



## INTERNATIONAL PRESS

- ***Naoussa Xinomavro 2004 Katogi & Strofilia (score 89)*** *Behind all the wood notes there's a textbook Xinomavro, redolent of dried cherries, dried roses, moist earth and cedar. Give it several years for the powerful acidity and tannin to mature, and it may perform beyond its current score.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Purple Earth 2002 Katogi Averoff (score 87)*** *A rustic wine, this Agiorgitiko-Xinomavro blend has the sort of herbal, dried tomato flavors that would fit in well with roast stuffed eggplant.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Roditis Giinos 2005 Katogi & Strofilia (score 87)*** *Light and floral, this organically grown Roditis has a touch of astringency that makes it mouth-watering next to fried zucchini blossoms.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Katogi Averoff Red 2004 (score 86)*** *This feels like it was pushed hard to be a fancier wine than it is, with hard tannins bearing down on it super-extracted fruit. Bring out its game and mineral notes with venison steaks.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Katogi Averoff White 2005 (score 86)*** *Chardonnay fills out the light, floral tones of Roditis in this crisp, lemony white. It's a pleasure to sip on summer evenings.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Fresco Averoff White 2005 (Savatiano-Roditis) Katogi & Strofilia (score 88)*** *Roditis's lemony floral notes brighten savatiano's almondy breadth, the whole feeling clean and fruity. Try it against the sweet meatiness of cold jumbo shrimp.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Rosé of the Moonlight 2006, Strofilia*** (Peloponnese) *This rosé, made from Agiorgitiko, one of Greece's finest red-wine grapes, has it all. It shows a beautiful light-strawberry color in the glass, with good fruit, and just the slightest hint of bubble gum, on the nose. At the first sip, it feels like a red-then morphs into a rosé of uncommon grace, with abundantly refreshing acidity, and only 12% alcohol. I'm told that this very wine is available through the New York-based wine shop called Best Cellars, and I'd urge you to get some for rosé duty this summer.*  
David Rosengarten, [www.DavidRosengarten.com](http://www.DavidRosengarten.com), June 2007
- ***Wine of the Week Katogi-Strofilia 2004 Xinomavro, Naoussa, Greece (score 89)*** *One of the star reds of the Greek Wine Road Show that touched down in Toronto*

last week. A pale but amazingly floral, flavourful, vibrant red from the native *xinomavro* grape that is finding new legs with modern winemaking in the Naoussa district of northwestern Greece. Not unlike pinot noir or nebbiolo, this has complexity and structure beyond its light appearance. Lifted aromas of violets, strawberry, sour cherry and fine spice. Mid-weight, firm and harmonious with some bitter, gritty tannin. Excellent length. Best 2008 to 2011.

David Lawrason, [www.torontolife.com](http://www.torontolife.com), April 2007

- *Red Pick of the Week: Made in Heaven for Roast Chicken.* Move over Beaujolais. Just released on the LCBO General List is a terrific, juicy, flavourful, bright red that is made in heaven for roast chicken. From the Nemea sub region of the Peloponnese, **Fresco Averoff 2004 Agiorgitiko** is priced at \$13.95. Made from 30-year-old indigenous Agiorgitiko vines (aka St. George), the refreshing, ripe red cherry flavours show best when ever so lightly chilled (16-18I C). The wine is named after Evangelos Averoff who was a leading intellectual, an extremely prominent statesman and founder of Katogi winery in 1959. It is made in a fruit-driven modern style that goes perfectly with roast chicken or turkey.  
Michael Vaughan, National Post-Canada, December 2006
- *I was also pleased by a pair of white and red Greek wines branded as Fresco Averoff.* The labels, like the wine inside, reflect a traditional company just crossing into export mode with some tentative modern licks applied to indigenous grape varieties. The red, **Fresco Averoff 2004 Agiorgitiko \*\*\* (\$13.95, LCBO)** from the Peloponnese district, is quite complete, with dried red fruit, cigar and slightly gamy character. It may not appeal to all, but it sits well on the palate—mid-weight, smooth and harmonious with a long finish—reminiscent of good Italian barbera. **Fresco Averoff 2005 Savatiano Reditis \*\*\* (\$12.95, LCBO)** is a dry and zesty white with strident mineral and grapefruit flavours, delivering the calamari and oyster seafood friendliness of chablis at a much better price.  
David Lawrason, [www.torontolife.com](http://www.torontolife.com), November 2006
- *Decanter White Wine of the week (1/11/2006): Katogi-Strofilia, Strofilia White 2005.* Unusually there is 60% Reditis in this Greek white, along with the more common Savatiano. Soft peaches and grapefruit with some nettle character. It's light, gentle, and excellent with seafood. Drink 2006-07.  
[www.decanter.com](http://www.decanter.com), November 2006
- *2003 Katogi & Strofilia Naoussa Xinomavro:* This ground-breaking winery, situated not in Macedonia, but Epirus, on the west coast, has been responsible over the years for many Greek experiments with non-Greek grape varieties. But this baby is Naoussa Xinomavro all the way. Lightish ruby-garnet with touches of brown. Textbook Xinomavro nose: dried tomatoes, incipient white truffle, along with something candy-like. Textbook palate, as well: light-to-medium, but with a surprising velvet, good fruit sweetness, fresh fruit acidity, and some finishing astringency. Great grill wine.  
David Rosengarten, The Rosengarten Report, October 2006
- *I also liked the Katogi-Strofilia Xinomavro, from the cool Macedonian region of Naoussa.* This Xinomavro is a little like a good nebbiolo, it's deceptively pale in colour, but grips the tongue once you take a sip, slowly revealing pinot-like red

*berry fruit and shirazzy wild herb and pepper flavors. It's exactly the kind of satisfyingly savoury, spicy, tannic red that goes with garlicky, oregano-swathed grilled lamb.*

