Attica Wines

GREEK WINE
REIMAGINED

THE PGI WINES OF ATTICA

PGI Attiki (ΠΓΕ Αττική)

PGI Slopes of Kithaironas
(ΠΓΕ Πλαγιές Κιθαιρώνα)



CONTENTS

1. INTRODUCTION TO ATTICA 4

2. MAP OF ATTICA 5

3. HISTORY AND CULTURE 6
- History 6
- The modern era 6
- Athens, an international gastronomy hub 7
- Sight-seeing attractions 7

4. ATTICA TERROIR 8
- Viticulture 8
- Facts 9
- Old vines 9
- Vinification 10
- Savatiano and a warming Mediterranean 11

5. SAVATIANO 12
- Savatiano at a glance 13
- 1935: the first aged Savatiano 13
- Saying the varieties out loud 14

6. THE APPELLATIONS 16
- PGI ATTIKI (ΠΓΕ ΑΤΤΙΚΗ) 16
- Four climates inside one appellation 17
- PGI SLOPES OF KITHAIRONAS (ΠΓΕ ΠΛΑΓΙΕΣ ΚΙΘΑΙΡΩΝΑ) 18
- The cold corner of a hot region 18
- 2500 BC, and the god the tragedies were written for 19
- The two appellations side by side 20

7. SERVING AND VISITING 21
- Serving 21
- Visiting the vineyards 22
- Frequently asked questions 23
- Grape by grape: style, serving temperature and the table 24

8. VISITING THE VINEYARDS 26
- Three landscapes, one hour apart 26
- When to come 26
- Practical notes 26

1. INTRODUCTION TO ATTICA

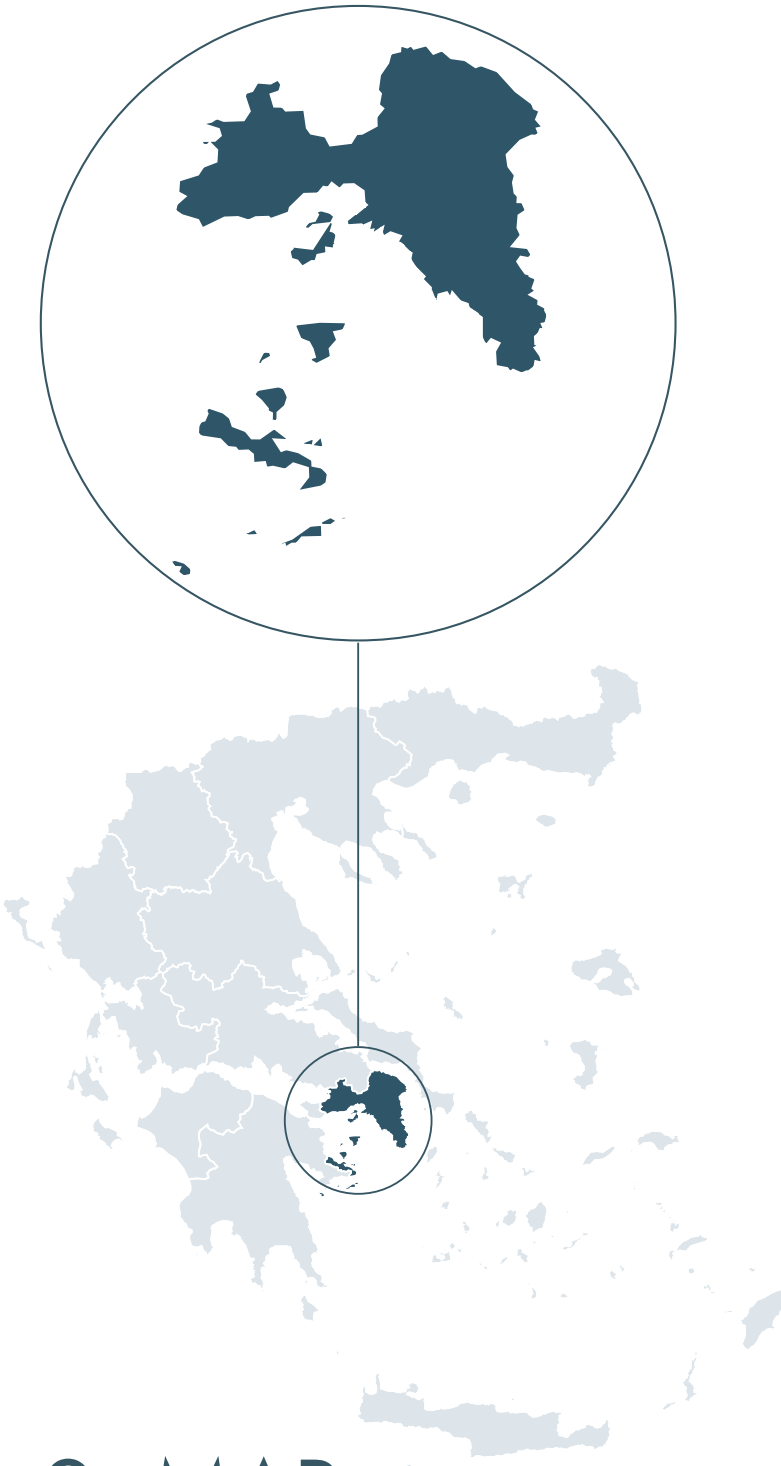
The wine region of Attica is in the midst of a renaissance that began during the 1990s, with substantial investment in modern winemaking technology and a concerted effort to upgrade the vineyards. A new generation of winemakers has taken on the task of reinventing the style of Attica wines, produced here since ancient times.

