

## Kim Marcus' Recommended Wines From Greece

For complete reviews, see the Buying Guides of this or previous issues or [www.winespectator.com](http://www.winespectator.com).  
An alphabetical listing of all wines tasted for this report begins on page 206 of this issue's Buying Guide.

WINE	SCORE	PRICE	WINE	SCORE	PRICE
<b>WHITE</b>			<b>RED (cont.)</b>		
<b>ANTONOPOULOS</b> Mantinia 2005	89	\$14	<b>GAIA</b> Agiorgitiko Nemea 2003	88	\$30
Delicate and fruity, showing plenty of quince, peach, mineral and spice flavors, with some smoky notes.			Supple, with loads of raspberry and dark cherry flavors that linger. Smoke and spice on the creamy finish.		
<b>M. COSMETATOS</b> Robola of Cephalonia Gentilini 2005	88	\$16	<b>MERCOURI</b> Vin de Pays des Letrinon Cava 2000	88	\$40
Rich and well-crafted, with loads of peach, spice, baked apple and quince flavors. Broad finish.			Loads of dark plum, brandied cherry and Asian spice flavors. Long finish of mineral and smoke.		
<b>LAFAZANIS</b> Roditis Péloponnèse 2005	88	\$10	<b>BOUTARI</b> Nemea 2004	87	\$14
Very mineral and pure-tasting, with plenty of peach and spicy flavors. Rich, creamy finish, with touches of honey.			Minerally, with good structure and purity to the red plum and roasted meat flavors. Crisp finish.		
<b>DOMAINE SIGALAS</b> Santorini Barrel 2004	88	\$18	<b>KIR-YIANNI</b> Vin de Pays de Macedoine Paranga 2004	87	\$14
Delicious ripe pear, fig and exotic tropical fruit flavors. Smoke, cinnamon and touches of anise on the finish.			A delicate red, with a good array of spicy red fruit flavors, dominated by cherry, plum and hints of apricot.		
<b>TSELEPOS</b> Moschofilero Mantinia 2005	88	\$14	<b>DESSERT</b>		
Bright, firm and fresh, showing crunchy green apple and peach flavors. Vanilla and spice on the rich finish.			<b>DOMAINE SIGALAS</b> Santorini Vinsanto 2002	91	\$25
<b>MOUNTRIHAS ESTATE</b> Roditis Central Greece Avantis 2005	87	\$15	Very honeyed and rich, with lovely flavors of dried apricot, crème brûlée and cream. Seductive, with a long finish.		
Fruity, with good concentration to the peach, apricot, mineral and stone flavors. Fresh and lively.			<b>L'UNION DE COOPERATIVES VINICOLES DE SAMOS</b>	89	\$10
<b>NASIAKOS</b> Moschofilero Mantinia 2005	87	\$14	<b>Muscato Samos Vin Doux 2004</b>		
Vibrant, with a delicious mix of green apple, peach and mineral flavors. Spicy notes enliven the finish.			Ripe pear and baked peach are backed by firm acidity. Long finish of pineapple and golden raisin, with cinnamon and mint.		
<b>RED</b>			<b>D. KOURTAKIS</b> Mavrodaphne Patras Kourtaki NV	87	\$9
<b>MERCOURI</b> Vin de Pays des Letrinon 2003	89	\$19	Rich, amber color, with delicious flavors of fig, butterscotch and spice. Fresh, graceful finish.		
Firm and structured, with a core of mineral, herb and dark fruit flavors, including licorice and plum pudding.					