

OPSO

WINE LIST

Sparkling Wines & Champagne	2
Wines by the Glass	3
Greek White Wines	4-5
Greek Rose & Traditional Wines	6
Greek Red Wines	7-8
Greek Dessert Wines	9

Sparkling Wines

Greece price

NV Amalia Tselepos Brut White *I.G.P Arkadia* £35
Notes of rose petal, brioche and honey
Moschofilero

2012 Karanikas Brut Rose *P.D.O. Amynteon* £40
Ideal for aperitif, with fruity aromas and crisp acidity
Xinomavro

Italy

NV Bellavista Franciacorta Cuvee Brut *Lombardy* £65

Champagne

France

NV Moët&Chandon Brut Imperial *Champagne* £65

NV Bollinger Special Cuvee *Champagne* £75

NV Ruinart Rose *Champagne* £90

By the Glass

Sparkling 125ml

NV Amalia Tselepos Brut *Xinomavro* £7

A traditional method sparkling wine with notes of lime and pear

White

Retsina Tetramythos *Roditis* £4.5

A delightful retsina, intense and opulent with great balance

2014 Moschofilero Nasiakos *Moschofilero* £5.5

Light, floral and crisp, perfect as an aperitif

2014 Thema Pavlidis *Sauvignon Blanc, Assyrtiko* £6

Fruity, aromatic, with peachy and exotic fruit notes

Rose

2014 Idylle D'Achinos Rose' *Agiorghitiko, Grenach, Syrah* £6

Provence-like rosè, light and idyllic for a sunny day in London

Red

2013 Tsantali Kanenas *Mavroudi, Syrah* £5

Soft, plummy, easy drinking red

2013 Mountain Fish Katogi-Strofilia *Agiorghitiko* £6

Ripe, soft and round, a juicy example with a plummy character

2011 Cyrus One *Merlot, Cabernet Franc, Agiorghitiko* £6.5

Fruity reflections with firm tannins

Sweet

2008 Samos Nectar *Muscat Blanc à Petits Grains* £5

Ripe apricots & peaches, grapey and floral

White Wines

Macedonia & Thrace

price

2014 Thema Pavlidis

I.G.P. Drama

£25

Fruity, aromatic, with peachy and exotic fruit notes

Sauvignon Blanc, Assyrtiko

2014 Gerovasiliou Estate

I.G.P. Epanomi

£32

Unoaked, with a delicately fruity character

Malagouzia 50%, Assyrtiko 50%

2014 Viognier Gerovasiliou

I.G.P. Epanomi

£37

Ripe peach, apricot with a creamy & buttery texture

Viognier

2010 Deka Oinogenesis

I.G.P. Drama

£48

A wonderful blend with herbal and lemony notes

Semillon, Sauvignon Blanc, Ugni Blanc

2013 Ovilos Biblia Chora

I.G.P. Drama

£50

Candied lemon with honey notes, beeswax and serious

Semillon 50%, Assyrtiko 50%

White Wines

Peloponnese

price

2014 Moschofilero Nasiakos

P.D.O. Mantinia

£27

Light, floral and crisp, perfect as an aperitif

Moschofilero

2013 Asproudi Monemvasia Winery

I.G.P. Peloponnese

£28

Ripe apples, pear, textured and refreshing

Asproudi

Santorini

P.D.O. Santorini

2013 Aidani Argyros

£41

Floral and delicate with a candied lemon character

Aidani

2013 Assyrtiko Argyros Barrel Fermented

£49

Precise and full bodied white with superb integration of the oak

Assyrtiko

2013 Kavalieros Sigalas

£52

A single vineyard Assyrtiko with laser-sharp precision and tremendous depth

Assyrtiko

Cephalonia

P.D.O. Cephalonia

2014 Robola Gentilini

£28

Quite herbal character, with notes of fennel and aniseed

Robola

Rose Wines

<i>Macedonia & Thrace</i>		price
2014 Thema Pavlidis Tempranillo	<i>I.G.P. Drama</i>	£25
Rich and intense rose wine with a sweet red fruit core <i>Tempranillo</i>		
2014 Idylle D'Achinos Rosè	<i>I.G.P. Sterea Ellada</i>	£27
Provence-like rosè, light and idyllic for a sunny day in London <i>Agiorghitiko, Grenach, Syrah</i>		
2013 Thymiopoulos Rose	<i>I.G.P. Drama</i>	£29
Bright cherries and strawberries, notes of tomato <i>Xinomavro</i>		
2014 Theopetra Estate	<i>I.G.P. Meteora</i>	£36
Red fruit, strawberry marmalade, rich and unctuous <i>Limniona, Syrah</i>		

Traditional Wines

Retsina, is a traditional wine made in Greece since the ancient times, with the resin from the Aleppo pine tree, used to stabilise the wine and offer its pleasant and distinctive note to aromatise it.

