YUCCA

WINE COLLECTION

NAXOS ◆ GREECE

YUCCA

WINE COLLECTION

WHITE WINE

AKRES, DOMAINE SKOURAS, PELOPONNESE — 7 / 27

MOSCHOFILERO – RODITIS FOX-MALAGOUZIA

Fresh floral character with citrus notes and tropical fruit aromas.

WHITE SR, DOUGOS WINERY, PGI THESSALIA — 8 / 32

RODITIS FOX-MALAGOUZIA

Slightly grassy aromas alongside hints of stone fruit and mango.
Delicious, ripe and broad on the palate, with balancing
acidity and considerable volume.

PAROS, KTIMA ROYSSOS, PGI PAROS — 35

MONEMVASIA

Bright lemon-green color, with citrus, pineapple and peach aromas
beautifully embraced by pepper and mineral notes.
Fresh on the palate, with fruit taking the lead.

RHOMBUS, GENTILINI WINERY, PDO ROBOLA KEFALONIA — 37

ROBOLA

Crisp and refreshing with aromas of citrus fruit and white peaches.
Smooth, with hints of minerality and spice in the mouth.

PSITHIROS, KTIMA SILVA DASKALAKI, PGI CRETE — 38

MOSCHATO SPINAS

Aromas of fresh fruit and white flowers (jasmine, citrus blossoms and gardenia),
rose petals and soft botanical notes. Juicy and easy to drink,
with a refreshing fruity aftertaste.

THEMA, PAVLIDIS WINERY, PGI DRAMA — 42

SAUVIGNON BLANC – ASSYRTIKO

Pale, bright greenish-yellow color. Aromas of citrus (grapefruit and peach) and exotic fruits.
Full of freshness, acidity and a subtle sense of minerality on the palate, with a rich body.

MALAGOUZIA single vineyard, DOMAINE COSTA LAZARIDI, PGI DRAMA — 42

MALAGOUZIA

Complex and elegant, with aromas of citrus, stone fruit and white flowers
embraced by mineral notes. Refreshing acidity and generous texture,
with subtle vegetal elements and a long, fruity aftertaste.

PHENOMENA, MARKOU VINEYARDS, PGI ATTIKI — 44

SAVATIANO

Golden color with green highlights. Rich aromas of stone fruit and butterscotch.
Rich, oily mouthfeel with subtle acidity and great aromatic intensity
of peach, vanilla and oak. Long aftertaste.

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WINE COLLECTION

WHITE WINE

PROPOPDES, KTIMA ZAFEIRAKI, PGI TYRNAVOS — 47

CHARDONNAY

Aromas of citrus, apple, pineapple, nuts, minerals and vanilla. Exuberant yet elegant on the palate, with perfect balance and a long, buttery finish.

ASPROS LAGOS, DOULOUFAKIS WINERY, PGI CRETE — 50

VIDIANO

Golden color. Aromas of white flowers and citrus fruit, with notes of butter, beeswax, apricot, linden and melon. Rich on the palate, with a seductive mineral background and a long-lasting apricot-toned aftertaste.

ASSYRTIKO, GRYLLIS WINERY, PGI NAXOS — 59

ASSYRTIKO

Light lemon color with greenish highlights. Aromas of lemon, lime, grapefruit, white flowers and wet stone. Dry palate with high acidity, medium-to-full body and a clean, mineral finish.

SANTORINI, KARAMOLEGKOS WINERY, PDO SANTORINI — 68

ASSYRTIKO

Pale lemon color with distinct aromas of lemon, grapefruit, white peach, white flowers, dough and wet stone. Medium-plus body, texture and sharp acidity are in perfect balance. Juicy citrus and stone fruit are wrapped in a mineral character that perfectly reflects the island's terroir.

NYKTERI, HATZIDAKIS WINERY, PDO SANTORINI — 110

ASSYRTIKO

Enchanting nose with strong aromas of smoke, sea breeze and nuts. Full-bodied on the palate, with intense acidity and texture. Barrel ageing softens the Assyrtiko, adding aromas of vanilla, honey, toast, sweet orange, roasted butter and hazelnut.

