with a distinctive peachy character.



TECHNI ALIPIAS RED

Appellation: PGI Macedonia (Greece)

Grape: 70% Cabernet Sauvignon, 30% Agiorgitiko (Ah-

yor-yeé -ti-ko)

Notes: Notes of cherries, and sweet spices from the

Agiorgitiko, along with aromas of blackberries, pepper and

leather from the Cabernet Sauvignon.



IDISMA DRIOS XI

Appellation: PGI Macedonia (Greece)

Grape: 100% Xinomavro

Notes: Balsamic character and aromas of red berries, forest fruits, cherries, sun-dried tomatoes, wet forest floor, leather, and truffle notes. The earthy character prevails on the palate, along with high acidity and plenty

of mature but intense tannins.



ANAFORA

Appellation: PGI Macedonia Grape: 100% Limniona

Notes: Expressiveness and austerity coexist on the nose, with an aroma profile of red cherries, berries, red currant, smoked ham, cigar box, hazelnut paste and vanilla. High acidity, full body and intense and fully mature tannins all

promise a great tasting experience.



NEBBIO

Appellation: PGI Drama **Grape:** 100% Nebbiolo

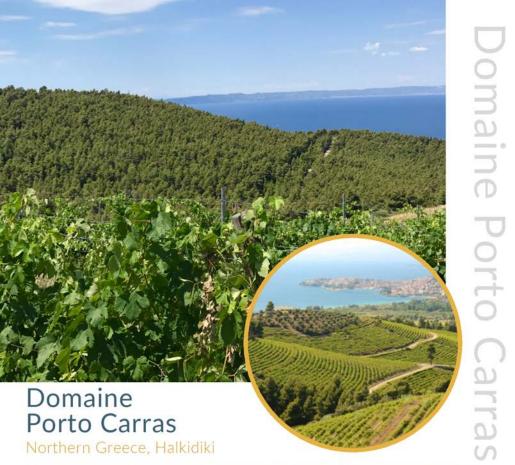
Notes: Dried plums, tobacco, soy sauce, cigar box and pastirma savory notes make up a nose that changes, evolves and surprises. Aging has given the wine a velvety texture, while the underlined acidity keeps it alive.



TOURIGA NACIONAL

Appellation: PGI Macedonia **Grape:** 100% Touriga Nacional

Notes: Dense aromatic profile with aromas of black cherries, blackberries, plums, ground black pepper, leather, tobacco, oak and cedar. High acidity, full body and intense and fully mature tannins all promise a great tasting experience.



In Halkidiki, where the verdant PDO region of the Slopes of Meliton meets the sea, lies Domaine Porto Carras. Domaine Porto Carras has entered a new era. After changing ownership the new team is focused on the regeneration of the historic vineyards. Once cared for and planted by Mr. Carras and forefather of modern winemaking, Emile Peynaud the new era of Porto Carras will focus heavily on restoring and promoting sustainability of the vineyards.



LIMNIO

Appellation: PDO Nemea Grape: 100% Limnio (Leém-

ñio)

Notes: Aromas of ripped forest fruits, notes of vanilla, leather and black pepper. Well-structured and velvet in mouth with intense aromas of black berried fruits and rounded sweet tannins.



CHATEAU PORTO CARRAS

Appellation: PDO Meliton

Slopes

Grape: 50% Cabernet
Sauvignon, 30% Cabernet
Franc, 20% Limnio (Leém-ñio)
Notes: An iconic Greek red
wine produces for decades.
Complex aromas dominated
by black berry fruits and
cedar. Delicate, smoky, great

structure and seamless balance.



Markos Markovitis is the third-generation viticulturist and winemaker at his family's winery. He studied oenology and viticulture in Germany before taking over the winery. Since 1972, they have only been producing one wine label - Naoussa Xinomavro. Originally, this brand was named, "Chateau Pegasus" but changed when ownership shifted to Markos. Markovitis is located on the base of Mt. Vermio in the north part of Greece, in the western part of the prefecture of Macedonia, and known as the first organically farmed vineyard in all of Greece. This location has cold, humid winters and dry, hot summers. All grapes are hand-picked and de-stemmed with minimal intervention. The dedication to grow only Xinomavro has allowed the Markovitis Winery to excel in producing a top-quality wine.