Gourmet Traveler, Max Allen, September 2006

- *Wine Notes – For the past two decades, Greek winemakers have been experimenting with a variety of grapes, from the familiar to the exotic. The result? A lovely mix of whites, reds and roses. Among the 7 suggested wines is the **Fresco Averoff Red 2003**.*  
Bon Appétit, Susanna Hoffman, June 2006
- *Katogi & Strofilia –One of the pioneers of cabernet sauvignon in Greece and still doing good things with the cultivar as well as **Xinomavro**. The winery is a relatively recent union of two separate winemaking operations, which were both started by visionaries of the modern Greek wine industry. The Strofilia winery is an hour or so south out of Athens. The winery is also well-known in Greece for creating the country's first proper wine bar.*  
Australian Financial Review, Tim White, June 2006
- *One of the most progressive wineries in Greece, Katogi & Strofilia produces wines in three major regions. Four wines really impressed us: the 2004 **Fresco White** -60% Roditis, 40 % Savatiano- is fresh and crisp; the 2004 **Strofilia Rose of the Moon**, also called Colé, from Agiorgitiko, is fruity, fragrant and delicious; the '04 **Nemea**, a stunning intense **Agiorgitiko** with great acidity; and the '03 **Naoussa**, an excellent red, full-bodied and powerful **Xinomavro** with soft tannins.*  
Beverage Media, Ed McCarthy & Mary Ewing Mulligan, November 2005
- *(87) **Katogi Averoff 2002**: Hearty, robust red, with inky and smoky flavors, and plenty of dark, plummy notes. Spices linger on the finish. Cabernet Sauvignon and Agiorgitiko. Drink now. 39,000 cases made.*  
Wine Spectator, September 2005
- ***Traminer**, Katogi Averoff 2004: Sourced from two vineyards at 650m (2,130ft) and 970m (3,180ft). Proof that high vineyards produce fragrant, delicate white wines. Rare.*  
Wine Report 2006, Nico Manassis
- ***Traminer**, Katogi Averoff 2003: Medium bodied and generous on the palate with clean apple, pear, peach, and citrus flavors; crisp, lasting finish. Asian dishes, simply prepared whitefish.*  
Sante, Ashley Goodwin, August 2005
- *Katogi & Strofilia, Attica (Greece) "**Averoff Fresco White**" 2004: One of the most progressive wineries in Greece, Katogi & Strofilia (also known as Averoff) is producing wines in three major regions. Some of its wines maintain the name of its renowned founder, Evangelos Averoff, on its label. The 2004 Fresco White, 60 percent Roditis, 40 percent Savatiano, is fresh, crisp, lively wine, ideal with seafood. 89*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005

- *Katogi & Strofilia, Peloponnese (Greece) "**Rosé of the Moon**" 2004 (\$12, Wines We Are Importers): Also called Colé, this 100 percent Agiorghitiko rosé is fruity, fragrant, and delicious. 91*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- *Katogi & Strofilia, Peloponnese (Greece) **Agiorgitiko** 2004: A stunning, intense, aromatic red from Nemea. This '04 Agiorghitiko has great acidity, is redolent of cherries, elegant, balanced, and impressive. 93*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- *Katogi & Strofilia, Macedonia (Greece) **Xinomavro 2003**: A 100 percent Xinomavro from Naoussa, the 2003 is full-bodied and powerful, with soft tannins. An outstanding red wine. Enjoy it with game or roasts. 94*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- ***Traminer**, Katogi Averoff 2003: Airy and simple, this plays light spice and floral notes of extreme litchi flavor, without any of the bitterness common to traminer. It will make a good aperitif this summer*  
 Wine & Spirits, Tara Q. Thomas, August 2005
- ***Fresco Averoff** 2003, Katogi & Strofilia (Cépage : Agiorghitiko) : Rubis rubis violet brillant. Bouche sur le fruit, souple, agréable, frais et gouleyant. Jolie acidité, long. \*\*\**  
[www.crusetsaveurs.com](http://www.crusetsaveurs.com), Alain Laliberté, May 2005
- *Katogi & Strofilia, **Fresco Averoff** 2003: fresh, fruity, ripe raspberry flavours, Beaujolais-like, good acidity*  
 Tony Aspler – [www.tonyaspler.com](http://www.tonyaspler.com), April 2005
- ***Fresco Averoff** 2003 (Agiorgitiko): This fruity red wine will hit you like a sip of springtime - refreshing, lively and exuberant. Made from a native Greek variety that translates as "St. George", it's fairly light bodied, with grapy aromas and flavors. Although it's dry, this wine is so fruity that you can enjoy it even if you normally prefer slightly sweeter wines. Pair this wine with salads, burgers, roast pork or chicken, and earthy vegetables such as mushrooms. \$10*  
 Daily News, Mary Ewing Mulligan, March 2005
- *Katogi-Strofilia produces "**Purple Earth**", a lovely blend of Agiorghitiko and Xinomavro.*  
 Wine Business Monthly, by Lisa Shara Hall, October 2004
- *(91) Katogi & Strofilia 2000 **Averoff Estate** (Metsovo); \$23. International grape varieties (a blend of Cabernet Sauvignon, Merlot and Cabernet Franc), but this is a unique wine nonetheless, with a rich texture and mouth-gripping tannins that frame ripe cassis and black cherry flavours. Drink 2007–2015.*  
 Wine Enthusiast Magazine, September 2004
- *Katogi-Strofilia **Genesis Red** 2000, Greece. Made from 100% St. George aka Aghiorghitiko, this wine is a blend of mountainside and lowland fruit. The mountain fruit gives intensity and structure and the lowland fruit richness and*

*ripeness. A wonderful introduction to the new generation of Greek wines that are great values.*

[www.Finewine.com](http://www.Finewine.com), August 2004

- *Most thrilling Greek Wines. Cut-rate retsina has been giving way to cutting-edge new Greek wines—at bargain prices. ...reds like the dense, silky **Katogi Averoff**.*  
[www.foodandwine.com](http://www.foodandwine.com), October 2003
- ***Katogi Averoff** red: “full bodied with deep ruby color; balanced, smooth with flavors of currants, blackberries, wood and hints of vanilla and nuts; big time wine, compassionately priced for its quality.”*  
[www.oxfordwine.com](http://www.oxfordwine.com), by Julian Schultz, June 2003
- *The 1999 **Katogi Averoff** red has Cabernet Sauvignon blended in equal proportions with Nemea-sourced Aghiorgitiko. High altitude vineyards (750 to 900 metres) help protect the grapes from a scorching summer sun and maintain acid levels but the tannins need the gentle loving care of time. They are yet to soften and integrate.*  
[www.thisisryedale.co.uk](http://www.thisisryedale.co.uk), by Tony Fox, February 2002
- *Katogi-Strofilia **Traminer** 1999. Nice floral nose, with hints of exotic lychee fruit. The palate is punchy and full, with a touch of honeyed, oily texture and richness before good acidity. Quite long, and really very good indeed.*  
Tom Canavan-Wine Pages, October 2001



