



**KORONIOTIS**  
FINE WINES

**KORONIOTIS WINERY**

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## The winery

Koroniotis Estate Winery is a family-owned boutique winery that produces limited quantities of quality wine for the enjoyment of the discerning wine drinker. The winery is located in the northeast Peloponnese (with its unique microclimates)\* in Panorama. It is strategically sited between the Nemea and Mantinia viticultural zones.

Moreover, the winery enjoys a unique location surrounded by the ancient excavation of Mycenae, the Argolic Gulf, and the ancient castle of Argos city (ancient Greece's oldest city). In addition to its Estate vineyards, the winery augments its supply from other fine vineyards throughout the viticultural zones of Nemea and Mantinia.

Koroniotis winery, creates the wines to achieve an authentic Greek style with depth of fruit concentration and flavors. The wine is well balanced and has sound structure.

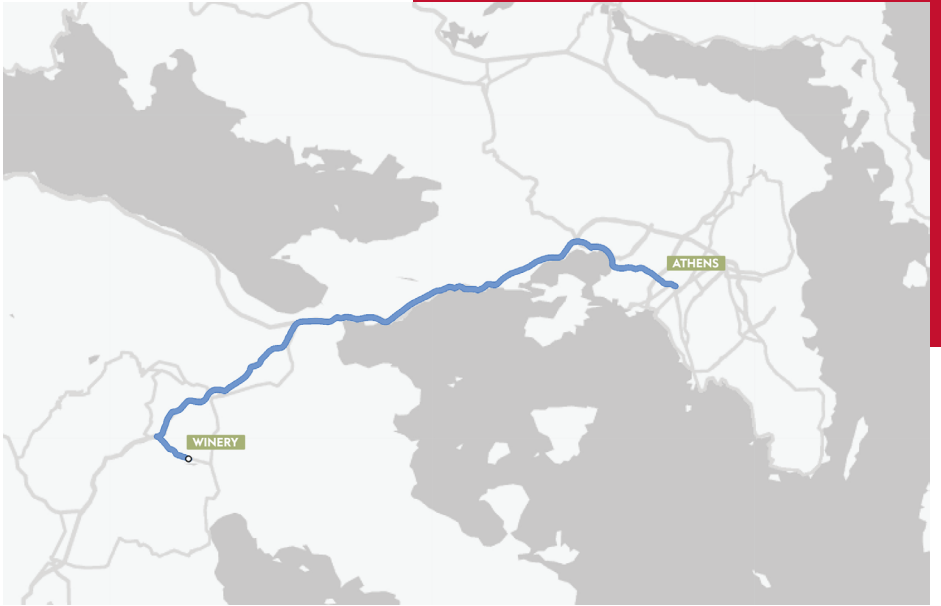
In our winery, French and American oak barrels are used extensively for aging. Kyriakos Koroniotis carefully keeps the vineyards in excellent condition using his agricultural and soil-science background. Koroniotis Estate Winery has made a name for itself as a quality wine producer and the quality of the estate wines has been recognized through local and international wine competition award medals.

Special attention is given to the quantity and good condition of the vineyards either of the owner or of the affiliated wine makers in the zones of Nemea and Mantinia.

The winery has a cellar and a wine-tasting hall room which are daily open for visitors.

In addition, tours are made in the winery and the adjacent vineyard, presentations and wine tasting with Mr. Kyriakos Koroniotis.

For further information please contact with us.



The microclimate of Peloponnese is fundamental to the creation of its fine wines. Most vineyards are situated on slopes with poor soils and excellent drainage which ensure maximum quality. Ripening is a slow and gradual process because most vineyards are planted at high altitudes with a north-east exposure.





## The winemaker

Kyriakos Koroniotis was born in Argos, Greece in 1958. He obtained a Master of Science in multi-task chemical engineering. He studied in England and in the Netherlands, and after completing his education he worked in various laboratories, gaining experience in the food industry also in wine, soil and plant analysis.

Kyriakos returned to Greece in 1990 where he planted the family vineyard and began producing experimental varietal wines.

Kyriakos Koroniotis is dedicated to quality, and personally guides the winemaking process from bud-break to harvest through to bottling. He combines modern, sophisticated equipment and techniques with the age-old skills of the winemaker's art.

Kyriakos Koroniotis, as owner and winemaker, creates the wines to achieve an authentic Greek style with depth of fruit concentration and flavors. The wine is

well balanced and has sound structure. In our winery, French and American oak barrels are used extensively for aging. Kyriakos Koroniotis carefully keeps the vineyards in excellent condition using his agricultural and soil-science background. Koroniotis Estate Winery has made a name for itself as a quality wine producer and the quality of the estate wines has been recognized through local and international wine competition award medals.



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## Malvasia Aromatica – Koroniotis (estates grown)

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**Classification:**

Protected Geographical  
Indication Peloponnese

**Type:**

White dry

**Variety:**

Malvasia di Candia Aromatica 100%

**Alcohol:**

12,5% by vol

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**Characteristics:**

Malvasia Aromatica, which originates from those areas around the Castle City of Monemvasia, perfectly adapts to warm and dry climate of Argos. It is undoubtedly one of the most fragrant white varieties that stands out for its acidity and aromatic potential. A wine that impresses with its aromas and sparkle, a real summer wine.

Faint yellow color with slight greenish reflections in the glass.

Rich, evolutionary aromas of white flowers, lemon blossom, peach, lime and pear punch in the nose. Turkish delight, hints of kiwi and a sense of minerality complete the full of freshness bouquet.

In the mouth, rich, full-bodied with refreshing acidity making it feel lighter. The slight sweetness emphasizes the fruit, with peach, the lime and pear dominating while the long aftertaste.