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WINE COLLECTION

ROSE WINE

AKRES ROSE, DOMAINE SKOURAS ,PGI PELOPONNESE — 7 / 27

AGIORGITIKO-MOSCHOFILERO

Aromas of cherries and raspberries with hints of flowers and notes of rose petals. Refreshing finish.

TOMI ROSE, KTIMA TROUPI, PGI MANTINEIA — 8 / 34

MOSCHOFILERO

Very light salmon color with gray highlights. Intense aromas centered around rose: rose water and rose petals, with tangerine peel and strawberry in the background. Tasty and refreshing on the palate, with an exotic finish.

ROSE DE XINOMAVRO, THIMIOPOULOS, PGI MACEDONIA — 36

XINOMAVRO

Dominant aromas of strawberry jam and tomato, followed by candied rose petals, cherry, raspberry, caramel and hints of quince. Crisp acidity balances the wine's texture beautifully.

LIMNIONA ROSE, ZAFEIRAKIS, PGI TYRNAVOS — 38

LIMNIONA

Elegant aromas of strawberry, cherry, white flowers. Expressive mouth with medium body, subtle acidity and light oiliness.

AMUSE ROSE, KTIMA MOUSON, VOIOTIA — 42

SAUVIGNON BLANC-MOUHTARO

Light salmon color and explosive aromas of lime, peach, pineapple, passion fruit, stone cherry, wild strawberry and lemon. Medium body, refreshing acidity and light oiliness.

PEPLO ROSE, KTIMA SKOURAS, PGI PELOPONNESE — 45

AGIORGITIKO- SYRAH- MAVROFILERO

Soft coral color with red-gold undertones. Intense and fresh on the nose, with aromas of watermelon, strawberry, white flowers and citrus, plus a hint of minerality. Medium-bodied, vibrant and acidic, with structure and complexity.

MERLOT single vineyard, DOMAINE COSTA LAZARIDI, PGI DRAMA — 47

MERLOT- GRENACHE ROUGE - AGIORGITIKO

Notes of cherry, strawberry, peach, verbena and mirabelle plum. Distinct hints of milk caramel complete the aromatic bouquet. Medium-bodied on the palate, with crisp acidity.

FOKIANO, GRYLLIS WINERY, PGI NAXOS — 59

FOKIANO-AIDANI

Light salmon/rose color with coppery red highlights. Nose of strawberry, cherry, and floral aromas. Dry mouth with refreshing acidity. Medium body.

YUCCA

WINE COLLECTION

RED WINE

RAPSANI, DOUGOS WINERY, PDO RAPSANI — 8 / 34

KRASATO-XINOMAVRO-STAVROTO

Medium ruby color and complex aromas of strawberry, cherry, vanilla, cedar, cinnamon, tea, tobacco and herbs. Medium-bodied, with crisp acidity and moderate yet juicy tannins.

DIAMANTOPETRA, KTIMA DIAMANTAKI, PGI CRETE — 38

SYRAH-MANDILARI

Ruby color with purple highlights. Ripe red fruits dominate the nose, with sour cherry, plum and cherry. Rich and intense, with refreshing acidity and rounded tannins. The long-lasting aftertaste leaves a lingering sensation of sweet spices.

EARTH & SKY, THIMIOPOULOS, PDO NAOUSA — 47

XINOMAVRO

Ruby color and elegant nose. Strawberry jam, ripe pomegranate, cranberry, tomato and floral notes. Juicy and complex on the palate, with medium-plus body, high acidity and moderate but fine-grained tannins. The spicy cinnamon-and-pepper aftertaste is long and highly enjoyable.

PALEO, MARKOU VINEYARDS, PGI ATTIKI — 52

CABERNET SAUVIGNON-MERLOT

Deep ruby color. Concentrated aromatic bouquet with notes of aromas of black forest berries, intense spices, leather and chocolate. In the mouth we find strong tannins, aromas of plum and wild strawberries, freshly ground black pepper and vanilla.

POTAMISIA, GRYLLIS WINERY, PGI NAXOS — 59

MANDILARIA-AIDANI

Medium to deep ruby color. Aromas of red cherry, sour cherry, dried fruit, pepper and herbs. Lively acidity on the palate, with medium-to-firm tannins and medium body.