Peloponnese

Retsina Tetramythos	£20
A delightful retsina, intense and opulent with great balance <i>Roditis</i>	

Red Wines

<i>Macedonia & Thrace</i>		price
2013 Kanenas Tsantali	<i>I.G.P. Ismaros</i>	£25
Soft, plummy, easy drinking red <i>Mavroudi 50%, Syrah 50%</i>		
2012 Avaton Gerovasiliou	<i>I.G.P. Epanomi</i>	£35
Notes of Mediterranean herbs with good structure <i>Limnio, Mavroudi and Mavrotragano</i>		
2010 Emphasis Syrah Pavlidis	<i>I.G.P. Drama</i>	£40
Classic Syrah with ripe black fruits, spicy and round <i>Syrah</i>		
2011 Diamantakos Naoussa	<i>P.D.O. Naoussa</i>	£46
Expressive, opulent, a modern Naoussa from a talented winemaker <i>Xinomavro</i>		
2011 Karydas Naoussa	<i>P.D.O. Naoussa</i>	£49
Rich & structured with great finesse and in reserved quantities! <i>Xinomavro</i>		
2011 Diaporos Kyr-Yianni	<i>I.G.P. Imathia</i>	£59
Full bodied, spicy and concentrated, a wine with pedigree <i>Xinomavro-Syrah</i>		
2008 Kormilitsa Tsantalis	<i>I.G.P. Mount Athos</i>	£170
Fancy the red destined for the Tsars? Robust and muscular <i>Cabernet Sauvignon, Limnio</i>		

Red Wines

Central Greece

price

2011 Cyrus One *I.G.P. Fthiotida* £30

Fruity reflections with firm tannins

Merlot 60%, Cabernet Franc 25%, Aghiorghitiko 15%

2010 Syrah Avantis *I.G.P Evia* £38

Cassis, blended with fresh violets, fennel, liquorice and black olives

Syrah

2011 Cabernet Sauvignon Kokotos *I.G.P Attiki* £45

Ripe black fruits, sweetness from the oak with soft tanins

Cabernet Sauvignon 90%, Merlot 10%

2012 La Tour Melas *I.G.P. Fthiotida* £52

Bordeaux like quality with complexity and structure

Cabernet Franc 52%, Merlot 48%

Peloponnese

2013 Tetramythos, *Black from Kalavryta* *I.G.P. Achaia* £26

Pinot Noir fan? Light, notes of juicy red cherries and strawberries

Black from Kalavryta

2013 Mountain Fish Katogi-Strofilia *I.G.P.Peloponnese* £27

Ripe, soft and round, a juicy example with a plummy character

Agiorghitiko

2010 Megas Oenos Skouras *I.G.P.Peloponnese* £53

Rich, structured but elegant. As the name suggests, Mega

Agiorghitiko 80%, Cabernet Sauvignon 20%

2010 Gaia Estate *P.D.O. Nemea* £59

Wondering what Hercules was drinking? Try this...

Agiorghitiko

Crete

2006 Liatiko Economou *I.G.P. Crete* £68

Dried herbs, cherries, reminiscent of a Piemontese red. Unique!

Liatiko

Dessert Wines

		price
<i>Samos</i>		
2008 Samos Nectar	<i>P.D.O. Samos</i>	£20
Ripe apricots & peaches, grapey and floral		
<i>Muscat Blanc à Petits Grains</i>		
 <i>Evia</i>		
2011 Montofoli Estate	<i>I.G.P. Evia</i>	£49
Rich and sweet with notes of vanilla, chocolate and coffee		
<i>Assyrtiko, Athiri, Aidani, Liatiko</i>		
 <i>Santorini</i>		
1998 Vinsanto Argyros	<i>P.D.O. Santorini</i>	£82
Hints of raisins, figs and caramel, with amazing freshness. Superb		
<i>Assyrtiko, Aidani, Athiri</i>		