









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.



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.



### **NAOUSSA**

MARKOVITIS

**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.





Set on 27 acres surrounded by ancient, untouched oak forests, overlooking the Aegean Sea in central Greece, La Tour Melas is making unforgettable, award-winning wines in a very special way. La Tour Melas uses biodynamic, organic methods and treats the vineyard as a unified organism. This balances the interrelationship of soil, plants, and animals as a self-nourishing system without external input. Flocks of geese and sheep graze the vineyard in winter to keep weeds in control, and bees begin pollinating the surrounding flowers in spring. In harmony with the astronomical planting calendar, artisan winegrowers choose the precise phase of the moon for cultivating, pruning, harvesting, and even filling bottles and racking barrels.



# Idylle

**Appellation:** Central Greece

**Grapes:** 50% Grenache Noir, 30% Agiorgitiko, 20% Syrah **Notes:** A good balance of acidity gives vibrant freshness. Pleasant medium body with flavors of citrus, grapefruit and stone fruit. The grapes are carefully handpicked and the maceration time is around 8 hours. Then cold fermentation takes place for 13-20 days followed by aging on fine lees for 4 months.



### Cyrus

One

Appellation: Central Greece

Grape: 33% Cabernet Franc, 33% Merlot, 33% Agiorgiko

(Ah-yor-yeé -ti-ko)

**Notes:** First dark red fruits and raspberries are the intense notes with a delicate touch of flower. Then aromas of spices and liquorice, with notes of toasted oak fill in the palate. A soft and balanced mouth-feel, which then reveals its power with firm tannins.





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.



#### **Anemos White**

Appellation: PGI Peloponnese

Grapes: 30% Moschofilero (Mōs-ko-fí-le-

ro), 70% Roditis (Ro-theé-tees)

**Notes:** This is a crisp and refreshing dry white wine. It has notes of apples, pears, pineapple, lemon blossoms and a hint of

white pepper.





#### Anemos

Appellation: PGI Peloponnese

Grape: 100% Agiorgitiko

(Ah-yor-yeé -ti-ko)

**Notes:** A fresh, easy, unoaked Agiorgitiko. Aromatic in character with soft tannins. Intense fruity and clean aromas with the dominant flavors of cherries, strawberries

and gooseberries.





#### Neme

Appellation: PDO Nemea Grape: 100% Agiorgitiko

(Ah-yor-yeé -ti-ko)

Notes: Aromas of cherries, plums, and spices. Single vineyard selection- 20 – 30 years old vines. 12 months in French oak barrels.



### **Terra Leone Ammos**

Appellation: PDO Nemea Grape: 100% Agiorgitiko (Ah-yor-yeé –ti-ko)
Notes: A late harvest
Agiorgitiko, aged for 18
months in French oak and bottle aged for 12 months.
Vanilla, dried fruits, and chocolate.



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.



## NOSTOS **VIDIANO**

**Appellation:** Crete

Grape: 100% Vidiano (Vee-

diah-noh)

**Notes:** The aromas of ripe stone fruits, honeycomb, and white flowers. A complex wine with an intense flavor of peach and apricots. Long finish dominated by mineral notes and citrus.



**Appellation:** Crete

Grape: 20% Romeiko (Roh-

meï-ko), 80% Syrah Notes: MRS stands for Manousakis, Romeiko, Syrah. Dry red wine with aromas of black berries, cranberry and some nutty lanousakis

character.

MRS.



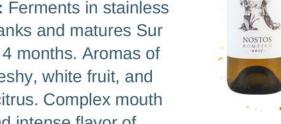
# **NOSTOS ASSYRTIKO**

**Appellation:** Crete

Grape: Assyrtiko 100%

(Ah-seér-tee-ko)

Notes: Ferments in stainless steel tanks and matures Sur Lie for 4 months. Aromas of ripe, fleshy, white fruit, and fresh citrus. Complex mouth feel and intense flavor of citrus, mineral and herbaceous



## **NOSTOS ROMEIKO**

**Appellation:** Crete

Grape: 100% Romeiko

(Roh-meï-ko)

Notes: Blanc de Noir vinification. This wine is a medium body, with a fresh, citrus flavor. Unripe gooseberry, stone fruit, grassy notes, and some hints of marzipan.



