

Wine reviews 2003

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#### **KATOGI AVEROFF**

# 2000 Metsovo Estate Averoff

Rich, extracted, dark and blank-fruited, this is smoky and meaty as barbecued beef. Underneath he thick stream of black currant fruit, it's tannic and hard, more rustic than it seems at first. Yet its take-no-prisoners approach is winning: spicy, savory, staying, and ready to take on large cuts of roast meats.

Hellas Import, Brookline, MA

# **TECNI OENOU**

#### 2002 Drama Sauvignon Blanc

88

Bright green scents scream sauvignon blanc, and the flavors only impress more. It seems to have everything the variety can offer, from the green grassiness of famed New Zeland sauvignons to the round ripeness of California's and even the minerality of the Loire's. In that way, it's international, but only in the best meaning of the term.

Hellas Import, Brookline, MA

85

# **KATOGI AVEROFF**

# 2001 Peza Xerolithia

A modern take on vilana grape, this wine from Crete adds vanilla notes to burstingly ripe, juicy pear flavors. It's mouth filling while light and easy to drink.

Hellas Import, Brookline, MA

84

#### **TECNI OENOU**

# **IDISMA DRIOS MERLOT**

The low crop yields of the Estate vineyards led Merlot grapes with optimum maturity. Deep red color with violet hints. Rich aromas reminiscent of wild fruits like strawberries, combined with sweet vanilla and smoky characters. The high alcohol degree is well supported by acidity and elegant tannins. As a result, we have a full-bodied wine, with persistence in aftertaste.

Hellas Import, Brookline, MA

82

#### **KATOGI AVEROFF**

2000 Metsovo

The opposite end of the spectrum from Averoff's Estate red, this is lightly and spicy, its nutty red cherry fruit suited to summer sausages and salty sliced ham.

Hellas Import, Brookline, MA