The region of Attica is home to the ancient city of Athens, the country's capital. Its vineyards represent some of the largest in Greece and have always been the principal source of wine for the city, where local consumption absorbed most of the region's production. It is also one of the few European capitals with commercial vineyards inside the city's administrative boundaries. Many of those vineyards sit within residential areas and coexist peacefully with the people who live there.

Attica is one of the hottest and driest growing regions in Greece. It is a peninsula surrounded by sea, which moderates the local climate, and several mountain ranges encircle the basin and protect it from extreme winter temperatures. The foundation of the vineyard is Savatiano, a white variety transformed over the last decades under the watchful eye of a new generation of growers. The wines are fresh and crisp, with depth and balance, and display notable potential for aging often up to a decade uncommon among white varieties grown in such warm conditions.

This leaflet covers the two appellations at the heart of that work: PGI Attiki (ΠΓΕ Αττική), which extends across the whole region, and PGI Slopes of Kithaironas (ΠΓΕ Πλαγιές Κιθαιρώνα), the cool, continental zone on the region's north-western edge.





2. MAP
OF ATTICA

3. HISTORY - CULTURE

HISTORY

The vineyard of Attica has a long-standing winemaking history. Wine is thought to have been produced here for some four millennia, and the region is considered among the oldest and most important vineyards of Europe. Wine has always played a part in the religious and cultural life of Athens, closely connected with the social, economic and artistic life of the city.

Early in its history Athens developed strong commercial ties throughout the known ancient world. Amphorae containing wine travelled to its far corners, while kylikes, kraters and other clay vessels used for wine have been found in archaeological excavations and shipwrecks, demonstrating the city's importance in winemaking.

In ancient Greece the symposium — literally, drinking together — was the gathering that followed the meal. Wine sat at the centre of these events, accompanied by music, dancing, recitals and the discussion of political, scientific and philosophical ideas. Some of the greatest ideas of philosophy and democracy were born in the symposia of Athens, Elefsina, Megara and Marathon, all within Attica.

The ancient Greeks loved wine and worshipped Dionysus. Legend has it that the god came to Attica and was received by Icarius, an Athenian who welcomed him into his house, and that Dionysus gave the gift of the vine as a reward for that hospitality. The story is set at Icaria, on the north-eastern slopes of Penteli, beside the area that still carries the god's name today: Dionysos. The oldest vine-planting story in Greek myth is set inside what is now PGI Attiki, and the vineyard is still there.

THE MODERN ERA

Attica has always been a large wine market and one with real opportunities for growers. The region's proximity to Athens and to the port of Piraeus made life easier for local farmers and producers, who could sell everything they grew and bottled. That comparative advantage was recognised early, and the first wineries were established during the 19th century. The quality potential of the region, however, remained largely untapped until recently.

ATHENS, AN INTERNATIONAL GASTRONOMY HUB

Attica possesses a rich culinary heritage, and a great number of the agricultural products that form the basis of the Mediterranean diet are produced within the region. Athens is a leading gourmet destination, home to fine dining, an authentic street-food culture and traditional tavernas that offer an elevated gastronomic experience. Over the last decade a new generation of wine bars has opened, offering the best of Greek wine alongside everything from mezedes to a full range of wine-friendly food.

SIGHT-SEEING ATTRACTIONS

Athens is one of the oldest cities in the world, as its many archaeological sites make clear. The Parthenon atop the rock of the Acropolis, the Acropolis Museum, the Ancient Agora and a multitude of Greek and Roman monuments in the historic centre draw millions of visitors every year. Within this complex mosaic you will find scattered vineyards in close proximity to the city centre, easy access to the archaeological treasures of the region, nearby beaches, walking trails, and the wineries themselves.