Domaine Karanika is situated in Northern Greece, within the Amynteo wine region. Founded in 1996, this winery has established a reputation for crafting high-quality sparkling wines that beautifully express the distinctive terroir of the Macedonian landscape. Committed to sustainable viticulture, Domaine Karanika ensures their grapes are cultivated without synthetic pesticides or herbicides. This commitment to organic farming not only protects the environment but also enhances the quality of their wines. The story of Domaine Karanika is inspired by the lifelong dream of two individuals seeking exceptional wine. Laurens M. Hartman-Karanika, who is the son of a Greek mother and a Dutch father, and his wife, Annette van Kampen, both spent their lives in the Netherlands. Their journey into the realm of wine began from a shared passion and a desire for wines that surpass the commercial standard. Domaine Karanika is considered by many to be the best producer of sparkling wines in Greece and as Karanika family say, "Raise your glass to Domaine Karanika—a toast to excellence, a tribute to nature, and a testament to the artistry of winemaking."







CUVEE SPECIALE EXTRA BRUT

Appellation: PDO Amynteo Grape: 90% Xinomavro,

10% Assyrtiko

Notes: Crisp acidity and rich yeastiness. The nose reveals a discrete saltiness, acidic fruits and roses, which are joined by the flavor of

freshly harvested strawberries.



CUVEE ROSE BRUT

Appellation: PDO Amynteo

Grape: 98% Xinomavro (ungrafted), 2% Limniona

Notes: Delicate fragrance with chalky tones with an aromatic character. Wild strawberries, and raspberries. Impressive structure is based on acidity and some tannins finished off with citrus

aftertaste.



CUVEE PRESTIGE EXTRA BRUT

Appellation: PDO Amynteo

Grape: 70% Assyrtiko, 30% Xinomavro (ungrafted)

Notes: White blossom, yeast, and lemon curd on the nose. Then flavors of fresh mint, anise, yellow apple along with

perfectly balanced acidity.

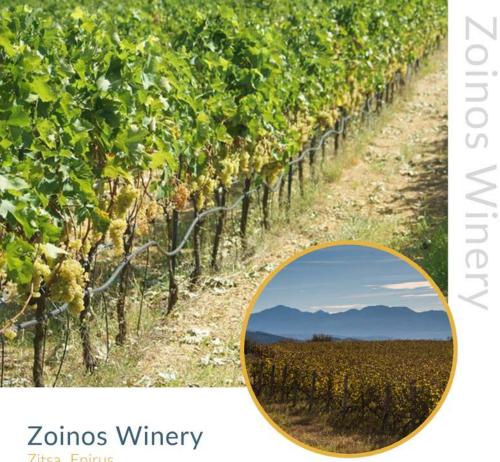


EXTRA CUVEE DE RESERVE

Appellation: PDO Amynteo

Grape: 100% Xinomavro (ungrafted)

Notes: A stunning sparkling 'blanc de noirs' of unique expressiveness and extraordinary bubbles. Aromas of lime, pear, lemon-peel and strawberry. Creamy but balanced.



Zitsa, Epirus

Zoinos Winery is the cooperative winery of the mountainous town of Zitsa. Vineyards here are located on steep slopes at high elevations of between 600-900m on the west slopes of the Pindos Mountains. This is Greece's top sparkling wine region and they use indigenous varietals, such as Debina. This versatile white grape has recently been used to make the wineries' orange wine which has become popular in US markets.



DEBINA RESPECT

Appellation: PDO Zitsa Grapes: 100% Debina Notes: Aromas of dried fruits. marmalade of citrus, citrus, honey, spices. Gentle tannins, balanced acidity. The grapes are macerated and skin is left in during fermentation which results in the particular amber color.



