



ESTATE

CHATZIGEORGIOU

LEMNOS



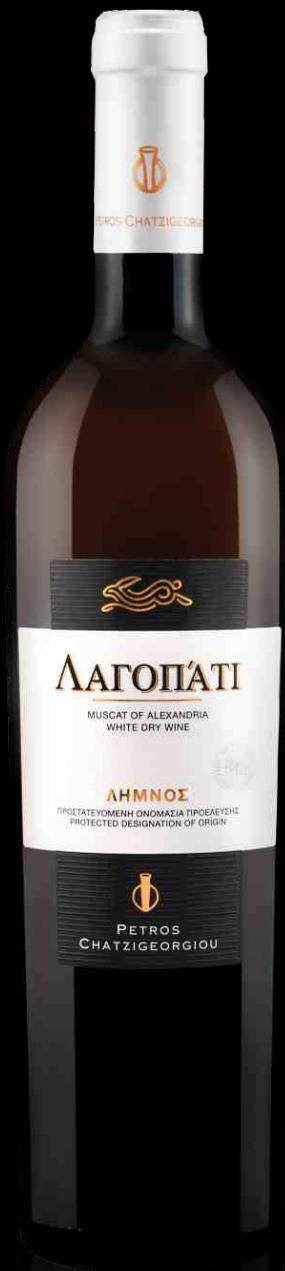
History

CHATZIGEORGIU ESTATE

In the antiquity, Limnos was famous for its excellent quality of good wines, as mentioned by Aristotle. Thousands of years later, the parallel course of four generations of the family CHATZIGEORGIU, embodies the tradition of quality and the art of a rare timeless creation.

The company is located in the community of the city Karpasi which belongs to the municipality of Atsiki, Limnos. Supervising the culture in our own wine factory, we make wine, mature and bottle only wines of the highest quality. A blessed land, which, as the archaeological research reveals, had inspired the vineyard cultivation since the neolithic times. It is not strange that during the antiquity, the Limnian earth, as it was called, was one of the most important centres of Dionysian worship.





Lagopati

Dry white wine (CRU) selected from - vineyard of «Lagopati» - the path of hares - in the mountainous community of Saint Dimitrios, the heart of viticultural area of VQPRD Limnos. Careful vintage of grapes by hand. The grapes stay for 30 hours at very low temperatures (3°-5°C) for the extraction of the aromatic richness from the peel of the grapes before the fermentation. Free run must, static sludge removal and alcoholic fermentation at controlled temperature of 14°C.

Variety: Moschato of Alexandria Lemnos 100%. The wine: pale greenish colour, complex floral aroma, strong acidity, pleasant aftertaste with aromatic maturity.



750 ml



White wines



Limnia Gi

Dry white wine, V.Q.P.R.D., from chosen «Muscat of Alexandria» of the mountaneous regions of N.E. Limnos. With mild pressure, grapes are isolated and then, under controlled fermentation at 16°C, are turned into prestigious wine, balanced and enriched with the aromatic scent of Limnos land.

«Limnia Gi» is the ideal wine for demanding palates and outstands for its fruity aroma in a floral background. The characteristic smell of cereals that prevail in the aromatic character of Limnos, play hide and seek in an artistry way. It is served at 10°C and accompanies aromatic dishes, fish, seafood, cheese, white meat light cuisine dishes, exotic fruits.



750 ml

White wines



Limnia Gi

Rose dry wine from gentle combination of the two local varieties, the vigorous "Limnio" and the aristocratic "Muscat of Alexandria". After a few hour cold-pouring and controlled fermentation at 18°C, this unique and outstanding youthful wine was born.

Its rosy colour and the fruity aroma of citrus compose the background of the bloomed spring valley of Limnos.

It is served at 10-12°C, and enjoyed ideally with cold dishes, salads, poultry, pies and cheese.



750 ml



Rose wines



Polina

.Wine doesn't differ much from people..
It is made to allow the body and mind to
wander. A wander without excess baggage.
Through this semi sweet rose wine,
all your senses are in for a unique,
intoxicating experience that will leave you
asking for more..
It will all be found in your wine glass...



750 ml



Rose wines



Limnia Gi

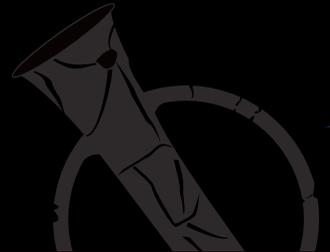
Dry red wine and since the early antiquity Limnos variety «Kalabaki» or «Limnio». The ten-day pouring of the dye and aroma unity of stempilos in combination with the twelve-month maturation in new French oak barrels as well as the six month analogic maturation in the bottle, add richness and maturity to the organic character of this wine. The scarlet colour and the attractive aroma of the spices and fruits of the forest frame, in the best possible way, the tasteful concept of this variety.

It is served at 18-22°C, after a 15-20 minutes breath in a carafe.

The wine is accompanied ideally with red meat, huntings, fat cheese, pasta and season salads.



750 ml



Red wine



Muscat of Limnos

It is made of extra-ripe grapes and following the tradition, they are spread under the Mediterranean sun (sun-dried). It is a sweet white wine, from the charismatic variety «Muscat of Alexandria». The strong scent of citrus coexists harmoniously with the abundant taste of fruit, flowers, honey and raisins.

Enjoy it cool at 10-12°C, alone or accompanied with fruits, nuts, sweets or in special cocktails.



500 ml



Sweet wines

Ifestou Gnossi



White wine, natural, sweet O.P.E. from extra-ripe «Muscat» of Alexandria, which is left in the beneficial influence of the sun (sun-dried), so as to ripen the organic character of the nature-blessed «Muscat». The healthy grape is the basic presupposition for the sun-dried «Muscat». The maturation in new oak barrels produces an explosive and highly exciting bouquet with depth that awakens the senses.

It is served cool with ripe fruits, ice-cream, sweets, unsalted cheese.



Sweet wines



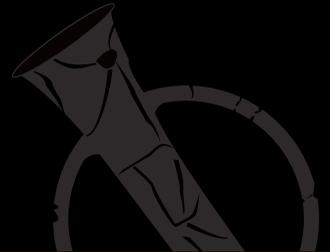
Ifestou Lava

Naturally Sweet Wine from overripe grapes of the ancient Greek variety Limnio. Once the grapes have been raisined for about two weeks, they're being let ferment in a natural way for almost three months. The sweetness of wine is nothing but the residual sugar of the grape! What follows is 6 to 8 years aging in large oak barrels to create complex flavours and dense taste. Ideally consumed at 10-12°C.

It is susceptible to long-term aging. It accompanies tarts of dried fruits, sweet sauces and chocolate temptations.



500 ml



Sweet wines



«Moscato d'Ifestia»

Impressive semi-sparkling wine from PetrosChatzigeorgiou Produced by the method of Cuve Close. From the variety Muscat of Alexandria.

Bright color, light yellow, with rich elegant sweetness in perfect balance with the freshness of the acidity.

Explosive aromas of Muscat of Alexandria like fresh harvest grapes released through refreshing bubbles. Fine aromas of white flesh peach, pleasant aftertaste and persistent, elegant lather (perlage) creating a delicious aperitif for lovers of well life.

Served at 5-8°C.



750 ml



200 ml



Sparkling wines



«Lagopati brut»

An unprecedented version of Moschato of Alexandria from Lemnos. Dry Foamy, fragrant and refreshing, will charm you every time and at any occasion. Strong aromas of peach and apricot with rich and intense foaming.

Ideal serving temperature 7-8°C.



750 ml



Sparkling wines