








# The Greek Wine Companion

Two Greek grapes. Three distinctive wines.
A world of food to enjoy with them.

**OURANOS / ANAPAMOS / JARDIN**

# Find your wine.
# Follow your appetite.

A practical companion to the bottles you discovered with us in Athens.

## OURANOS

Malagousia | Dry white
Floral, peach and citrus.
Start with herbs, seafood and lighter poultry.

## ANAPAMOS

Agiorgitiko | Dry red | 13% alc./vol.
Cherry, sour cherry and supple tannins.
Start with cooked tomato, beef and roast meats.

## JARDIN

Agiorgitiko | Dry rosé | 12.5% alc./vol.
Fresh and fruit-led.
Start with mezze, grilled vegetables and light tomato.

Choose by the strongest flavour on the plate, not just by the colour of the meat.

# Let the sauce choose the wine.

### 1 / MATCH THE WEIGHT

A delicate plate needs a wine that leaves room for it. Rich, roasted or slow-cooked food usually welcomes more body.

### 2 / FOLLOW THE SEASONING

Herbs and gentle citrus: begin with OURANOS. Light tomato and salty mezze: try JARDIN. Deep tomato and savoury meat sauces: begin with ANAPAMOS.

### 3 / WATCH HEAT AND SWEETNESS

Chilli can amplify alcohol and tannin. A dry rosé is a trial for mild heat, not a cure for very hot food. Sweet desserts can make dry wines seem sharper.

### 4 / MAKE A SMALL COMPARISON

Sip the wine alone. Take a bite. Sip again. Ask: does it feel fruitier, softer, fresher or more intense? Your preference is the final guide.

**A USEFUL DISTINCTION**

Food can change your perception of a wine. A pairing does not, by itself, prove the wine's quality.




# OURANOS

## MALAGOUSIA / DRY WHITE

A bright, aromatic white with jasmine, ripe peach and fresh citrus in its published profile. Choose food that lets its floral character remain part of the conversation.

**YOUR STARTING POINT: HERBS + DELICATE FLAVOURS**

# Fresh herbs. Gentle cooking.





### FISH & SHELLFISH

White fish, prawns or squid, grilled or gently cooked with olive oil and herbs. Keep lemon moderate and avoid very smoky sauces.

### CHICKEN & TURKEY

Lightly grilled or roasted poultry with thyme, oregano or parsley. Light cream sauces can work; very rich butter sauces may dominate.

### VEGETABLES & LEGUMES

Roasted aubergine, courgette, leafy greens, herb-led chickpeas or white beans. Dress lightly; heavy vinegar changes the match.

### PASTA, RICE & CHEESE

Olive-oil or light herb sauces, vegetable rice and fresh, mild cheeses. Strong blue cheese and sweet glazes are harder partners.

### YOUR TASTING MEMORY

Roasted aubergine spread on a crisp rusk: our workshop starting point. A little garlic is easier to balance than a strongly garlicky bite.



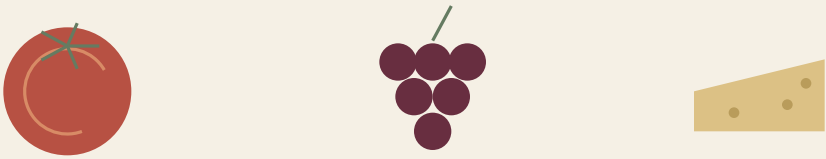

# ANAPAMOS

## AGIORGITIKO / DRY RED

Fresh red fruit, cherry and sour cherry, medium acidity and supple tannins in the shop profile. Individually hand-painted bottles make the table a meeting of wine and art.

**13% ALC./VOL. | HAND-PAINTED COLLECTOR'S BOTTLE**

# Cooked tomato. Savoury depth.



### BEEF & VEAL

Slow-cooked beef, braised veal, meatballs and minced beef with a savoury tomato sauce. These are especially promising starting points.

### LAMB & PORK

Herb-roasted lamb or pork and moderately grilled cuts. Avoid heavy charring or very sweet barbecue glaze, which can overwhelm the fruit.

### CHICKEN, PASTA & PIZZA

Chicken in cooked tomato, meat-based pasta sauces and savoury pizza toppings. The sauce matters more than whether the meat is red or white.

### VEGETARIAN & CHEESE

Mushrooms, roasted aubergine, lentils in tomato and moderately aged hard cheeses. With very earthy or umami-rich food, compare a bite before committing.

**YOUR TASTING MEMORY**

Roasted red pepper and garlic spread: the sweetness of roasting and its savoury intensity invite a fruit-led red. Keep the garlic proportion balanced.




# JARDIN

## AGIORGITIKO / DRY ROSÉ

A fresh, fruit-led and lighter expression of the same grape used for ANAPAMOS. A flexible starting point for a table of mezze, vegetables and gently grilled food.