AURELIA

Appellation: Epirus

Grape: 50% Debina, 25% Vlahiko,

and 25% Bekari

Notes: Lively and elegant, a complex sparkling rosé with notes of cherries, strawberry and green herbs. Second alcoholic fermentation to autoclaved tanks (methode Charmat) under controlled conditions, where the sparkling is produced naturally.



Palivou Estate

Palivou Estate represents a multigenerational winemaking family with deep ties to winemaking in the Ancient Nemea region. The modern estate was founded by George and Aggeliki Palivou in the early 1990's, and today George and Aggeliki's daughters, Evangelia and Vassiliki, have taken the winery into the next generation of winemaking. Their wines have become recognized among the best in Greece and are found on wine lists all over the country. Evangelia has a degree in oenology/chemistry and Vassiliki manages marketing and business operations; together they are a formidable sister duo. Notably, Palivou Estate is uniquely vinifying single vineyard selections of Agiorgitiko and other varietals making their wines exceptionally focused and with distinct quality. They are a certified organic winery and use many biodynamic practices.



ANEMOS WHITE

Appellation: PGI Peloponnese

Grapes: 30% Moschofilero (Mōs-ko-fí-le-ro), 70% Roditis (Ro-theé-tees)

Notes: This is a crisp and refreshing dry white wine. It has notes of apples, pears, pineapple, lemon blossoms and a hint of white pepper.



ANEMOS RED

Appellation: PGI Peloponnese Grape: 100% Agiorgitiko (Ah-yor-yeé -ti-ko) Notes: A fresh, easy, unoaked Agiorgitiko. Aromatic in character with soft tannins. Intense fruity and clean aromas with the dominant flavors of cherries, strawberries and gooseberries.



STONE HILLS

Appellation: PGI Peloponnese

Grapes: 50% Chardonnay 50% Malagousia

Notes: The fruity characters of Chardonnay with pineapples, bananas, apples and pears married uniquely with the more ripe characters of peach, apricot and orange of Malagousia.



DIASELO KYDONITSA

Appellation: PGI Peloponnese **Grapes:** 100% Kydonitsa

Notes: On the nose, hints of citrus flowers notes of lemon, grapefruit, orange, citrus fruit, candied quince, and flint. The mouth is creamy and rich, with balanced acidity. A well-bodied, complex wine, benefiting from the slightest hint of wood; four months in French & American oak. Indigenous yeasts were used.



DIASELO ASSYRTIKO

Appellation: PGI Peloponnese

Grapes: 100% Assyrtiko

Notes: In the nose, earthy, mineral flint meets lemons, apricots and green apples, topped with sweet notes from the oak barrels. The mouth is creamy and rich, with balanced

acidity. Aged 4 months in French & American oak.

Indigenous yeasts were used.



LA VIE EN ROSE

Appellation: PGI Peloponnese

Grapes: 100% Moschofilero (Mōs-ko-fí-le-ro)

Notes: A beautiful dry, light pink color rosé with violet tones. Wonderful aromas of pomegranates, plums, and raspberries, and nice floral tones. This is a very refreshing

rosé!



Appellation: PDO Nemea

Grape: 100% Agiorgitiko (Ah-yor-yeé -ti-ko)

Notes: Flagship of Palivou. Aromas of cherries, plums, and spices. Single vineyard selection of a prime parcel of 20–30 years old vines. Aged, 12 months in French



TERRA LEONE AMMOS

Appellation: PDO Nemea

Grape: 100% Agiorgitiko (Ah-yor-yeé –ti-ko) Notes: Flagship reserve of Palivou. A late harvest

Agiorgitiko, aged for 18 months in French oak and bottle aged for 12 months. Vanilla, dried fruits, and chocolate.



PLOUTOS

Appellation: PGI Peloponnese

Grape: Cabernet Sauvignon 70%, Syrah 30%

Notes: A limited big red that has become the favorite Palivou wine to many. Aged 12 months in French oak. It has a rich concentration of cherries, and plums with a perfect finish. A wine that can be cellared, or readily enjoyed.