4. ATTICA TERROIR

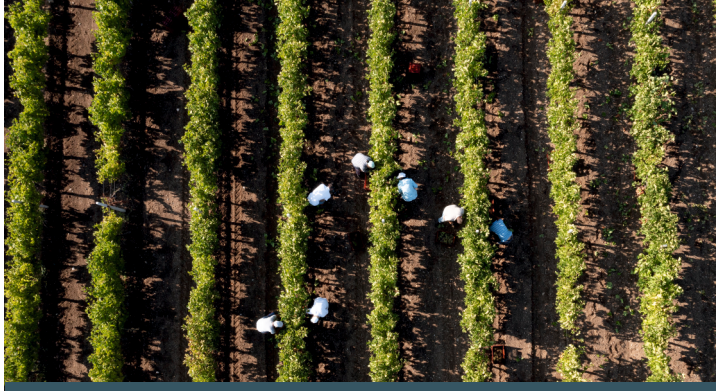
Attica is a peninsula with a long coastline, bordered by the Corinthian Gulf in the north-west, the Saronic Gulf in the south-southwest and the South Euboean Gulf in the east. Its borders with neighbouring regional units are essentially the limits imposed by mountains: Mount Gerania in the west, and Kithaironas, Pateras and Parnitha in the north. Pendeli and Ymittos define the boundaries of the city itself. The mountains shelter the vineyards from the prevailing cool northerly winds.

The climate is typically Mediterranean, with variation between sub-regions. Winters are mild, summers warm and dry, and the heat is moderated by sea breezes. Sunshine is ample throughout the year and average temperatures are among the highest in Greece, at around 18 °C annually. Soils are diverse, with limestone and calcareous-clay predominating. They are relatively poor, which helps limit yields and provides higher quality fruit.

VITICULTURE

Old vines, manually worked vineyards and small viticultural zones are among the key characteristics of Attica. The climate is warm and dry with minimal rainfall, especially during the growing season, which allows healthy fruit at very low risk from disease. That minimises the need for chemical spraying and makes the region well suited to organic cultivation.

Attica has always been a large wine market and one with real opportunities for growers. The region's proximity to Athens and to the port of Piraeus made life easier for local farmers and producers, who could sell everything they grew and bottled. That comparative advantage was recognised early, and the first wineries were established during the 19th century. The quality potential of the region, however, remained largely untapped until recently.



Facts

Vineyard area: 6,200 ha.
Vineyard holdings: 7,000.
Average size of holding: less than 0.9 ha.
Savatiano: 5,500 ha, 89% of total plantings in Attica.
Pink-skinned Roditis: 2.5% of total plantings.
Assyrtiko: 2%, increasing.
Malagousia: 1.3%.
Cabernet Sauvignon: 1%, the most planted red grape.
Other important varieties: Merlot, Syrah, Agiorgitiko.

Source: Greek National Statistics, 2020.



OLD VINES

Old vines are extremely important in Attica. Most are trained in the gobelet system to endure the dry, hot climate: low, free-standing, with no wire and no trellis. In areas such as Mesogaia there are still many old vineyards in production, originally planted in the late 1950s. They constitute a unique ampelographic heritage for the region.
The lack of water and the poor limestone soils force the roots deep into the subsoil in search of water and nutrients. Yields are naturally low, at 28 35 hl/ha, and the wines are concentrated, with a marked mineral character and long aging potential.



VINIFICATION

The full development of Savatiano's quality potential, the diversity of available terroirs and the increasing number of dynamic wineries are driving the current renewal of the region's vineyards. The new generation of winemakers is producing a fascinating array of styles based on native Savatiano, other indigenous varieties and international grapes. It is a blend of tradition and innovation.

Producers are pioneering modern viticulture, vinifying in alternative vessels and maintaining a hold on long-standing traditions. The range of new styles includes p tillant naturel, lees treatments and low-intervention wines made with no added sulphites.



Savatiano and a warming Mediterranean

Attica has always been hot and dry. What has changed is how much that matters.

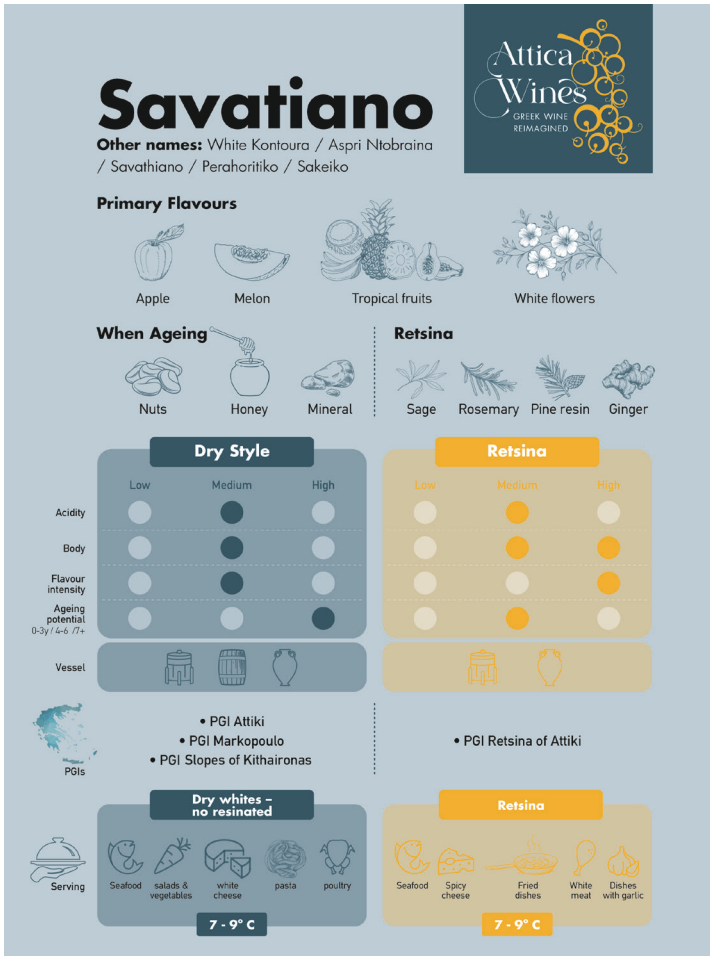
For most of the last century the old bush vines of the Mesogaia were valued for volume, not for what they could withstand. Growers across southern Europe are now looking for vineyards that can be worked without irrigation, and Attica has been doing exactly that for generations not as an experiment, but because there was never enough water to do anything else.