## INTERNATIONAL PRESS

- ***Naoussa Xinomavro 2004 Katogi & Strofilia (score 89)*** *Behind all the wood notes there's a textbook Xinomavro, redolent of dried cherries, dried roses, moist earth and cedar. Give it several years for the powerful acidity and tannin to mature, and it may perform beyond its current score.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Purple Earth 2002 Katogi Averoff (score 87)*** *A rustic wine, this Agiorgitiko-Xinomavro blend has the sort of herbal, dried tomato flavors that would fit in well with roast stuffed eggplant.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Roditis Giinos 2005 Katogi & Strofilia (score 87)*** *Light and floral, this organically grown Roditis has a touch of astringency that makes it mouth-watering next to fried zucchini blossoms.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Katogi Averoff Red 2004 (score 86)*** *This feels like it was pushed hard to be a fancier wine than it is, with hard tannins bearing down on it super-extracted fruit. Bring out its game and mineral notes with venison steaks.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Katogi Averoff White 2005 (score 86)*** *Chardonnay fills out the light, floral tones of Roditis in this crisp, lemony white. It's a pleasure to sip on summer evenings.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Fresco Averoff White 2005 (Savatiano-Roditis) Katogi & Strofilia (score 88)*** *Roditis's lemony floral notes brighten savatiano's almondy breadth, the whole feeling clean and fruity. Try it against the sweet meatiness of cold jumbo shrimp.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Rosé of the Moonlight 2006, Strofilia*** (Peloponnese) *This rosé, made from Agiorgitiko, one of Greece's finest red-wine grapes, has it all. It shows a beautiful light-strawberry color in the glass, with good fruit, and just the slightest hint of bubble gum, on the nose. At the first sip, it feels like a red-then morphs into a rosé of uncommon grace, with abundantly refreshing acidity, and only 12% alcohol. I'm told that this very wine is available through the New York-based wine shop called Best Cellars, and I'd urge you to get some for rosé duty this summer.*  
David Rosengarten, [www.DavidRosengarten.com](http://www.DavidRosengarten.com), June 2007
- ***Wine of the Week Katogi-Strofilia 2004 Xinomavro, Naoussa, Greece (score 89)*** *One of the star reds of the Greek Wine Road Show that touched down in Toronto*

last week. A pale but amazingly floral, flavourful, vibrant red from the native *xinomavro* grape that is finding new legs with modern winemaking in the Naoussa district of northwestern Greece. Not unlike pinot noir or nebbiolo, this has complexity and structure beyond its light appearance. Lifted aromas of violets, strawberry, sour cherry and fine spice. Mid-weight, firm and harmonious with some bitter, gritty tannin. Excellent length. Best 2008 to 2011.

David Lawrason, [www.torontolife.com](http://www.torontolife.com), April 2007

- *Red Pick of the Week: Made in Heaven for Roast Chicken.* Move over Beaujolais. Just released on the LCBO General List is a terrific, juicy, flavourful, bright red that is made in heaven for roast chicken. From the Nemea sub region of the Peloponnese, **Fresco Averoff 2004 Agiorgitiko** is priced at \$13.95. Made from 30-year-old indigenous Agiorgitiko vines (aka St. George), the refreshing, ripe red cherry flavours show best when ever so lightly chilled (16-18I C). The wine is named after Evangelos Averoff who was a leading intellectual, an extremely prominent statesman and founder of Katogi winery in 1959. It is made in a fruit-driven modern style that goes perfectly with roast chicken or turkey.  
Michael Vaughan, National Post-Canada, December 2006
- *I was also pleased by a pair of white and red Greek wines branded as Fresco Averoff.* The labels, like the wine inside, reflect a traditional company just crossing into export mode with some tentative modern licks applied to indigenous grape varieties. The red, **Fresco Averoff 2004 Agiorgitiko \*\*\* (\$13.95, LCBO)** from the Peloponnese district, is quite complete, with dried red fruit, cigar and slightly gamy character. It may not appeal to all, but it sits well on the palate—mid-weight, smooth and harmonious with a long finish—reminiscent of good Italian barbera. **Fresco Averoff 2005 Savatiano Reditis \*\*\* (\$12.95, LCBO)** is a dry and zesty white with strident mineral and grapefruit flavours, delivering the calamari and oyster seafood friendliness of chablis at a much better price.  
David Lawrason, [www.torontolife.com](http://www.torontolife.com), November 2006
- *Decanter White Wine of the week (1/11/2006): Katogi-Strofilia, Strofilia White 2005.* Unusually there is 60% Reditis in this Greek white, along with the more common Savatiano. Soft peaches and grapefruit with some nettle character. It's light, gentle, and excellent with seafood. Drink 2006-07.  
[www.decanter.com](http://www.decanter.com), November 2006
- *2003 Katogi & Strofilia Naoussa Xinomavro:* This ground-breaking winery, situated not in Macedonia, but Epirus, on the west coast, has been responsible over the years for many Greek experiments with non-Greek grape varieties. But this baby is Naoussa Xinomavro all the way. Lightish ruby-garnet with touches of brown. Textbook Xinomavro nose: dried tomatoes, incipient white truffle, along with something candy-like. Textbook palate, as well: light-to-medium, but with a surprising velvet, good fruit sweetness, fresh fruit acidity, and some finishing astringency. Great grill wine.  
David Rosengarten, The Rosengarten Report, October 2006
- *I also liked the Katogi-Strofilia Xinomavro, from the cool Macedonian region of Naoussa.* This Xinomavro is a little like a good nebbiolo, it's deceptively pale in colour, but grips the tongue once you take a sip, slowly revealing pinot-like red

*berry fruit and shirazzy wild herb and pepper flavors. It's exactly the kind of satisfyingly savoury, spicy, tannic red that goes with garlicky, oregano-swathed grilled lamb.*