The Moraitis Winery is located right outside the main town of Naoussa on the island of Paros. Paros is a Cycladic island located in the center of the archipelago, about 45 miles north of Santorini. It is an island famous for some of the best wines from the Cyclades and they have their own PDO status. This PDO region is not well known in the US but the varietals they work with have interesting stories and history. The winery is run by two brothers, Theodore (Theo in picture) and Savvas Moraitis who are the fourth generation of winemakers and owners of the winery. Theo studied oenology/chemistry and Savvas has a business degree, which together makes a passionate and strong team. They cultivate distinctive and indigenous varieties using traditional methods of vine growing and cultivation.



MELTEMI WHITE

Appellation: PGI Cyclades Grape: 50% Monemvassia, 50% Assyrtiko

Notes: Pale white yellow color with green reflections. Intense aromas of white flowers and citrus balanced with fruity taste on the palate and a fresh finish.



MELTEMI RED

Appellation: PGI Cyclades Grape: 80% Mandilaria, 20%

Vaftra

Notes: Red fruit aromas, well-structured with gentle tannins on the palate and a spicy aftertaste



MELTEMI ROSÉ

Appellation: PGI Cyclades Grape: 90% Monemvassia ,

10% Mandilaria

Notes: Cherry and flower aromas, balanced with fruity taste on the palate and a

resh finish.



PAROS WHITE

Appellation: PDO Paros Grape: 100% Monemvassia

(Mō-nem-vas-yá)

Notes: Pineapple and citrus aromas along with notes of white pepper. Rich body with crisp acidity and persistent finish.



PAROS WHITE OAKED

Appellation: PDO Paros

Grape: 100% Monemvassia (Mō-nem-vas-yá)

Notes: Flowery and citrus aromas along with notes of vanilla and dry nuts. Harmonious and oily, with a full body and a long-lasting aromatic aftertaste. Fermentation in new French oak barrels for 5 months with regular stirring of its lees then 4 years in French oak

barrels



PAROS RED RESERVE

Appellation: PDO Paros

Grape: 75% Mandilaria (Māhn-dee-lar-yá) & 25% Monemvassia

(Mō-nem-vas-yá)

Notes: Chocolate-covered black cherry and kirsch flavors with notes of ripe plum and vanilla. On the palate it has a rich, smooth

and round feel with a peppery aftertaste.



The Gavalas family has been making wine for about 300 years on the island of Santorini. George Gavalas is the fourth generation winemaker and owner and his son, Vagelis Gavalas, is now leading this winery into its fifth generation. Production is focused around Assyrtiko which is the noblest Greek variety however, they maintain the existence of several rare indigenous varietals. Santorini is an active volcano and the terroir makes for some of the highest quality wines in the world with a distinctive minerality. The vines on the island are grown in a low wreath or basket called, "kouloura." The grapes end up growing inside the wreath, which intentionally allows leaves to protect the grapes from the scorching sun and wind.

GANAAS SANTOLINI SANTOLINI

SANTORINI

Appellation: PDO Santorini Grape: 100% Assyrtiko (Ahseér-tee-ko)

seér-tee-ko)
Notes: Given the volcanic terroir there is a high minerality that adds hints of flint and salt. Aromas of lemon, peach and pear. This is a high-quality, classic Santorini Assyrtiko that has great aging potential. The vines are more than 50 years old from Megalochori, Akrotiri and Pyrgos area of Santorini.



SANTORINI NATURAL FERMENT

Appellation: PDO Santorini Grape: 100% Assyrtiko (Ah-

seér-tee-ko)

Notes: Aromas of stone fruits and yeast accompany by the typical saltiness and minerality of Assyrtiko. The use of wild yeast expresses the varietal characteristics. Long fermentation for 2 months and maturation with total lees for 6-8 months.



NYKTERI

Appellation: PDO Santorini Grape: 100% Assyrtiko (Ah-

seér-tee-ko)

Notes: The oxidative ageing that takes place gives Nykteri a particular character. Complex nose with aromas of ripe fruits, nuts, honey, vanilla and the typical minerality of Assyrtiko.