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## 1300 B.C. Assyrtiko – Koroniotis (estates grown)

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**Classification:**

Protected Geographical Indication

**Type:** White dry

**Variety:** Assyrtiko 100%

**Alcohol:** 13,5% by vol

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**Characteristics:**

Whatever your relationship with Assyrtiko, one thing is for certain. You will love this one!

Assyrtiko has shown that as a variety it fits perfectly to its environment and manages to give great wines wherever it is cultivated. It shows great complexity and intensity which enchants the international wine world. Besides, this is why it started its journey to strange lands, beginning with Australia, where the first attempts of its cultivation have impressive results. Our estate vineyard is adjacent to the archaeological site of Mycenae. The title came from the peak of the Mycenaean civilization, 1300 b.c. while the wa-na-ka listed under the logo of the estate is the Mycenaean phonetic expression of the wordanax in linear B which means king. In a place with great history, Assyrtiko shows that it is the king of Greek white varieties.

Pale yellow color in the glass.

Aromas: peach, lime, citrus, pear, chamomile, and light herbs. Rich, fruity nose full of peach, lime, citrus and pear. Herbal scents of chamomile and oregano, along with metallic copper hints complete the complex bouquet. Full-bodied, oily feel and beautifully balanced acidity. Peach and lime dominate while a mineral sense and the high alcohol insists in the long aftertaste.



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## Filion Moschofilero – Koroniotis

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**Classification:**

Protected Geographical  
Indication Peloponnese

**Type:**

White dry

**Variety:**

Moschofilero 100%

**Alcohol:**

12% by vol

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**Characteristics:**

Moschofilero is a reddish grape that invariably produces dry white wines. It is found only in Mantinia. Mantinia is a plateau surrounded by mountains at an altitude of 650 meters. The soil is poor and well-drained and the climate marked by rain and snow in the winter. This means that the region's grapes enjoy an extended maturation (late harvest) period in the summer which ensures the production of very fine elegant wines.

Vinification: Flash freezing process with skin contact, fermented at low temperature. Light straw-green colour.

Intense fruity and flowery aromas with high natural acidity. Red rose, jasmine and lemon blossom set the tone.

In the mouth fresh, very lively, light and crispy, well structured and balanced. A very characteristic elegant wine.



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## Roz Reve – Μοσχοφίλερο

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**Classification:**

Protected Geographical  
Indication Peloponnese

**Type:**

Rose dry

**Variety:**

Moschofilero 100%

**Alcohol:**

12%

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**Characteristics:**

Gentle color with pink Provencal style shades.

Sweet elegant aromas of jasmine, butter and vanilla caramel with the rose prevailing throughout the fragrant pallet.

Citrus and lemongrass flavors give freshness and floral sensation.

Rich, intense, velvety mouth with very good balance.

Flavor with duration where aromatic flavor remains in the aftertaste.



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## Nemea - Koroniotis

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**Classification:**

Protected Designation of Origin

**Type:**

Red dry

**Variety:**

Agiorgitiko 100%

**Vinification:**

Classic red

**Alcohol:**

13,7% by vol

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**Characteristics:**

Nemea's viticultural zone is located in the northeast Peloponnese and is the biggest (2.500 hectares) and the most organized wine region of Greece. The P.D.O. Nemea wines come from what is considered to be the most noble red grape variety called Agiorgitiko, distinguished for its ruby red color and complex aromatic melture.

This wine, after vinification, is matured in French oak barrels one year and then aged for ten months in the bottle before release.

A fine featured wine of intense deep red colour with purple tins and complex rich red fruit aromas.

The wine is complex, soft and elegant, with an intense rich flavor of explosive wild fruits, damsons, black cherries and enjoys considerable aging potential. It also has good backbone, well balanced with an impressive long finish.



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## «Eminent Front Project»

This is a new wine project of Koroniotis winery, inspired by the unique viticultural zone of mountainous Aigialeia.

This is what Kyriakos Koroniotis calls **"Eminent Front"** of Northern Peloponnese, this exceptional terroir. It's about a wine pair of red aging wines come from selected vineyards of mountainous Aigialeia, with Argus Syrah 2015 appearing first in 2018 and Merlot 2016 following in 2020.



## Argus Syrah – Koroniotis

**Classification:**

Protected Geographical  
Indication Peloponnese

**Type:**

Red dry

**Variety:**

Syrah 100%

**Alcohol:**

14,2% by vol

**Περιγραφή:**

«Argus» Syrah is the premium wine of Koroniotis winery. A fine future wine of intense deep.

Ruby-red colour, aged for 18 months in new oak.

Typical, varietal, complex and rich Syrah aromas and flavors such as spices, pepper, dark chocolate, licorice, truffles, cacao, toasted bread and very matured blackberries and plumps are integrated in an elegant way with those of the aging process and the oak characteristics.

The big amount of matured tannins and the high acidity, which is dominated by its 14,2 % alcohol content results to a powerfully bodied well balanced wine with very long finish and a high aging potential.



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## Merlot - Koroniotis

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**Classification:**

P.G.I Peloponnese

**Type:**

Red dry

**Variety:**

Merlot 100%

**Vintage:**

2016

**Alcohol:**

14,2% by vol

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**Περιγραφή:**

Merlot is the new premium wine of Koroniotis Winery.

Deep red and compact colour, aged for 18 months in oak barrels.

Complex aromas of black and red ripe fruit, plum, berries, cherry make their presence felt. Notes of vanilla, cocoa and roasted bread surround the fragrant whole.

Plenty mouth. A wine with volume, finesse and full of velvety tannins. The slightly high acidity, due to its origin from mountain vineyards, is completely balanced by its large alcohol (14.2%).

The characteristics of wine give great evolutionary ability and long aging potential.

Limited disposal of 2000 bottles.



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