Gourmet Traveler, Max Allen, September 2006

- *Wine Notes – For the past two decades, Greek winemakers have been experimenting with a variety of grapes, from the familiar to the exotic. The result? A lovely mix of whites, reds and roses. Among the 7 suggested wines is the **Fresco Averoff Red 2003**.*  
Bon Appétit, Susanna Hoffman, June 2006
- *Katogi & Strofilia –One of the pioneers of cabernet sauvignon in Greece and still doing good things with the cultivar as well as **Xinomavro**. The winery is a relatively recent union of two separate winemaking operations, which were both started by visionaries of the modern Greek wine industry. The Strofilia winery is an hour or so south out of Athens. The winery is also well-known in Greece for creating the country's first proper wine bar.*  
Australian Financial Review, Tim White, June 2006
- *One of the most progressive wineries in Greece, Katogi & Strofilia produces wines in three major regions. Four wines really impressed us: the 2004 **Fresco White** -60% Roditis, 40 % Savatiano- is fresh and crisp; the 2004 **Strofilia Rose of the Moon**, also called Colé, from Agiorgitiko, is fruity, fragrant and delicious; the '04 **Nemea**, a stunning intense **Agiorgitiko** with great acidity; and the '03 **Naoussa**, an excellent red, full-bodied and powerful **Xinomavro** with soft tannins.*  
Beverage Media, Ed McCarthy & Mary Ewing Mulligan, November 2005
- *(87) **Katogi Averoff 2002**: Hearty, robust red, with inky and smoky flavors, and plenty of dark, plummy notes. Spices linger on the finish. Cabernet Sauvignon and Agiorgitiko. Drink now. 39,000 cases made.*  
Wine Spectator, September 2005
- ***Traminer**, Katogi Averoff 2004: Sourced from two vineyards at 650m (2,130ft) and 970m (3,180ft). Proof that high vineyards produce fragrant, delicate white wines. Rare.*  
Wine Report 2006, Nico Manassis
- ***Traminer**, Katogi Averoff 2003: Medium bodied and generous on the palate with clean apple, pear, peach, and citrus flavors; crisp, lasting finish. Asian dishes, simply prepared whitefish.*  
Sante, Ashley Goodwin, August 2005
- *Katogi & Strofilia, Attica (Greece) "**Averoff Fresco White**" 2004: One of the most progressive wineries in Greece, Katogi & Strofilia (also known as Averoff) is producing wines in three major regions. Some of its wines maintain the name of its renowned founder, Evangelos Averoff, on its label. The 2004 Fresco White, 60 percent Roditis, 40 percent Savatiano, is fresh, crisp, lively wine, ideal with seafood. 89*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005



- *Katogi & Strofilia, Peloponnese (Greece) "**Rosé of the Moon**" 2004 (\$12, Wines We Are Importers): Also called Colé, this 100 percent Agiorghitiko rosé is fruity, fragrant, and delicious. 91*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- *Katogi & Strofilia, Peloponnese (Greece) **Agiorgitiko** 2004: A stunning, intense, aromatic red from Nemea. This '04 Agiorghitiko has great acidity, is redolent of cherries, elegant, balanced, and impressive. 93*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- *Katogi & Strofilia, Macedonia (Greece) **Xinomavro** 2003: A 100 percent Xinomavro from Naoussa, the 2003 is full-bodied and powerful, with soft tannins. An outstanding red wine. Enjoy it with game or roasts. 94*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- ***Traminer**, Katogi Averoff 2003: Airy and simple, this plays light spice and floral notes of extreme litchi flavor, without any of the bitterness common to traminer. It will make a good aperitif this summer*  
 Wine & Spirits, Tara Q. Thomas, August 2005
- ***Fresco Averoff** 2003, Katogi & Strofilia (Cépage : Agiorghitiko) : Rubis rubis violet brillant. Bouche sur le fruit, souple, agréable, frais et gouleyant. Jolie acidité, long. \*\*\**  
[www.crusetsaveurs.com](http://www.crusetsaveurs.com), Alain Laliberté, May 2005
- *Katogi & Strofilia, **Fresco Averoff** 2003: fresh, fruity, ripe raspberry flavours, Beaujolais-like, good acidity*  
 Tony Aspler – [www.tonyaspler.com](http://www.tonyaspler.com), April 2005
- ***Fresco Averoff** 2003 (Agiorgitiko): This fruity red wine will hit you like a sip of springtime - refreshing, lively and exuberant. Made from a native Greek variety that translates as "St. George", it's fairly light bodied, with grapy aromas and flavors. Although it's dry, this wine is so fruity that you can enjoy it even if you normally prefer slightly sweeter wines. Pair this wine with salads, burgers, roast pork or chicken, and earthy vegetables such as mushrooms. \$10*  
 Daily News, Mary Ewing Mulligan, March 2005
- *Katogi-Strofilia produces "**Purple Earth**", a lovely blend of Agiorghitiko and Xinomavro.*  
 Wine Business Monthly, by Lisa Shara Hall, October 2004
- *(91) Katogi & Strofilia 2000 **Averoff Estate** (Metsovo); \$23. International grape varieties (a blend of Cabernet Sauvignon, Merlot and Cabernet Franc), but this is a unique wine nonetheless, with a rich texture and mouth-gripping tannins that frame ripe cassis and black cherry flavours. Drink 2007–2015.*  
 Wine Enthusiast Magazine, September 2004
- *Katogi-Strofilia **Genesis** Red 2000, Greece. Made from 100% St. George aka Aghiorghitiko, this wine is a blend of mountainside and lowland fruit. The mountain fruit gives intensity and structure and the lowland fruit richness and*

*ripeness. A wonderful introduction to the new generation of Greek wines that are great values.*

[www.Finewine.com](http://www.Finewine.com), August 2004

- *Most thrilling Greek Wines. Cut-rate retsina has been giving way to cutting-edge new Greek wines—at bargain prices. ...reds like the dense, silky **Katogi Averoff**.*  
[www.foodandwine.com](http://www.foodandwine.com), October 2003
- ***Katogi Averoff** red: “full bodied with deep ruby color; balanced, smooth with flavors of currants, blackberries, wood and hints of vanilla and nuts; big time wine, compassionately priced for its quality.”*  
[www.oxfordwine.com](http://www.oxfordwine.com), by Julian Schultz, June 2003
- *The 1999 **Katogi Averoff** red has Cabernet Sauvignon blended in equal proportions with Nemea-sourced Aghiorgitiko. High altitude vineyards (750 to 900 metres) help protect the grapes from a scorching summer sun and maintain acid levels but the tannins need the gentle loving care of time. They are yet to soften and integrate.*  
[www.thisisryedale.co.uk](http://www.thisisryedale.co.uk), by Tony Fox, February 2002
- *Katogi-Strofilia **Traminer** 1999. Nice floral nose, with hints of exotic lychee fruit. The palate is punchy and full, with a touch of honeyed, oily texture and richness before good acidity. Quite long, and really very good indeed.*  
Tom Canavan-Wine Pages, October 2001



