



R&R SELECTIONS

Premier Greek Wine Importer

CALIFORNIA PORTFOLIO

Our Wineries





R&R SELECTIONS



Our Story

Three family founders established R&R Selections in 2015, with the idea that high-quality, fine wines from Greece should be widely available in the U.S. market. From the dramatic islands of the Aegean Sea, to gently rolling ancient hillsides of the mountainous north, R&R Selections brings you the unique and varied terroir of Greece. We source wines that possess a sense of place and that focus on sustainable, single-vineyard offerings. Come explore the ageless tale of Greece, captured perfectly, in a bottle of fine wine.



Wine Art Estate

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. Each variety is vinified separately in stainless steel tanks and after completion, the blend is created. Sur lie method gives the wine volume and complexity.



PLANO ASSYRTIKO

Appellation: PGI Drama

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

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





Markovitis Winery

Northern Greece, Naoussa

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.

Markovitis Winery



NAOUSSA

Appellation: PDO Naoussa

Grape: Xinomavro 100% (Xee-nó-mahv-roh)

Notes: This high acid, red wine has rich notes of sun-dried tomato, earthy mushroom and red cherries. The tannins are perfectly integrated and soft. The wine is aged for 12 months in large, used, Hungarian oak barrels. A truly unforgettable wine.





Palivou Estate

Peloponnese, Nemea

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.



NEMEA

Appellation: PDO Nemea

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

Notes: Medium-bodied with smooth, soft tannins. Rich aromatic character with intense fruit and clean aromas of cherries, plums and spices. Single vineyard selection of 20 – 30 year old vines.



ANEMOS WHITE

Appellation: PGI Peloponnese

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

Notes: A crisp and refreshing dry white wine with aromas and flavors of fresh fruits: apples, pears, pineapple and lemon blossoms and a hint of white pepper. The Moschofilero offers the aromatics and the Roditis the crispness.



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. A hint of pepper, black cherries and blackberries. Don't be fooled by the light color and freshness because this is a serious wine.





Gavalas Winery

Cyclades - Santorini

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.

SANTORINI

Appellation: PDO Santorini

Grape: 100% Assyrtiko (Ah-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.





Manousakis Winery

Vatolakkos (Chania), Crete

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.

MRS

Appellation: Crete

Grape: 20% Romeiko (Roh-meï-ko), 80% Syrah

Notes: Dry red wine with aromas of black berries, cranberry and some nutty character. Medium bodied wine with gentle acidity, rounded tannins, and lots of ripe dark berries with some vanilla notes.



NOSTOS ROMEIKO

Appellation: Crete

Grape: 100% Romeiko (Roh-meï-ko)

Notes: After a Blanc de Noir vinification, we are left with a bright lemon-green color wine. The wine produced from this grape has a medium body, with a fresh, citrus flavor. Unripe gooseberry, grassy notes, and marzipan.