The method is old and specific. Vines are trained in gobelet, low to the ground and free-standing. The canopy shades its own fruit through the hottest hours of the afternoon, spacing is wide, and because the surface holds almost no water through the summer the roots go down rather than out. A vine planted in the late 1950s has had seventy years to find what it needs.

The same dryness keeps disease pressure low. Downy and powdery mildew both need moisture and warm nights to establish, and Attica supplies neither in quantity during the growing season. None of this was designed as a response to a warming climate. It is simply what a dry place has always required.

5. SAVATIANO

Savatiano is the single most important grape variety in Attica and, overall, the most widely planted variety in Greece. It finds its finest expression in the low-yielding, bush-trained old vines found throughout the region. These wines are part of the new generation of Greek whites that show a true sense of place. The variety is known under several synonyms, among them Lefki Kontoura, Aspri Dobraina, Sakeiko, Savathiano and Perahoritiko. It has large, compact clusters with medium-sized berries, is highly resistant to drought and fungal disease, and ripens relatively late, from early to mid-September.



Savatiano at a glance

Alcohol: medium
Acid: medium
Body: medium

Aroma and flavor: expressive, moderate fruit aromas reminiscent of apples, peaches and tropical fruits such as melon and banana, with floral hints of jasmine and citrus blossom and herbal undertones. The palate is medium-bodied, with moderate, well-balanced acidity and good complexity.

Bottle-age bouquet: wines from low-yielding older vines have long aging potential, often a decade or more, developing honey, toasted nuts and petrol-like notes with a mineral, complex character.

Styles

- Pleasantly fruity, with excellent value for money
- Complex, with great depth and long aging potential
- Barrel-fermented
- Blends with other grape varieties
- Skin contact wines
- Wines with minimal intervention

Pairings

- Fresh, fruity styles: poultry, vegetables, fish, shellfish and white cheese. Green salads, ratatouille, cheese or vegetable pies, calamari, pasta with vegetables, roast chicken.
- Aged wines: grilled fish, slow-cooked pork, meat casseroles with vegetables, fried meatballs.
- Asian dishes: nigiri sushi and sashimi, seafood stir-fry, fish ceviche.

1935: the first aged Savatiano

The idea that Savatiano can age is usually treated as a recent discovery. It is not. In 1935 a Savatiano was bottled in the Mesogaia and held back for eight years before release, in a run of two hundred thousand bottles. That is not a barrel kept aside as an experiment but a commercial decision, taken at scale, by a producer who already knew what the wine would do with time.
The late releases now appearing from Attica wineries are therefore not an innovation. They are a return.



Saying the varieties out loud

Greek stress moves, and it changes the word. Savatiano is stressed on the last syllable. Stress is marked below in capitals.

Savatiano	sa-va-tya-NO
Assyrtiko	a-SEER-ti-ko
Roditis	ro-DEE-tis.
Malagousia	ma-la-gu-ZYA
Aidani	a-i-DHA-ni
Athiri	a-THEE-ri.
Agiorgitiko	a-yor-YEE-ti-ko
Limniona	lim-nee-O-na
Mandilaria	man-dee-la-RYA
Mouchtaro	MOOKH-ta-ro.



AERIAL PHOTO OF VINEYARD IN **PGI ATTIKI** (ΠΓΕ ΑΤΤΙΚΗ)

6. THE APPELLATIONS

PGI ATTIKI (ΠΓΕ ΑΤΤΙΚΗ)

Region: Attica is located on a peninsula in the southeastern part of Central Greece, and is dominated by the ancient city of Athens. Wines bearing the PGI Attiki designation can be produced throughout the region at an altitude of over 30 meters above sea level.

