



R&R SELECTIONS

Premier Greek Wine Importer

MARYLAND & WASHINGTON D.C. PORTFOLIO

Our Wineries for Maryland & Washington DC



01. MARKOVITIS WINERY
Northern Greece - Naoussa

02. PALIVOU ESTATE
Peloponnese – Nemea



R&R SELECTIONS

Our Story

R&R Selections, a prominent national importer of Greek wines, was founded in 2015 by three family members. Their vision was to make high-quality Greek wines more accessible in the U.S. market. From the stunning Aegean islands to the historic hills of the mountainous north, R&R Selections showcases Greece's diverse and distinctive terroir. They curate wines that reflect a sense of origin, with a focus on sustainable, single-vineyard selections. Immerse yourself in the timeless story of Greece, beautifully captured in every bottle of exquisite wine.

Meet the owners...



Stephen Roussos Ph.D

Stephen's focus is on sales and business development. He collaborates with distributors to create and refine strategies, support specific markets, and utilize analytics to target and monitor brand success. With eight years of experience in expanding the Greek wine market, initially in Texas and then nationwide, Stephen brings established strategies to each new market, along with innovative ideas that contribute to the continuous growth of the Greek wine category. Hailing from Athens and Santorini, Greece, Stephen holds a Ph.D. in Biology with a specialization in Herpetology. Before delving into the world of importing Greek wine full-time, he taught university courses.



Caraline Roussos

In charge of sales education and marketing initiatives, Caraline has crafted successful go-to-market strategies for numerous state launches. She designs comprehensive marketing programs and brand positioning strategies, creates materials and incentives to drive sales targets, and manages the company's social media presence. As a founding partner in a small business venture, Caraline is the go-to person for various R&R matters. She has a Master's degree in Nutritional Science from Texas Tech, conducted research at the university on the health benefits of resveratrol (a compound found in wine), and taught nutrition classes. Caraline educates distributors and customers about Greek wines.



Patricia Redmond Trotter

Primarily working behind the scenes, Patricia contributes to the company's growth and direction by enhancing its organizational structure and overseeing overall finances. She offers insights on sales and company strategies, drawing from over twenty years of experience working closely with motivated sales teams in sales operations at a prominent cloud-based software company. Patricia holds a degree in Marketing and Advertising.



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. Stainless steel fermentation with the use of wild yeast.





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.

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.

STONE HILLS

Appellation: PGI Peloponnese

Grapes: 50% Chardonnay 50% Malagousia

Notes: The fruity characters of Chardonnay with pineapples, bananas, apples and pears married uniquely with the more ripe characters of peach, apricot and orange of Malagousia.

DIASELO KYDONITSA

Appellation: PGI Peloponnese

Grapes: 100% Kydonitsa

Notes: On the nose, hints of citrus flowers notes of lemon, grapefruit, orange, citrus fruit, candied quince, and flint. The mouth is creamy and rich, with balanced acidity. A well-bodied, complex wine, benefiting from the slightest hint of wood; four months in French & American oak. Indigenous yeasts were used.



DIASELO ASSYRTIKO

Appellation: PGI Peloponnese

Grapes: 100% Assyrtiko

Notes: In the nose, earthy, mineral flint meets lemons, apricots and green apples, topped with sweet notes from the oak barrels. The mouth is creamy and rich, with balanced acidity. Aged 4 months in French & American oak. Indigenous yeasts were used.



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. Intense fruity and clean aromas with the dominant flavors of cherries, strawberries and gooseberries.



NEMEA

Appellation: PDO Nemea

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

Notes: Flagship of Palivou. Aromas of cherries, plums, and spices. Single vineyard selection of a prime parcel of 20–30 years old vines. Aged, 12 months in French oak barrels.





TERRA LEONE AMMOS

Appellation: PDO Nemea

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

Notes: Flagship reserve of Palivou. A late harvest Agiorgitiko, aged for 18 months in French oak and bottle aged for 12 months. Vanilla, dried fruits, and chocolate.



PLOUTOS

Appellation: PGI Peloponnese

Grape: Cabernet Sauvignon 70%, Syrah 30%

Notes: A limited big red that has become the favorite Palivou wine to many. Aged 12 months in French oak. It has a rich concentration of cherries, and plums with a perfect finish. A wine that can be cellared, or readily enjoyed.