## INTERNATIONAL PRESS

- ***Naoussa Xinomavro 2004 Katogi & Strofilia (score 89)*** *Behind all the wood notes there's a textbook Xinomavro, redolent of dried cherries, dried roses, moist earth and cedar. Give it several years for the powerful acidity and tannin to mature, and it may perform beyond its current score.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Purple Earth 2002 Katogi Averoff (score 87)*** *A rustic wine, this Agiorgitiko-Xinomavro blend has the sort of herbal, dried tomato flavors that would fit in well with roast stuffed eggplant.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Roditis Giinos 2005 Katogi & Strofilia (score 87)*** *Light and floral, this organically grown Roditis has a touch of astringency that makes it mouth-watering next to fried zucchini blossoms.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Katogi Averoff Red 2004 (score 86)*** *This feels like it was pushed hard to be a fancier wine than it is, with hard tannins bearing down on it super-extracted fruit. Bring out its game and mineral notes with venison steaks.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Katogi Averoff White 2005 (score 86)*** *Chardonnay fills out the light, floral tones of Roditis in this crisp, lemony white. It's a pleasure to sip on summer evenings.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Fresco Averoff White 2005 (Savatiano-Roditis) Katogi & Strofilia (score 88)*** *Roditis's lemony floral notes brighten savatiano's almondy breadth, the whole feeling clean and fruity. Try it against the sweet meatiness of cold jumbo shrimp.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Rosé of the Moonlight 2006, Strofilia*** (Peloponnese) *This rosé, made from Agiorgitiko, one of Greece's finest red-wine grapes, has it all. It shows a beautiful light-strawberry color in the glass, with good fruit, and just the slightest hint of bubble gum, on the nose. At the first sip, it feels like a red-then morphs into a rosé of uncommon grace, with abundantly refreshing acidity, and only 12% alcohol. I'm told that this very wine is available through the New York-based wine shop called Best Cellars, and I'd urge you to get some for rosé duty this summer.*  
David Rosengarten, [www.DavidRosengarten.com](http://www.DavidRosengarten.com), June 2007
- ***Wine of the Week Katogi-Strofilia 2004 Xinomavro, Naoussa, Greece (score 89)*** *One of the star reds of the Greek Wine Road Show that touched down in Toronto*

last week. A pale but amazingly floral, flavourful, vibrant red from the native *xinomavro* grape that is finding new legs with modern winemaking in the Naoussa district of northwestern Greece. Not unlike pinot noir or nebbiolo, this has complexity and structure beyond its light appearance. Lifted aromas of violets, strawberry, sour cherry and fine spice. Mid-weight, firm and harmonious with some bitter, gritty tannin. Excellent length. Best 2008 to 2011.

David Lawrason, [www.torontolife.com](http://www.torontolife.com), April 2007

- *Red Pick of the Week: Made in Heaven for Roast Chicken. Move over Beaujolais. Just released on the LCBO General List is a terrific, juicy, flavourful, bright red that is made in heaven for roast chicken. From the Nemea sub region of the Peloponnese, **Fresco Averoff 2004 Agiorgitiko** is priced at \$13.95. Made from 30-year-old indigenous Agiorgitiko vines (aka St. George), the refreshing, ripe red cherry flavours show best when ever so lightly chilled (16-18I C). The wine is named after Evangelos Averoff who was a leading intellectual, an extremely prominent statesman and founder of Katogi winery in 1959. It is made in a fruit-driven modern style that goes perfectly with roast chicken or turkey.*  
Michael Vaughan, National Post-Canada, December 2006
- *I was also pleased by a pair of white and red Greek wines branded as Fresco Averoff. The labels, like the wine inside, reflect a traditional company just crossing into export mode with some tentative modern licks applied to indigenous grape varieties. The red, **Fresco Averoff 2004 Agiorgitiko \*\*\* (\$13.95, LCBO)** from the Peloponnese district, is quite complete, with dried red fruit, cigar and slightly gamy character. It may not appeal to all, but it sits well on the palate—mid-weight, smooth and harmonious with a long finish—reminiscent of good Italian barbera. **Fresco Averoff 2005 Savatiano Reditis \*\*\* (\$12.95, LCBO)** is a dry and zesty white with strident mineral and grapefruit flavours, delivering the calamari and oyster seafood friendliness of chablis at a much better price.*  
David Lawrason, [www.torontolife.com](http://www.torontolife.com), November 2006
- *Decanter White Wine of the week (1/11/2006): Katogi-Strofilia, **Strofilia White 2005**. Unusually there is 60% Reditis in this Greek white, along with the more common Savatiano. Soft peaches and grapefruit with some nettle character. It's light, gentle, and excellent with seafood. Drink 2006-07.*  
[www.decanter.com](http://www.decanter.com), November 2006
- *2003 Katogi & Strofilia Naoussa **Xinomavro**: This ground-breaking winery, situated not in Macedonia, but Epirus, on the west coast, has been responsible over the years for many Greek experiments with non-Greek grape varieties. But this baby is Naoussa Xinomavro all the way. Lightish ruby-garnet with touches of brown. Textbook Xinomavro nose: dried tomatoes, incipient white truffle, along with something candy-like. Textbook palate, as well: light-to-medium, but with a surprising velvet, good fruit sweetness, fresh fruit acidity, and some finishing astringency. Great grill wine.*  
David Rosengarten, The Rosengarten Report, October 2006
- *I also liked the Katogi-Strofilia **Xinomavro**, from the cool Macedonian region of Naoussa. This Xinomavro is a little like a good nebbiolo, it's deceptively pale in colour, but grips the tongue once you take a sip, slowly revealing pinot-like red*

*berry fruit and shirazzy wild herb and pepper flavors. It's exactly the kind of satisfyingly savoury, spicy, tannic red that goes with garlicky, oregano-swathed grilled lamb.*

