

WINES OF GREECE

SHORE EXCURSION PACKAGE

DAY 2 – NAFPLION

A classical start to the day with a visit to ancient Mycenae, relic of the Golden Age of Greece and home to King Agamemnon. It was the elopement of Agamemnon's wife, Helen, that started the Trojan War. The most famous sites here are Agamemnon's tomb, The Lion Gate and the tomb of Agamemnon's wife Clytemnestra. Having worked up a thirst we head for Nemea, considered by most experts as the most important red wine appellation in Greece. Our destination for a tasting is at the winery of Gaia*, who also have vineyards on Santorini, known for its white wines. Here though they produce black/red wines of nice complexity. Finally, we drive to the Semeli Wine Estate for lunch accompanied by white, rose and red wines. After lunch we return to Nafplion with free time to explore the local colour and attractive architecture.



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*Wines for tasting at Gaia

- Monograph Multi
- Monograph Agiorgitiko Syrah
- Agiorgitiko by Gaia
- Thalassitis
- Assyrtiko by Gaia
- Gaia S
- Gaia Estate
- Anatolikos

DAY 3 – MONEMVASIA

Most people think Malmsey comes from Madeira – in fact its history is long and distinguished and its roots lie in Monemvasia. It's a white wine that ranges from dry to sweet, made from a blend of grapes. Today we spend time with the Tsimbidis family, whose vineyards are re-establishing the great traditions of viticulture in these parts. Our tasting this morning* will cover a range of white, rosé, and red wines and we'll see the Tsimbidis again this evening when they join us to chat over dinner on board. During the afternoon there is free time to visit the old town which was founded on the island in the 6th century CE and is one of the oldest inhabited towns in Europe, occupied in turn by the Byzantine, Ottoman and Venetian Empires. It's a small place and easy to walk around, or you can cross the causeway to the mainland.

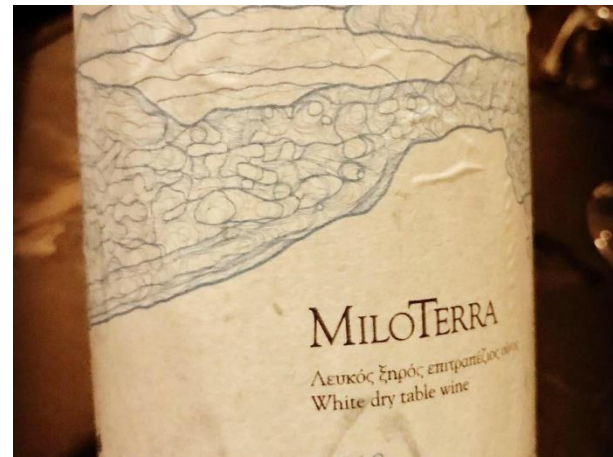


*Wines for tasting at Tsimbidis

- Kydonitsa (White dry)
- Monemvasia (White dry)
- Asproudi (White dry)
- Assyrtiko (White dry)
- Monemvasios (Red dry)
- Monemvasia Malvasia 2012 (Sweet white, P.D.O)

DAY 4 – MILOS

If you ever wondered why the Venus de Milo had such an enigmatic and contented smile the answer is probably the quality of the Milosian wines. This very lovely but rather undiscovered island is at the southwestern tip of the Cyclades, just north of the Sea of Crete. Like other islands in these parts, Milos is volcanic and has been used for the extraction of minerals, particularly perlite which is a volcanic glass. The vineyard we visit here has a fascinating story, being sited on a reclaimed perlite mine, thus re-establishing a viticultural tradition that dates back to biblical times. Equally traditionally the winemakers only use biodynamic methods. After tasting the wine*, we stop at a village taverna for a typical island lunch from local produce and cheeses. It's a really interesting day and authentically Greek in every sense of the word.