KATSANO

Appellation: PDO Santorini Grape: 85% Katsano, 15%

Gaidouria

Notes: Delicate aromas of white flowers, stone fruits such as peach and tropical fruits such as pineapple accompany the refreshing taste of this wine. Mineral aromas are expressed through aging.



ENALIA

Appellation: PDO Santorini Grape: 100% Assyrtiko (Ah-

seér-tee-ko)

Notes: From 120+ year old vines. Aromas of stone fruits accompany the typical minerality of Assyrtiko. Full body with high acidity and soft tannins.



XENOLOO

Appellation: PDO Cyclades Grape: 50% Mavrotragano 45% Mandilaria, 5% Athiri Notes: Aromas of cherries and berries followed by herbal and spicy characteristics. Pleasant body with medium acidity and soft tannins.



MAVROTRAGANO

Appellation: PDO Cyclades Grape: 100% Mavrotragano Notes: Concenrated aromas od black fruits, herbs and sweet pepper. Elegant full body with high acidity and velvety tannins.



VINSANTO

Appellation: PDO Santorini Grape: 85% Assyrtiko, 10% Aidani, 5% Athiri Notes: Complex aromas of raisin, dried figs, prunes, caramel, dark chocolate and coffee. Concentrated body with high acidity and long aftertaste. Grapres are sundried for 10 -15 days. The juice ferments naturally in 80 years old old Russian oak barrels and ages there for 6 years. 500ml bottle.



Set on 27 acres surrounded by ancient, untouched oak forests, overlooking the Aegean Sea in central Greece, La Tour Melas is making unforgettable, award-winning wines in a very special way. La Tour Melas uses biodynamic, organic methods and treats the vineyard as a unified organism. This balances the interrelationship of soil, plants, and animals as a self-nourishing system without external input. Flocks of geese and sheep graze the vineyard in winter to keep weeds in control, and bees begin pollinating the surrounding flowers in spring. In harmony with the astronomical planting calendar, artisan winegrowers choose the precise phase of the moon for cultivating, pruning, harvesting, and even filling bottles and racking barrels.





IDYLLE

Appellation: Central Greece

Grapes: 50% Grenache Noir, 30% Agiorgitiko, 20%

Syrah

Notes: A good balance of acidity gives vibrant freshness. Pleasant medium body with flavors of citrus, grapefruit and stone fruit. The grapes are carefully handpicked

and the maceration time is around 8 hours. Then cold fermentation takes place for 13-20 days followed by

aging on fine lees for 4 months.



CYRUS ONE

Appellation: Central Greece

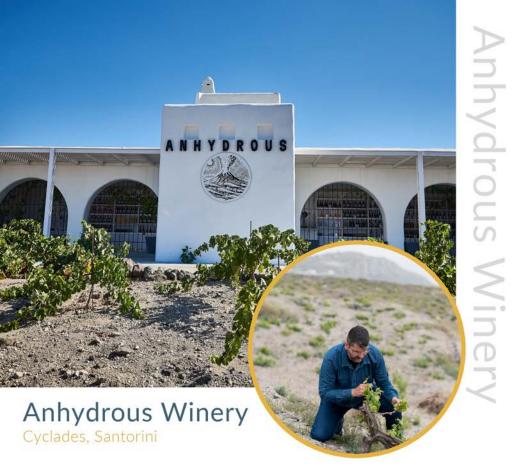
Grape: 40% Agiorgitiko (Ah-yor-yeé -ti-ko),32%

Cabernet Franc, and 28% Merlot

Notes: First dark red fruits and raspberries are the intense notes with a delicate touch of flower. Then aromas of spices and liquorice, with notes of toasted oak fill in the palate. A soft and balanced mouth-feel, which

then reveals its power with firm tannins.





Apostolos Mountrichas, completed his Santorini winery in 2021. This is his second winery in Greece the first being Avantis Estate. The wines that are produced "reflect the connection to the volcano, the sun, the sea breeze, the Cycladic air – the intense personality of this unique PDO land." Anhydrous Winery makes high quality, award winning wines. A beautiful, family-run winery that gives us modern crisp wines while utilizing traditional farming methods.