Climate: typical hot Mediterranean, particularly dry during the summer. Most of the Attica region is surrounded by the sea and cool sea breezes help moderate warm temperatures during the growing season.



Topography: mountainous and semi-mountainous vineyards as well as vineyards on the valley floor.

Soil: diversity of soils, predominantly limestone.

Most important grape: Savatiano.

Permitted white and pink-skinned grapes: Aidani, Athiri, Assyrtiko, Malagousia, Roditis, Savatiano, Chardonnay, Sauvignon Blanc, Ugni Blanc.

Permitted red grapes: Agiorgitiko, Limniona, Mandilaria, Mouchtaro, Cabernet Sauvignon, Carignan, Grenache Rouge, Merlot, Syrah.

Wine color: white, red, rose. Permitted styles: dry, semi-dry, semi-sweet, sweet, sweet from sun-dried grapes.

Main wine styles: fruity, refreshing dry whites; complex and mineral whites with long aging potential; medium to full-bodied dry reds; fresh dry roses.

Dominant style: fresh, crisp dry whites.



Four climates inside one appellation

In practice, this is the designation most Attica wine is bottled under. It has to be: with holdings averaging well under a hectare, a single winery may draw fruit from parcels several kilometers and several soil types apart, and the regional name is the only one that covers them all honestly.

Depending on proximity to the coast and altitude, the region produces a series of distinct microclimates. Mesogaia, in the east, is the warmest and driest, with around 2,900 hours of sunshine and less than 400 to 450 mm of rain a year. Megara, in the west, sits between two gulfs and is relatively cooler, with vineyards climbing Mount Gerania to as high as 700 meters. The slopes of Kithaironas bring continental influence. Northern Attica, on Parnitha and Penteli, is the coolest of all, with altitudes reaching 400 meters at Stamata and Kapandriti.

The consequence is that Savatiano is not one wine. From Keratea it tends to be more mineral and herbal. From Stamata, higher and cooler, it is lean and elegant, with high acidity and moderate alcohol. Same variety, same training, one appellation — and wines a blind taster would not necessarily place together.

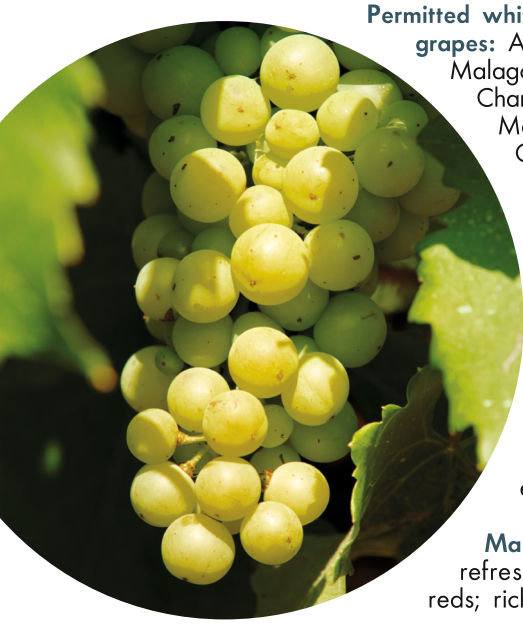
PGI SLOPES OF KITHAIRONAS (ΠΓΕ ΠΛΑΓΙΕΣ ΚΙΘΑΙΡΩΝΑ)

Region: Attica and Boeotia, on both sides of Mount Kithaironas. One side lies in the western part of Attica and includes the area of Erythres, while the other lies in the Boeotia regional unit and includes the area of Plataies.

Climate: Mediterranean with continental influences. Heavy snow can cover the vineyards during the winter, and there is a significant diurnal range during the growing season, resulting in slow but full maturation.

Topography: hilly terrain with gentle rolling hills, at altitudes of up to 400 meters above sea level. Soil: clay loam and sandy loam, quite fertile, with the best vineyards on well-drained gentle slopes.

Most important white and pink-skinned grapes: Savatiano, Malagousia, Assyrtiko.



Permitted white and pink-skinned grapes: Athiri, Assyrtiko, Malagousia, Roditis, Savatiano, Chardonnay, Sauvignon Blanc. Most important red grapes: Cabernet Sauvignon, Merlot, Syrah.

Permitted red grapes: Agiorgitiko, Cabernet Sauvignon, Carignan, Grenache Rouge, Merlot, Syrah.

Wine color: white, rose, red. Permitted styles: dry, semi-dry, semi-sweet, excluding rose.

Main wine styles: fruity refreshing dry whites; soft fruity reds; rich, dense reds.

The cold corner of a hot region

Kithaironas is the outlier. It is the only Attica zone where altitude and continental influence, rather than the sea, set the terms, and the only one where red wine is the point rather than the exception. Plots here are larger and planted with younger vines, and cultivation is easier and more economically viable than in the fragmented, hand-worked Mesogaia. This is the part of Attica where a producer can plant with intent rather than inherit.