Wine for tasting at Trahila Vineyard

- Miloterra Dry White (Asyrtiko grape)
- Other wines from 2019, 2020 and 2021 vintages

DAY 5 – SANTORINI

The volcanic soils of Santorini have been producing wines notable on a global scale for many years, mostly from the Assyrtiko grape which produces top quality, mineral packed, whites. As well as tasting here, we'll make a stop at Oia – a stunning village with wonderful views over what is left of the volcanic caldera which famously exploded in 1600 BCE wiping out the Minoan civilisation. Even today the volcano is still active, the most recent eruption being in 1950.



Our tasting is at Argiros* Winery, owned by the family of the same name since 1903 and one of the most famous in Greece. It's also the largest vineyard on Santorini and the average vine is over 70 years old. It's a real treat of a morning, then we rejoin ship for lunch and dinner on board accompanied by selected Santorini vintages.

*Wines for tasting specially selected by Matthew Argiros:

- Atlantis White Argyros 2021
- Estate Argyros Athiri 2021
- Estate Argyros Assyrtiko Santorini 2021
- Estate Argyros Cuvee Monsignori Santorini 2017
- Estate Argyros Cuvee Monsignori Santorini 2019
- Estate Argyros Vinsanto 12 years barrel aged 2004
- Estate Argyros Vinsanto 20 years barrel aged 1996

DAY 6 – SAMOS & FOURNI

Samos was the birthplace of Pythagoras and once ashore today we drive through the hills to the Vakakis winery which produces a wide range of white, rosé, and red wines. They are marketed under the 'Pythagoras' label with some very funky mathematical type names. As you will discover at our tasting* the signature wines of the island are made from white muscat grapes, giving a refreshing and fruity result. After Vakakis we drive to Platanos, a hillside village whose economy relies heavily on viticulture and beekeeping, for lunch. Later, back on board, we sail to a beautiful group of islands at Fourni with very 'curly' coastlines and hidden coves much beloved by pirates of old. It's a great place for a swim. This evening at dinner we'll further expand our tasting experience with selected wines from nearby Ikaria and Chios which we don't have time to visit.



*Wines for tasting at Vakakis

- Theorem
- Pentagon
- Pyramid
- Tetractys
- Cup
- Crater
- Epogdoon Fresh
- Epogdoon Barell
- Music of the Spheres

DAY 7 – TINOS & EVVIA

If you ever needed proof that wine and religion go hand-in-hand, Tinos is the place to visit. Known as one of Greece's most holy places it has over 700 (some say over 1,000) churches. But in ancient times it was also a stronghold of the cult of Dionysus, God of wine and ecstasy and just about any ritual that needed wine! Many relics of viticulture survive. The interior of the island is strewn with granitic rocks and has a special microclimate, but that seems to add a special quality to the wine produced here, both reds and whites. Our chosen tasting is at the Volacus winery* which set out to re-establish the winemaking traditions in 2010 and is quickly making a name for itself. After lunch on board, tasting Greek wines from international



grape varieties, we arrive at Evvia for the Captain's Dinner accompanied by wines from Macedonia.

*Wines for tasting at Volacus

- Rose Rozaki
- White Malagouzia
- White Assyrtiko

DAY 8 – ATHENS

You may choose to disembark and make your way to the airport or, for completeness sake, take our optional excursion which includes a guided tour of Athens and a wine tasting and lunch at the Kokotos* Estate around 20km to the northeast of the city. Kokotos is a family run estate that produces 11 different wines from a range of grape varieties – both Greek and international. In comparison to some of the island vineyards it's a more cosmopolitan sort of place, started in the 1970's on the northern slopes of Mount Pendeli. Viticulture here is totally organic and the wines are a delight. After we finish, we'll take you back to Athens airport for your onward journey.



*Wines for tasting at Kokotos

Whites

- Savatiano G. Kokotos 2020
- Gewürztraminer – “Tris Parades” - 2021
- Assyrtiko – “Partridge in the Vines” 2018

Rosé

Merlot-Cabernet Sauvignon “Theiving Magpie” 2021

Red

- Agiorgitiko - Three Hills 2019
- Kokotos Estate – Cabernet Sauvignon-Merlot 2017
- Served with breads, Greek cheeses and salami