MAVROTRAGANO, ESTATE ARGYROS, SANTORINI — 100

MAVROTRAGANO

Dark red color, with sweet aromas of black fruit, leather, smoke and oak, as well as a strong earthy character and slight minerality. Well-structured, rounded and excellently balanced, with a long aftertaste.

YUCCA

WINE COLLECTION

SPARKLING WINES

WHITE

GRANDE VENTO PROSECCO — 7 / 38

Vinicola Serena, DOC Veneto

GLERA

Elegant, fresh and pleasant sparkling wine with a refined long finish. Intense aromas of fruit and flowers emerge.

AMALIA BRUT — 45

Domaine Tselepos, PGI Arcadia

MOSCHOFILERO

Fine bubbles with intensity and a long-lasting mousse. Distinct notes of lemon blossom and honey, with aromas of brioche and dough.

BRUT PREMIERE — 150

Louis Roederer, Champagne

PINOT NOIR • PINOT MEUNIER • CHARDONNAY

Aromas of ripe pear and nectarine, with notes of smoke and butter. Juicy and complex on the palate, with a strong finish and lingering minerality.

ICE IMPERIAL — 170

Moët & Chandon, Champagne

PINOT NOIR • PINOT MEUNIER • CHARDONNAY

Strong aromas of tropical fruits, nectarines and raspberries. Seductive sweetness of caramel and quince jam, with refreshing blackcurrant acidity and hints of ginger.

ROSÉ

PROLOGUE — 45

Domaine Zafeiraki, PGI Tyrnavos

LIMNIONA • ASSYRTIKO

Bright light pink color. Red fruits and floral notes, with classic yeast aromas from the traditional method in the background.

BRUT ROSÉ — 180

Moët & Chandon, Champagne

PINOT NOIR • PINOT MEUNIER • CHARDONNAY

Intense bouquet of red fruits, floral notes and a subtle peppery touch. Expressive palate combining intensity and softness, with juicy, persistent red-fruit character.

YUCCA

WINE COLLECTION

DESSERT WINES

SAMOS GRAND CRU , EOS SAMOU, SAMOS — 5/50ml 38/0.5L

MUSCAT

A classic Vin Doux Naturel. Its color is reminiscent of topaz, while the nose beautifully expresses the characteristic aromas of Muscat. The palate is fresh, with sweetness balanced by acidity.

OMEGA LATE HARVEST, KTIMA ALFA, AMYNDEON — 7.5/50ml 65/0.5L

GEWÜRZTRAMINER-MALAGOUZIA

Full-bodied and full-flavored, with rose petals, pear and apricot, as well as the peppery floral aromas of Gewürztraminer. Residual sugars are perfectly balanced by acidity, leading to a pleasant long finish.

POLLIOS OINOS, ANATOLIKOS VINEYARDS, XANTHI — 7.5/50ml 65/0.5L

ASSYRTIKO-MAVROUDI OF THRACE

Grapes are sun-dried for 15–17 days, followed by long fermentation in amphorae for 100 days with indigenous yeasts and 36 months of maturation in barrels without added sulfites. The wine is untreated and unfiltered. Rich and generous, with deep color and complex aromas of raisins, dried figs and plums, cherry and sour cherry jams, pine honey, tobacco and spices. Full-bodied, with balanced sweetness, excellent structure and acidity, and a long, complex, exuberant aftertaste.

STORE SUPERVISOR (LEGALLY RESPONSIBLE): ATHINA ANAGNOSTOPOULOU
ALL PRICES ARE FINAL AND INCLUDE ALL APPLICABLE CHARGES
(FOOD 13% VAT, ALCOHOL 24% VAT, 5% MUNICIPAL TAX)
COMPLAINT FORMS ARE AVAILABLE IN OUR ESTABLISHMENT FOR ANY AND ALL COMPLAINTS.
THE CONSUMER IS NOT OBLIGED TO PAY IF THEY HAVE NOT RECEIVED THE PROPER PAYMENT NOTICE (RECEIPT/INVOICE)