The zone straddles two regional units along both flanks of the mountain, rising to 400 meters. Appellation boundaries usually follow administrative lines. This one follows a landscape.



2500 BC, and the god the tragedies were written for

Historical texts and archaeological findings place viticulture around Erythres from at least 2500 BC. The broader area holds the Oracle of Kithaironas, the cave of the Nymphs of Dionysus and the cave known as Sfragidio. The detail that matters most sits on the boundary itself. The ancient city of Eleutherae, between Attica and Boeotia, was a centre of the worship of Dionysus, and it was from here that the cult of Dionysus Eleuthereus was carried to Athens. The City Dionysia was held in his honour, and almost all the Greek drama that survives was written for that festival. The rural festival at Eleutherae is thought to have begun as a celebration of the cultivation of the vine. At the Theatre of Dionysus beneath the Acropolis, the priest of Dionysus Eleuthereus was the principal honoree, his marble throne placed at the centre of the front row.
The plays were performed in Athens. The god they were written for came from this mountain, and he came from a vineyard.

The two appellations side by side

	PGI ATTIKI	PGI SLOPES OF KITHAIRONAS
Where	The whole region of Attica, from vineyards above 30 meters	Both flanks of Mount Kithaironas, up to 400 meters: Erythres in western Attica, Plataies in Boeotia
Climate	Hot Mediterranean, dry in summer, moderated by sea breezes	Mediterranean with continental influences; winter snow, wide diurnal range
Soils	Diverse, limestone and calcareous-clay predominant, relatively poor	Clay loam and sandy loam, quite fertile; drainage is decisive
Vineyard	Small holdings, old gobelet bush vines from the late 1950s, dry-farmed at 28–35 hl/ha	Larger plots, younger vines; cultivation easier and more economically viable
Key white grapes	Savatiano, then Malagousia, Assyrtiko, Roditis	Savatiano, Malagousia, Assyrtiko
Key red grapes	Agiorgitiko, Mandilaria, Cabernet Sauvignon, Merlot, Syrah, in small plantings	Cabernet Sauvignon, Merlot, Syrah
Wine colors	White, red, rose	White, rose, red
Main styles	Fruity refreshing dry whites; complex mineral whites with long aging potential; medium to full-bodied dry reds; fresh dry roses	Fruity refreshing dry whites; soft fruity reds; rich, dense reds
Dominant style	Fresh, crisp dry white	Dry, across all three colors
Serving	Young white 10 12 °C; old-vine and barrel-fermented 12 14 °C	Whites 10 12 °C; reds 16 18 °C, fruit-driven styles slightly cooler
At the table	Fish, shellfish, vegetables, white cheese, roast poultry; aged bottles with grilled fish, slow-cooked pork, meat casseroles	Grilled lamb and goat, roast meats, game, tomato-based dishes, aged hard cheeses; the whites with grilled fish and greens

Read across the table and the argument for carrying both appellations becomes obvious. One is a warm, coastal, white-wine region with a stock of seventy-year-old dry-farmed vines. The other is a cool, continental red-wine zone an hour to the north-west. They are neighbours, and they do not overlap.

7. SERVING AND VISITING

Serving

Temperature does more work with these wines than with most. Savatiano carries its aromatics at moderate intensity, and a few degrees decide whether they reach the glass.

- Young dry Savatiano -10-12°C, in a standard white wine glass.
- Old-vine, barrel-fermented or aged Savatiano 12-14°C, in a wider bowl. These suffer most from over-chilling: honey, toasted nut and the petrol-like note of bottle age need warmth to show at all.
- Kithaironas reds - 16-18°C, and the fresher, fruit-driven styles are worth trying slightly cooler.
- Old bottles are worth standing upright for a day and opening without decanting. There is rarely sediment, and the aromatics are easily lost.

