



GREEK LEGACY
W I N E S



Highlighting the authenticity of the Greek vineyard

Our journey in the wine industry began in 1986, with a steadfast dedication to promoting Greek wine in international markets.

For almost four decades, we have collaborated with producers and wineries from all over Greece, contributing to the export and establishment of Greek and international varieties in markets such as USA, Canada, Europe, Australia and Asia.

Utilizing this long-standing experience and deep knowledge of the demands of the global market, we created **Greek Legacy Wines** — a venture dedicated exclusively to the promotion and highlighting of indigenous Greek varieties, **in collaboration with selected Greek producers from different regions, who share the same vision and passion for quality.**



Highlighting the authenticity of the Greek vineyard

We believe that the new era of Greek wine is based on authenticity, quality and geographical identity, which is why we choose to invest exclusively in the DNA of the Greek vineyard.

Our mission is clear:

To highlight Greek varieties through modern, internationally recognizable winemaking approaches, while preserving the character, balance and uniqueness offered by the Greek terroir.

Greece, with its mosaic of microclimates and its thousand-year history in viticulture, is a source of endless inspiration for us.

Greek Legacy Wines begins its journey with three emblematic varieties

- **Assyrtiko** – the freshness and minerality of the Cyclades, synonymous with modern Greek white wine.
- **Agiorgitiko** – the nobility and complexity of Nemea, with excellent aging potential.
- **Moschofilero** – the aromatic finesse of Arcadia, a wine with a distinctive intensity and unique identity.

Our goal is to create a new international narrative around Greek wine ; a narrative that will place it equally at the global table alongside the most recognized varieties in the world.



Greek Legacy Wines is not just a company; it is a **coordinated initiative of professionals and producers in the industry**, with deep knowledge, international experience and a shared vision:

“to bring the spirit, taste and credibility of the Greek vineyard to every corner of the world” !

Soon, other Greek varieties, as well as fine spirits, will be added, expanding our portfolio in a way that reflects **the past, present and future of Greek wine.**



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THIRA 2024

Dry White Wine - Protected Geographical Indication Peloponnese



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Variety: Assyrtiko 100%

Region: Peloponnese , Greece

Year of Harvest: 2024

Vinification: Classic vinification with 8–10 days of extraction.
Controlled fermentation temperature (14-17°C).

Characteristics: Color: Bright yellow.
Aroma: complex and fruity, lemony and metallic .
Taste: crisp acidity

Serving Suggestions: Seafood and fish , white meat
Served at 8-10 °C

Analysis: Alcohol: 11,5 % Vol
Total Acidity: 4,8 gr/ltr
pH: 3,2
Residual Sugar: <2 gr/ltr

TASTE AEGEAN SEA



AGIO 2024

Dry Red Wine - Protected Geographical Indication Peloponnese

GLW
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Variety: Agiorgitiko 100%

Region: Nemea , Peloponnese , Greece

Year of Harvest: 2024

Vinification: Classic red wine vinification with 8 – 10 days extraction. Controlled fermentation temperature : 20 - 24°C
Ageing in oak barrels for 6 months.

Aging Potential : 3-5 years

Characteristics: Deep ruby-red color .
Aromas of red fruits, with firmly stated notes of vanilla and spices .
Full-bodied , balanced tannins , long aftertaste

Serving Suggestions: Red meat, roast, medium-ripened cheeses
Served at 16-18 °C

Analysis: Alcohol: 12,5 % Vol
Total Acidity: 5,5 gr/ltr
pH: 3,5
Residual Sugar: <2 gr/ltr



TASTE NEMEA HISTORY



FILER0 2024

Dry White Wine - Protected Geographical Indication Peloponnese

GL
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Variety: Moschofilero 100%

Region: Mantineaia , Arcadia , Peloponnese , Greece

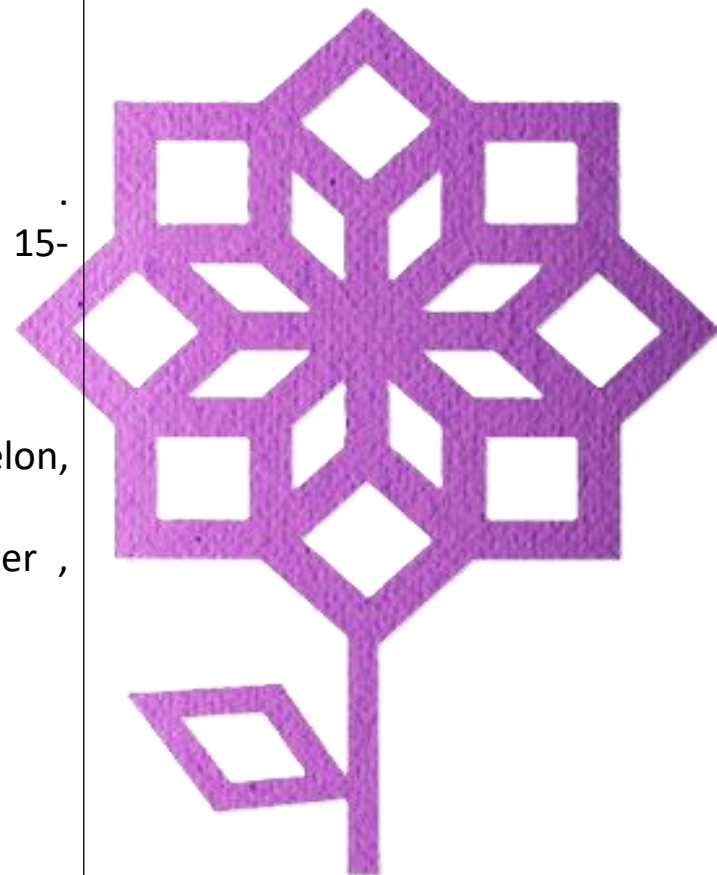
Year of Harvest: 2024

Vinification: Pre-extraction at low temperature .
Fermentation in stainless steel tanks at 15-17°C .
Wine lees for 2 months

Characteristics: Pale lemon color with greenish reflections .
Aromas of citrus flowers , rose petals , melon, lemongrass
Taste : refreshing acidity , fruity character , pleasant aftertaste

Serving Suggestions: Seafood , fish , salads , white meat
Served at 8-10 °C

Analysis: Alcohol: 11,5 % Vol
Total Acidity: 5,8 gr/lt
pH: 3,2
Residual Sugar: <2 gr/lt



TASTE PELOPONNESE AROMA



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