



wines -
greece



TSANTALI

Halkidiki, Greece



The Tsantali family has been cultivating vineyards, making wines and distilling ouzo and tsipouro since 1890.

Evangelos Tsantalis, second generation winemaker and one of the most charismatic figures in the Greek winemaking history, has rendered the local family business into a rapidly developing brand name, always at the forefront of innovation.

The vineyard has always been the core of the Tsantali philosophy. The rejuvenation of some of the most exquisite vineyards in Northern Greece like Mount Athos, Rapsani, Halkidiki and Maronia, is attributed to the family's vision; thanks to the Tsantali's dedication and strategic investment, today outstanding traditions are safely kept, biodiversity and native grapes are preserved and incentive has been given to younger vine growers and winemakers.





WHITE

TASTING NOTE

A crystal clear white wine with fresh green hues. White flower and lavender aromas are the most prominent on the nose. On the palate dry with crisp acidity that gives freshness, which combined with the juicy fruit leads to a pleasant, intense aftertaste. Ideally paired with fish, seafood, white meat and all Greek appetizers.



ROSE

TASTING NOTE

A vibrant rose colour with ripe strawberries on the nose and raspberry jam-like flavours. Round and full taste with a surprisingly clean finish. Ideal with chicken salad, pasta carbonara, grilled sea bass, poached salmon, roast chicken with parsley and thyme.



RED

TASTING NOTE

Bright ruby red with a hint of violet, a sign of its youth and freshness. Ripe red fruit emerges, as do redcurrant aromas. Soft tannins offer a silky sensation. A versatile wine which complements dishes like spaghetti Bolognese, pepperoni pizza and barbecued meats with heavy sauces.