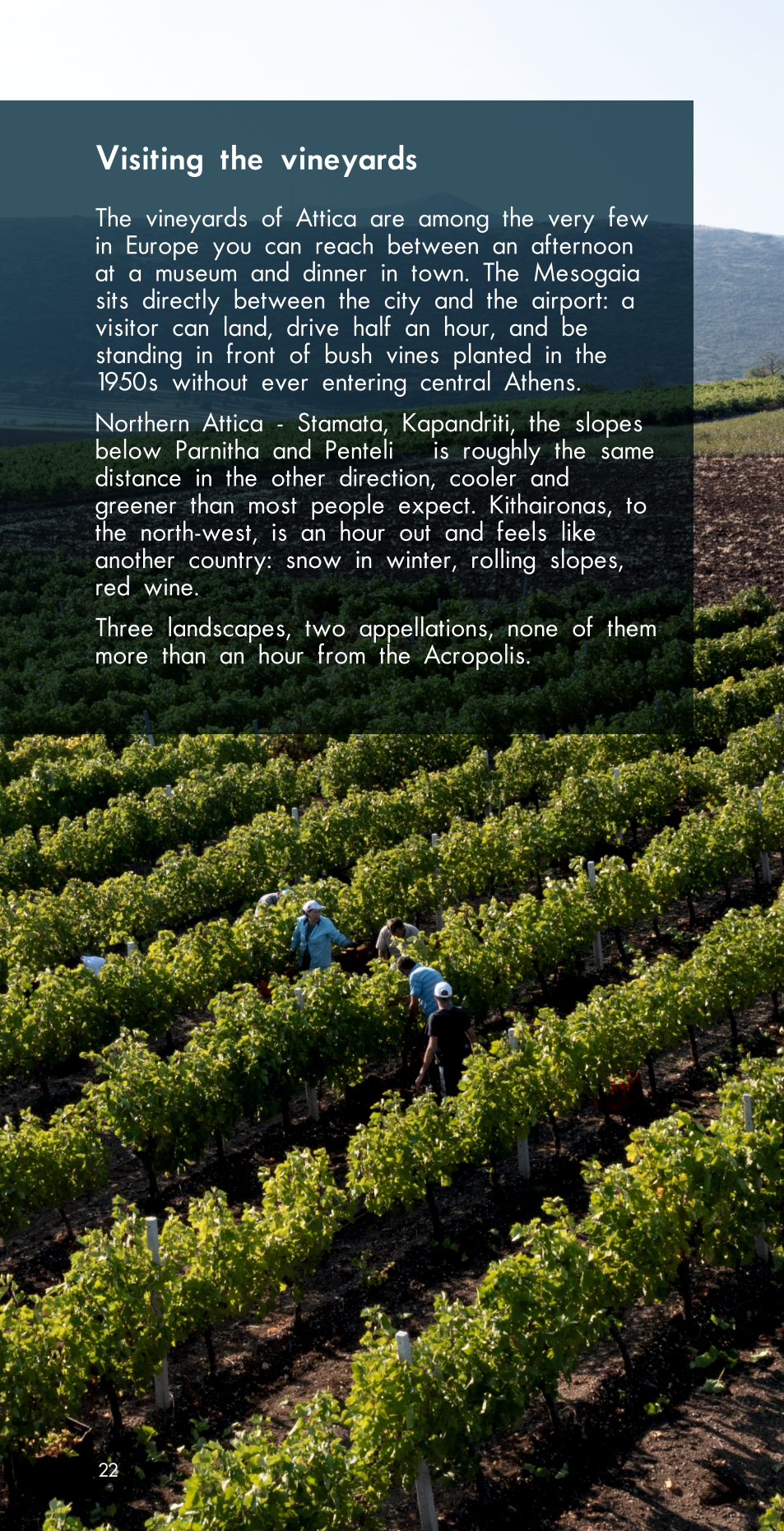


Visiting the vineyards

The vineyards of Attica are among the very few in Europe you can reach between an afternoon at a museum and dinner in town. The Mesogaia sits directly between the city and the airport: a visitor can land, drive half an hour, and be standing in front of bush vines planted in the 1950s without ever entering central Athens.

Northern Attica - Stamata, Kapandriti, the slopes below Parnitha and Penteli is roughly the same distance in the other direction, cooler and greener than most people expect. Kithaironas, to the north-west, is an hour out and feels like another country: snow in winter, rolling slopes, red wine.

Three landscapes, two appellations, none of them more than an hour from the Acropolis.



Frequently asked questions

What is Savatiano?

A white variety, the most widely planted in Greece and the foundation of the Attica vineyard, covering about 5,500 of the region's 6,200 hectares. It is highly resistant to drought and fungal disease and ripens late, from early to mid-September.

Does Savatiano age?

From low-yielding old vines, yes often a decade or more, developing honey, toasted nuts and petrol-like notes with a mineral character. This is not a recent discovery: a Savatiano was released in 1935 after eight years in bottle, in a run of two hundred thousand.

What is the difference between the two appellations?

PGI Attiki covers the whole region and is warm, coastal and predominantly white. PGI Slopes of Kithaironas is a smaller, cooler, continental zone on the north-western edge, and it is the one where red wine is the point rather than the exception.

Does Attica make red wine?

Yes, though it remains a small part of production. The reds worth seeking come mainly from Kithaironas, led by Cabernet Sauvignon, Merlot and Syrah, in styles from soft and fruity to rich and cellar-worthy.

How old are the vines?

In areas such as Mesogaia, many vineyards still in production were planted in the late 1950s. They are trained in gobelet, dry-farmed, and yield 28 35 hl/ha.

Can the vineyards be visited?

Yes, and easily. The Mesogaia lies between central Athens and the airport, roughly half an hour from the city. Kithaironas is about an hour to the north-west.