Gourmet Traveler, Max Allen, September 2006

- *Wine Notes – For the past two decades, Greek winemakers have been experimenting with a variety of grapes, from the familiar to the exotic. The result? A lovely mix of whites, reds and roses. Among the 7 suggested wines is the **Fresco Averoff Red 2003**.*  
Bon Appétit, Susanna Hoffman, June 2006
- *Katogi & Strofilia –One of the pioneers of cabernet sauvignon in Greece and still doing good things with the cultivar as well as **Xinomavro**. The winery is a relatively recent union of two separate winemaking operations, which were both started by visionaries of the modern Greek wine industry. The Strofilia winery is an hour or so south out of Athens. The winery is also well-known in Greece for creating the country's first proper wine bar.*  
Australian Financial Review, Tim White, June 2006
- *One of the most progressive wineries in Greece, Katogi & Strofilia produces wines in three major regions. Four wines really impressed us: the 2004 **Fresco White** -60% Roditis, 40 % Savatiano- is fresh and crisp; the 2004 **Strofilia Rose of the Moon**, also called Colé, from Agiorgitiko, is fruity, fragrant and delicious; the '04 **Nemea**, a stunning intense **Agiorgitiko** with great acidity; and the '03 **Naoussa**, an excellent red, full-bodied and powerful **Xinomavro** with soft tannins.*  
Beverage Media, Ed McCarthy & Mary Ewing Mulligan, November 2005
- *(87) **Katogi Averoff 2002**: Hearty, robust red, with inky and smoky flavors, and plenty of dark, plummy notes. Spices linger on the finish. Cabernet Sauvignon and Agiorgitiko. Drink now. 39,000 cases made.*  
Wine Spectator, September 2005
- ***Traminer**, Katogi Averoff 2004: Sourced from two vineyards at 650m (2,130ft) and 970m (3,180ft). Proof that high vineyards produce fragrant, delicate white wines. Rare.*  
Wine Report 2006, Nico Manassis
- ***Traminer**, Katogi Averoff 2003: Medium bodied and generous on the palate with clean apple, pear, peach, and citrus flavors; crisp, lasting finish. Asian dishes, simply prepared whitefish.*  
Sante, Ashley Goodwin, August 2005
- *Katogi & Strofilia, Attica (Greece) "**Averoff Fresco White**" 2004: One of the most progressive wineries in Greece, Katogi & Strofilia (also known as Averoff) is producing wines in three major regions. Some of its wines maintain the name of its renowned founder, Evangelos Averoff, on its label. The 2004 Fresco White, 60 percent Roditis, 40 percent Savatiano, is fresh, crisp, lively wine, ideal with seafood. 89*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005

- *Katogi & Strofilia, Peloponnese (Greece) "**Rosé of the Moon**" 2004 (\$12, Wines We Are Importers): Also called Colé, this 100 percent Agiorghitiko rosé is fruity, fragrant, and delicious. 91*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- *Katogi & Strofilia, Peloponnese (Greece) **Agiorgitiko** 2004: A stunning, intense, aromatic red from Nemea. This '04 Agiorghitiko has great acidity, is redolent of cherries, elegant, balanced, and impressive. 93*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- *Katogi & Strofilia, Macedonia (Greece) **Xinomavro** 2003: A 100 percent Xinomavro from Naoussa, the 2003 is full-bodied and powerful, with soft tannins. An outstanding red wine. Enjoy it with game or roasts. 94*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- ***Traminer**, Katogi Averoff 2003: Airy and simple, this plays light spice and floral notes of extreme litchi flavor, without any of the bitterness common to traminer. It will make a good aperitif this summer*  
 Wine & Spirits, Tara Q. Thomas, August 2005
- ***Fresco Averoff** 2003, Katogi & Strofilia (Cépage : Agiorghitiko) : Rubis rubis violet brillant. Bouche sur le fruit, souple, agréable, frais et gouleyant. Jolie acidité, long. \*\*\**  
[www.crusetsaveurs.com](http://www.crusetsaveurs.com), Alain Laliberté, May 2005
- *Katogi & Strofilia, **Fresco Averoff** 2003: fresh, fruity, ripe raspberry flavours, Beaujolais-like, good acidity*  
 Tony Aspler – [www.tonyaspler.com](http://www.tonyaspler.com), April 2005
- ***Fresco Averoff** 2003 (Agiorgitiko): This fruity red wine will hit you like a sip of springtime - refreshing, lively and exuberant. Made from a native Greek variety that translates as "St. George", it's fairly light bodied, with grapy aromas and flavors. Although it's dry, this wine is so fruity that you can enjoy it even if you normally prefer slightly sweeter wines. Pair this wine with salads, burgers, roast pork or chicken, and earthy vegetables such as mushrooms. \$10*  
 Daily News, Mary Ewing Mulligan, March 2005
- *Katogi-Strofilia produces "**Purple Earth**", a lovely blend of Agiorghitiko and Xinomavro.*  
 Wine Business Monthly, by Lisa Shara Hall, October 2004
- *(91) Katogi & Strofilia 2000 **Averoff Estate** (Metsovo); \$23. International grape varieties (a blend of Cabernet Sauvignon, Merlot and Cabernet Franc), but this is a unique wine nonetheless, with a rich texture and mouth-gripping tannins that frame ripe cassis and black cherry flavours. Drink 2007–2015.*  
 Wine Enthusiast Magazine, September 2004
- *Katogi-Strofilia **Genesis** Red 2000, Greece. Made from 100% St. George aka Aghiorghitiko, this wine is a blend of mountainside and lowland fruit. The mountain fruit gives intensity and structure and the lowland fruit richness and*

*ripeness. A wonderful introduction to the new generation of Greek wines that are great values.*

[www.Finewine.com](http://www.Finewine.com), August 2004

- *Most thrilling Greek Wines. Cut-rate retsina has been giving way to cutting-edge new Greek wines—at bargain prices. ...reds like the dense, silky **Katogi Averoff**.*  
[www.foodandwine.com](http://www.foodandwine.com), October 2003
- ***Katogi Averoff** red: “full bodied with deep ruby color; balanced, smooth with flavors of currants, blackberries, wood and hints of vanilla and nuts; big time wine, compassionately priced for its quality.”*  
[www.oxfordwine.com](http://www.oxfordwine.com), by Julian Schultz, June 2003
- *The 1999 **Katogi Averoff** red has Cabernet Sauvignon blended in equal proportions with Nemea-sourced Aghiorgitiko. High altitude vineyards (750 to 900 metres) help protect the grapes from a scorching summer sun and maintain acid levels but the tannins need the gentle loving care of time. They are yet to soften and integrate.*  
[www.thisisryedale.co.uk](http://www.thisisryedale.co.uk), by Tony Fox, February 2002
- *Katogi-Strofilia **Traminer** 1999. Nice floral nose, with hints of exotic lychee fruit. The palate is punchy and full, with a touch of honeyed, oily texture and richness before good acidity. Quite long, and really very good indeed.*  
Tom Canavan-Wine Pages, October 2001



