



KTIMA LANTIDES

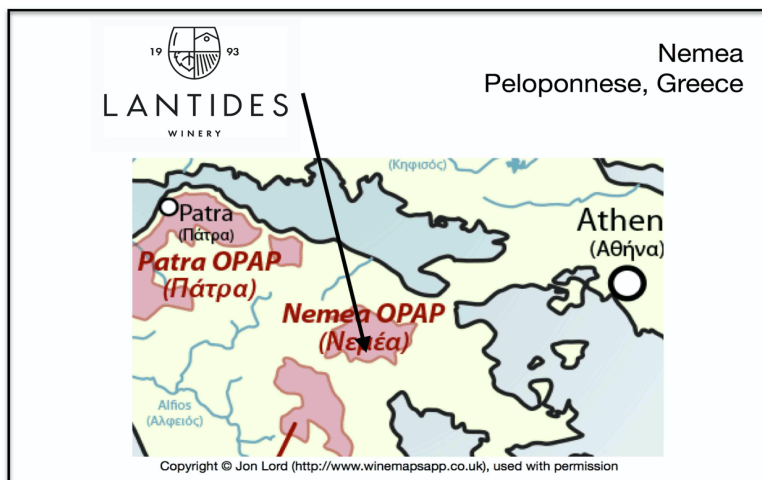
Region..... Peloponnese
 Sub-Region..... Nemea
 Appellation..... PGI Nemea



Pronunciation..... Ian-TEA-these

SUMMARY

Bordeaux trained, family run, elegant wines



Panos Lantides was trained in Bordeaux as a winemaker and came back to Greece where he started a business making barrels for other wineries. All the while he slowly acquired beautiful vineyards around the Peloponnese. Today his children are involved and together they make a spectacular range of wines using primarily indigenous but a few select international grapes. They are passionate grape growers and have steadily expanded their vineyard holdings in unique terroirs and today we are seeing the results of that thoughtful hard work in ever improving wines!



The Lantides winery is in Nemea, the main red wine producing region in Greece. Nemea can be broken down into 3 areas, the flat land around the town, the gently rolling hills to the Southwest, and the more rugged hills the west on the slopes of Mount Kyllini in the West. It is the cool mountain air, and the poor soils that allow the late ripening Agiorgitiko to truly excel. The expression ranges from soft and juicy to rich and powerful, depending on which area and the winemaker. Panos is also a huge fan of the high mountain vineyards along the ancient road to Mantinea, and it is here that he makes spectacular wines, and not just the traditional Moschfilero, but also Roditis, Malagouzia and a few others.



Agiorgitiko
 Moschfilero
 Malagouzia
 Roditis
 Cabernet Sauvignon
 Merlot



To many the wines made from Agiorgitiko taste like Tuscan Sangiovese with a little Merlot blended in them. Some wines are more fruit, some more earthy, but the Lantides family use a more traditional approach to make wines where the grape dominates, not the winemaker. The result are textbook examples of the wines from this region. This approach carries through into the other wines and they manage to produce delicious "true" wines across the board.