Grape by grape: style, serving temperature and the table

VARIETY	STYLE IN ATTICA	SERVE	AT THE TABLE
Savatiano	White. Apple, peach, melon, jasmine and citrus blossom, herbal undertones. Medium-bodied, moderate well-balanced acidity. From old vines: concentrated, mineral, with honey, toasted nut and petrol-like notes after a decade.	10-12°C young; 12-14°C old-vine, barrel-fermented or aged	Fish, shellfish, calamari, green salads, cheese and vegetable pies, roast poultry, pasta with vegetables. Aged bottles: grilled fish, slow-cooked pork, meat casseroles.
Assyrtiko	White. Highly adapted to the dry, warm conditions of Attica. Closer in style to Santorini than to the more aromatic mainland expressions: high acidity, greater austerity.	10-12°C	Grilled and fried fish, raw shellfish, lemon-dressed greens, feta and other salty cheeses, taramosalata.
Malagousia	White. Assertive, bursting with fruity aromas and spiciness. On higher, cooler slopes it shows greater elegance and freshness, and it performs very well in cooler years.	10-12°C	Herb-driven dishes, stuffed vegetables, grilled vegetables, chicken with lemon and oregano, mildly spiced Asian food.
Roditis	Pink-skinned, vinified white. Commonly blended with Savatiano for dry wines, adding freshness and a gentle citrus lift.	9-11°C	Meze plates, fried small fish, courgette fritters, young white cheeses.
Cabernet Sauvignon	Red, international. The most planted red grape of the region and one of the stars of Kithaironas. Rich, with great depth of fruit and tannic structure; the best age gracefully in bottle.	16-18°C	Grilled lamb chops, roast beef, aged hard cheeses, dishes with rosemary and thyme.

VARIETY	STYLE IN ATTICA	SERVE	AT THE TABLE
Merlot	Red, international. Used for refreshing ros s, fruity reds and full-bodied barrel-aged wines with real aging potential.	15-17°C	Roast pork, meatballs, moussaka, tomato-based casseroles, medium-aged cheeses.
Syrah	Red, international. One of the leading reds of Kithaironas, from fresh and peppery to dense and cellar-worthy.	16-18°C	Grilled and skewered meats, game, sausages, peppered dishes, aubergine.
Agiorgitiko	Red, indigenous. The most important native red of PGI Attiki, soft-textured and fruit-driven.	15-17°C	Beef stews, pastitsio, roast chicken, semi-hard cheeses.
Mandilaria	Red, indigenous, of Aegean origin. Deeply coloured and phenolic, so usually blended; also used for refreshing ros s.	14-16°C reds; 8-10°C roses	Grilled goat, spiced meats, cured meats, tomato and olive dishes.



8. VISITING THE VINEYARDS

The vineyards of Attica are among the very few in Europe you can reach between an afternoon at a museum and dinner in town.

Three landscapes, one hour apart

Mesogaia, east of Athens, sits directly between the city and the airport. Land, drive half an hour, and you are standing in front of bush vines planted in the 1950s without ever entering the centre. This is the warmest and driest part of the region and the source of its most concentrated whites.

Northern Attica Stamata, Kapandriti, the slopes below Parnitha and Penteli is roughly the same distance in the other direction, cooler and greener than most visitors expect of Attica.

Kithaironas, to the north-west, is about an hour out and feels like another country: snow in winter, rolling slopes, and the region's most structured reds.

When to come

Harvest runs from late summer into September, when Savatiano ripens. Spring and autumn are the most comfortable months for vineyard visits; July and August are hot, particularly in the Mesogaia. Winter is the only season when Kithaironas may be under snow.

Practical notes

- Most wineries receive visitors by appointment rather than on a walk-in basis. Contact ahead.
- A half day is enough for the Mesogaia. Kithaironas is better treated as a full day.
- Combine a visit with the archaeological sites of the same landscape: Vravrona in the east, Eleutherae on the Kithaironas border.
- Current visiting information for the wineries of both appellations is available at www.winesofattica.eu.



Attica Wines

GREEK WINE
REIMAGINED

attica_wines
winesofattica
info@winesofattica.eu
www.winesofattica.eu

REGION OF ATTICA

ΕΝΕΡΓΕΙΑ ΣΥΓΧΡΗΜΑΤΟΔΟΤΟΥΜΕΝΗ
ΑΠΟ ΤΗΝ ΕΥΡΩΠΑΪΚΗ ΕΝΩΣΗ ΚΑΙ ΑΠΟ ΤΗΝ ΕΛΛΑΔΑ
PROJECT CO-FINANCED
BY THE EUROPEAN UNION AND GREECE

ΠΓΕ ΑΤΤΙΚΗ
PGI ATTIKI

ΠΓΕ ΠΛΑΓΙΕΣ ΚΙΘΑΙΡΩΝΑ
PGI SLOPES OF KITHAIRONAS