## INTERNATIONAL PRESS

- ***Naoussa Xinomavro 2004 Katogi & Strofilia (score 89)*** *Behind all the wood notes there's a textbook Xinomavro, redolent of dried cherries, dried roses, moist earth and cedar. Give it several years for the powerful acidity and tannin to mature, and it may perform beyond its current score.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Purple Earth 2002 Katogi Averoff (score 87)*** *A rustic wine, this Agiorgitiko-Xinomavro blend has the sort of herbal, dried tomato flavors that would fit in well with roast stuffed eggplant.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Roditis Giinos 2005 Katogi & Strofilia (score 87)*** *Light and floral, this organically grown Roditis has a touch of astringency that makes it mouth-watering next to fried zucchini blossoms.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Katogi Averoff Red 2004 (score 86)*** *This feels like it was pushed hard to be a fancier wine than it is, with hard tannins bearing down on it super-extracted fruit. Bring out its game and mineral notes with venison steaks.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Katogi Averoff White 2005 (score 86)*** *Chardonnay fills out the light, floral tones of Roditis in this crisp, lemony white. It's a pleasure to sip on summer evenings.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Fresco Averoff White 2005 (Savatiano-Roditis) Katogi & Strofilia (score 88)*** *Roditis's lemony floral notes brighten savatiano's almondy breadth, the whole feeling clean and fruity. Try it against the sweet meatiness of cold jumbo shrimp.*  
Tara Q. Thomas, Wine & Spirits, August 2007
- ***Rosé of the Moonlight 2006, Strofilia*** (Peloponnese) *This rosé, made from Agiorgitiko, one of Greece's finest red-wine grapes, has it all. It shows a beautiful light-strawberry color in the glass, with good fruit, and just the slightest hint of bubble gum, on the nose. At the first sip, it feels like a red-then morphs into a rosé of uncommon grace, with abundantly refreshing acidity, and only 12% alcohol. I'm told that this very wine is available through the New York-based wine shop called Best Cellars, and I'd urge you to get some for rosé duty this summer.*  
David Rosengarten, [www.DavidRosengarten.com](http://www.DavidRosengarten.com), June 2007
- ***Wine of the Week Katogi-Strofilia 2004 Xinomavro, Naoussa, Greece (score 89)*** *One of the star reds of the Greek Wine Road Show that touched down in Toronto*



last week. A pale but amazingly floral, flavourful, vibrant red from the native *xinomavro* grape that is finding new legs with modern winemaking in the Naoussa district of northwestern Greece. Not unlike pinot noir or nebbiolo, this has complexity and structure beyond its light appearance. Lifted aromas of violets, strawberry, sour cherry and fine spice. Mid-weight, firm and harmonious with some bitter, gritty tannin. Excellent length. Best 2008 to 2011.

David Lawrason, [www.torontolife.com](http://www.torontolife.com), April 2007

- *Red Pick of the Week: Made in Heaven for Roast Chicken.* Move over Beaujolais. Just released on the LCBO General List is a terrific, juicy, flavourful, bright red that is made in heaven for roast chicken. From the Nemea sub region of the Peloponnese, **Fresco Averoff 2004 Agiorgitiko** is priced at \$13.95. Made from 30-year-old indigenous Agiorgitiko vines (aka St. George), the refreshing, ripe red cherry flavours show best when ever so lightly chilled (16-18I C). The wine is named after Evangelos Averoff who was a leading intellectual, an extremely prominent statesman and founder of Katogi winery in 1959. It is made in a fruit-driven modern style that goes perfectly with roast chicken or turkey.  
Michael Vaughan, National Post-Canada, December 2006
- *I was also pleased by a pair of white and red Greek wines branded as Fresco Averoff.* The labels, like the wine inside, reflect a traditional company just crossing into export mode with some tentative modern licks applied to indigenous grape varieties. The red, **Fresco Averoff 2004 Agiorgitiko \*\*\* (\$13.95, LCBO)** from the Peloponnese district, is quite complete, with dried red fruit, cigar and slightly gamy character. It may not appeal to all, but it sits well on the palate—mid-weight, smooth and harmonious with a long finish—reminiscent of good Italian barbera. **Fresco Averoff 2005 Savatiano Reditis \*\*\* (\$12.95, LCBO)** is a dry and zesty white with strident mineral and grapefruit flavours, delivering the calamari and oyster seafood friendliness of chablis at a much better price.  
David Lawrason, [www.torontolife.com](http://www.torontolife.com), November 2006
- *Decanter White Wine of the week (1/11/2006): Katogi-Strofilia, Strofilia White 2005.* Unusually there is 60% Reditis in this Greek white, along with the more common Savatiano. Soft peaches and grapefruit with some nettle character. It's light, gentle, and excellent with seafood. Drink 2006-07.  
[www.decanter.com](http://www.decanter.com), November 2006
- *2003 Katogi & Strofilia Naoussa Xinomavro:* This ground-breaking winery, situated not in Macedonia, but Epirus, on the west coast, has been responsible over the years for many Greek experiments with non-Greek grape varieties. But this baby is Naoussa Xinomavro all the way. Lightish ruby-garnet with touches of brown. Textbook Xinomavro nose: dried tomatoes, incipient white truffle, along with something candy-like. Textbook palate, as well: light-to-medium, but with a surprising velvet, good fruit sweetness, fresh fruit acidity, and some finishing astringency. Great grill wine.  
David Rosengarten, The Rosengarten Report, October 2006
- *I also liked the Katogi-Strofilia Xinomavro, from the cool Macedonian region of Naoussa.* This Xinomavro is a little like a good nebbiolo, it's deceptively pale in colour, but grips the tongue once you take a sip, slowly revealing pinot-like red

*berry fruit and shirazzy wild herb and pepper flavors. It's exactly the kind of satisfyingly savoury, spicy, tannic red that goes with garlicky, oregano-swathed grilled lamb.*