SANTORINI

Appellation: PDO Santorini

Grapes: 90% Assyrtiko, 5% Aidani, 5% Athiri **Notes:** Aromas of lemon and lime in a mineral character. On the palate, the wine is dry, with refreshing acidity and a salty aftertaste. The wine remains on the lees for 9 months in clay and stainless

steel tanks.



AFOURA

Appellation: PDO Santorini Grapes: 100% Assyrtiko

Notes: Complex bouquet of mineral character & citrus, on a background of nuts. Dry palate, high acidity, dense structure. Taste of honey, citrus, quince and vanilla. When fermentation ends the wine is put into 1000 Liter capacity

barrels for 12 months on the lees.



SAINT NIKOLAS

Appellation: PGI Cyclades

Grapes: 70% Mavrotagano, 30% Mandilaria

Notes: Aromatic complexity of black fruits with a herbaceous character. Dry on the palate, full bodied, with density, noticeable tannins and remarkable acidity. Aromas of black fruits, vanilla, sweet spices & cassis, complete the impressive palate of Santorini red wine. Barrel aged for 12 months in

French oak.





The philosophy of the Manousakis Winery is simple: they believe in carefully and organically cultivating the vines to absorb the terroir. Each bottle of Nostos Wines captures the character of this verdant island, and the slopes of the Lefka Ori Mountains of Western Crete. Ted Manousakis planted the first vineyard in 1993 with the principle that organic farming was the only way to show respect for nature and the environment. In 2007, his daughter Alexandra Manousakis began taking over the winery, and has moved production from around 35,000 bottles of wine per year to approximately 150,000 bottles annually. They work with exciting Cretan varietals like Romeiko and Vidiano, but are internationally renowned for their Rhone varietals.



NOSTOS VIDIANO

Appellation: Crete Grape: 100% Vidiano (Vee-diah-noh) Notes: The aromas of ripe stone fruits, honeycomb, and

white flowers. A complex wine with an intense flavor of peach and apricots. Long finish dominated by mineral notes and citrus.



NOSTOS ASSYRTIKO

Appellation: Crete
Grape: Assyrtiko 100%
(Ah-seér-tee-ko)
Notes: Ferments in stainless
steel tanks and matures Sur
Lie for 4 months. Aromas of
ripe, fleshy, white fruit, and
fresh citrus. Complex mouth
feel and intense flavor of
citrus, mineral and
herbaceous notes.



NOSTOS ROMEIKO

Appellation: Crete

Grape: 100% Romeiko (Roh-

meï-ko)

Notes: Blanc de Noir vinification. This wine is a medium body, with a fresh, citrus flavor. Unripe gooseberry, stone fruit, grassy notes, and some hints of

marzipan.



NOSTOS PINK

Appellation: Crete Grape: 40% Grenache Rouge, 40% Romeiko, 20% Syrah Notes: Intense nose with strawberry candy, grenadine and rose aromas. Mediumbodied wine with gentle acidity and a slight sweetness in the aftertaste.



NOSTOS ALEXANDRA'S

Appellation: Crete Grape: Syrah 40%,Mourvèdre 40%, Grenache Rouge 20% Notes: Fruity aromas that are simultaneously rich and fresh. Aromas include strawberry, black cherry, mulberry, some notes of tobacco and spices.



MRS

Appellation: Crete Grape: 20% Romeiko (Roh-meï-ko), 80% Syrah Notes: MRS stands for Manousakis-Romeiko-Syrah. Dry red wine with aromas of black berries, cranberry and some nutty



NOSTOS GRENACHE

Appellation: Crete Grape: 100% Grenache Notes: A deep ruby color with aromas that emphasize the maturity: red fruit juices, chocolate and sweet spices,

and vanilla.



NOTES

R&R Selections

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R&R Selections Partner Wineries

Palivou Estate Manousakis Winery Markovitis Winery La Tour Melas Wine Art Estate

Gavalas Winery ● Moraitis Winery ● Zoinos Winery ● Anhydrous Winery

Domaine Porto Carras Domaine Karanika

www.rrselections.com