**12.5% ALC./VOL. | SERVE AT 10°C**

# A generous table. A lighter touch.





### MEZZE & CHEESE

Feta, roasted pepper, olives and mild dips in small portions. Choose one or two dominant flavours rather than combining every strong ingredient.

### FISH & POULTRY

Grilled salmon or tuna, chicken skewers and lightly grilled turkey. Herb seasoning and gentle browning keep the food in its lighter register.

### TOMATO & VEGETABLES

Fresh tomato with moderate dressing, light cooked tomato, roasted peppers, aubergine and vegetable pasta. Deeper meat sauces point towards ANAPAMOS.

### A LITTLE SPICE

Try mildly spicy pepper and feta with a chilled small pour. If chilli becomes the main sensation, reduce the heat; this wine is dry, not sweet.

**YOUR TASTING MEMORY**

Our spicy red pepper and feta bite comes last. Take a small bite and keep some JARDIN for this final comparison.

# What is on your plate?

| | |
|---|---|
| White fish / prawns + herbs | **OURANOS** |
| Chicken + herbs / light cream | **OURANOS** |
| Leafy greens / courgette / fresh cheese | **OURANOS** |
| Chicken + light tomato | **JARDIN** |
| Salmon / tuna, gently grilled | **JARDIN** |
| Feta / roasted pepper / mixed mezze | **JARDIN** |
| Vegetable pasta + light tomato | **JARDIN** |
| Beef / veal + rich cooked tomato | **ANAPAMOS** |
| Lamb / pork, herb-roasted | **ANAPAMOS** |
| Meat sauce / savoury pizza | **ANAPAMOS** |
| Mushrooms / lentils + deep tomato | **ANAPAMOS** |
| Very hot chilli / sweet dessert | **NO EASY MATCH** |

A starting point, not a verdict. More chilli, vinegar, sweetness or smoke can change the best choice.

# Three bites.
# Three discoveries.

### 01 / OURANOS + ROASTED AUBERGINE

Begin with a sip of Malagousia alone. Taste the aubergine bite, then return to the same wine. Notice whether the floral character stays clear.

### 02 / ANAPAMOS + PEPPER & GARLIC

Try the red alone, then the roasted red pepper and garlic bite. Does the wine feel rounder, more savoury or less fruity? There is no required answer.

### 03 / JARDIN + SPICY PEPPER & FETA

Finish with the spicy bite and the rosé. Use a small portion. Keeping chilli until last protects the earlier comparisons.

**KEEP THE ORDER YOU ENJOYED WITH US**

White, red, then rosé with the spicy bite is our food-led workshop sequence. For wines alone, white, rosé, red is a useful general progression.

## Sip. Bite. Sip again.
## What changed for you?

# Small details. Better glasses.

### OURANOS / SUGGESTED 8-10°C

Serve chilled, then let the glass warm slightly if the aromas seem quiet. This is a practical starting range, not a bottle-specific technical specification.

### JARDIN / 10°C

The shop recommends 10°C. Keep the bottle cool between pours; over-chilling can make aromas harder to notice.

### ANAPAMOS / SUGGESTED 16-18°C

Slightly cool rather than warm room temperature. Start with a small pour and allow time in the glass; do not automatically decant an older bottle.

### AFTER OPENING

Reclose and refrigerate all three wines, including the red. Enjoy promptly, usually over the next few days; freshness varies. Let the red warm gently before serving.

### TWO QUESTIONS WE OFTEN HEAR

Fruity does not mean sweet: all three wines here are dry. And the aroma of peach or cherry does not mean fruit has been added.

# Good advice begins with the bottle.

These recommendations combine the published profiles of our three wines with established food-pairing principles. They are suggestions to explore, not claims from a controlled tasting of every dish.

### OUR WINES

OURANOS, ANAPAMOS and JARDIN: current product pages and original shop imagery.
**READ SOURCE ONLINE**

### GREEK GRAPE PROFILES

Wines of Greece: Malagousia and Agiorgitiko. The grape's link to Nemea does not, by itself, give a bottle PDO Nemea status.
**READ SOURCE ONLINE**

### FOOD & WINE INTERACTIONS

WSET: Masterful food and wine pairing; How to pair drinks with spice.
**READ SOURCE ONLINE**

### SUPPORTING VARIETAL CONTEXT

Ktima Gerovassiliou: Malagousia. Magavali Winery: Agiorgitiko guide. These are context sources, not specifications for our bottles.
**READ SOURCE ONLINE**

Additional references: Malagousia profile · Chilli and wine · Agiorgitiko context

Prepared for Ancient Symposium guests | November 2026.
Wine profiles and availability may change with the release. Food images are decorative illustrations; bottle images come from our website and e-shop. Enjoy responsibly.








# Your next meal.
# A little more Greece.

Explore OURANOS, ANAPAMOS and JARDIN in our e-shop. Choose the bottle that suits your table, or ask us to help you find your match.

**EXPLORE THE WINES**

**SCAN TO SHOP**

Cooking something special?
**Tell us what is on your menu.**

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Contact Ancient Symposium