Gourmet Traveler, Max Allen, September 2006

- *Wine Notes – For the past two decades, Greek winemakers have been experimenting with a variety of grapes, from the familiar to the exotic. The result? A lovely mix of whites, reds and roses. Among the 7 suggested wines is the **Fresco Averoff Red 2003**.*  
Bon Appétit, Susanna Hoffman, June 2006
- *Katogi & Strofilia –One of the pioneers of cabernet sauvignon in Greece and still doing good things with the cultivar as well as **Xinomavro**. The winery is a relatively recent union of two separate winemaking operations, which were both started by visionaries of the modern Greek wine industry. The Strofilia winery is an hour or so south out of Athens. The winery is also well-known in Greece for creating the country's first proper wine bar.*  
Australian Financial Review, Tim White, June 2006
- *One of the most progressive wineries in Greece, Katogi & Strofilia produces wines in three major regions. Four wines really impressed us: the 2004 **Fresco White** -60% Roditis, 40 % Savatiano- is fresh and crisp; the 2004 **Strofilia Rose of the Moon**, also called Colé, from Agiorgitiko, is fruity, fragrant and delicious; the '04 **Nemea**, a stunning intense **Agiorgitiko** with great acidity; and the '03 **Naoussa**, an excellent red, full-bodied and powerful **Xinomavro** with soft tannins.*  
Beverage Media, Ed McCarthy & Mary Ewing Mulligan, November 2005
- *(87) **Katogi Averoff 2002**: Hearty, robust red, with inky and smoky flavors, and plenty of dark, plummy notes. Spices linger on the finish. Cabernet Sauvignon and Agiorgitiko. Drink now. 39,000 cases made.*  
Wine Spectator, September 2005
- ***Traminer**, Katogi Averoff 2004: Sourced from two vineyards at 650m (2,130ft) and 970m (3,180ft). Proof that high vineyards produce fragrant, delicate white wines. Rare.*  
Wine Report 2006, Nico Manassis
- ***Traminer**, Katogi Averoff 2003: Medium bodied and generous on the palate with clean apple, pear, peach, and citrus flavors; crisp, lasting finish. Asian dishes, simply prepared whitefish.*  
Sante, Ashley Goodwin, August 2005
- *Katogi & Strofilia, Attica (Greece) "**Averoff Fresco White**" 2004: One of the most progressive wineries in Greece, Katogi & Strofilia (also known as Averoff) is producing wines in three major regions. Some of its wines maintain the name of its renowned founder, Evangelos Averoff, on its label. The 2004 Fresco White, 60 percent Roditis, 40 percent Savatiano, is fresh, crisp, lively wine, ideal with seafood. 89*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005

- *Katogi & Strofilia, Peloponnese (Greece) "**Rosé of the Moon**" 2004 (\$12, Wines We Are Importers): Also called Colé, this 100 percent Agiorghitiko rosé is fruity, fragrant, and delicious. 91*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- *Katogi & Strofilia, Peloponnese (Greece) **Agiorgitiko** 2004: A stunning, intense, aromatic red from Nemea. This '04 Agiorghitiko has great acidity, is redolent of cherries, elegant, balanced, and impressive. 93*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- *Katogi & Strofilia, Macedonia (Greece) **Xinomavro** 2003: A 100 percent Xinomavro from Naoussa, the 2003 is full-bodied and powerful, with soft tannins. An outstanding red wine. Enjoy it with game or roasts. 94*  
[www.winereviewonline.com](http://www.winereviewonline.com), Edward McCarthy, August 2005
- ***Traminer**, Katogi Averoff 2003: Airy and simple, this plays light spice and floral notes of extreme litchi flavor, without any of the bitterness common to traminer. It will make a good aperitif this summer*  
 Wine & Spirits, Tara Q. Thomas, August 2005
- ***Fresco Averoff** 2003, Katogi & Strofilia (Cépage : Agiorghitiko) : Rubis rubis violet brillant. Bouche sur le fruit, souple, agréable, frais et gouleyant. Jolie acidité, long. \*\*\**  
[www.crusetsaveurs.com](http://www.crusetsaveurs.com), Alain Laliberté, May 2005
- *Katogi & Strofilia, **Fresco Averoff** 2003: fresh, fruity, ripe raspberry flavours, Beaujolais-like, good acidity*  
 Tony Aspler – [www.tonyaspler.com](http://www.tonyaspler.com), April 2005
- ***Fresco Averoff** 2003 (Agiorgitiko): This fruity red wine will hit you like a sip of springtime - refreshing, lively and exuberant. Made from a native Greek variety that translates as "St. George", it's fairly light bodied, with grapy aromas and flavors. Although it's dry, this wine is so fruity that you can enjoy it even if you normally prefer slightly sweeter wines. Pair this wine with salads, burgers, roast pork or chicken, and earthy vegetables such as mushrooms. \$10*  
 Daily News, Mary Ewing Mulligan, March 2005
- *Katogi-Strofilia produces "**Purple Earth**", a lovely blend of Agiorghitiko and Xinomavro.*  
 Wine Business Monthly, by Lisa Shara Hall, October 2004
- *(91) Katogi & Strofilia 2000 **Averoff Estate** (Metsovo); \$23. International grape varieties (a blend of Cabernet Sauvignon, Merlot and Cabernet Franc), but this is a unique wine nonetheless, with a rich texture and mouth-gripping tannins that frame ripe cassis and black cherry flavours. Drink 2007–2015.*  
 Wine Enthusiast Magazine, September 2004
- *Katogi-Strofilia **Genesis** Red 2000, Greece. Made from 100% St. George aka Aghiorghitiko, this wine is a blend of mountainside and lowland fruit. The mountain fruit gives intensity and structure and the lowland fruit richness and*

*ripeness. A wonderful introduction to the new generation of Greek wines that are great values.*

[www.Finewine.com](http://www.Finewine.com), August 2004

- *Most thrilling Greek Wines. Cut-rate retsina has been giving way to cutting-edge new Greek wines—at bargain prices. ...reds like the dense, silky **Katogi Averoff**.*  
[www.foodandwine.com](http://www.foodandwine.com), October 2003
- ***Katogi Averoff** red: “full bodied with deep ruby color; balanced, smooth with flavors of currants, blackberries, wood and hints of vanilla and nuts; big time wine, compassionately priced for its quality.”*  
[www.oxfordwine.com](http://www.oxfordwine.com), by Julian Schultz, June 2003
- *The 1999 **Katogi Averoff** red has Cabernet Sauvignon blended in equal proportions with Nemea-sourced Aghiorgitiko. High altitude vineyards (750 to 900 metres) help protect the grapes from a scorching summer sun and maintain acid levels but the tannins need the gentle loving care of time. They are yet to soften and integrate.*  
[www.thisisryedale.co.uk](http://www.thisisryedale.co.uk), by Tony Fox, February 2002
- *Katogi-Strofilia **Traminer** 1999. Nice floral nose, with hints of exotic lychee fruit. The palate is punchy and full, with a touch of honeyed, oily texture and richness before good acidity. Quite long, and really very good indeed.*  
Tom Canavan-Wine Pages, October 2001