

## 

#### RHAPSODY SELECTION

DISCOVER THE
SYMPHONY
OF
GREEK WINES

#### Welcome to Rhapsody Wine Bar

Discover the rare wine treasures of Greece.

Each glass is a journey to the wine regions - from the volcanic soils of Santorini to the lush valleys of Peloponesse, one of the most ancient wine regions of the world.

Explore the fresh village wines or if you fancy more complex wines, discover the rare indigenous varieties of Greece.

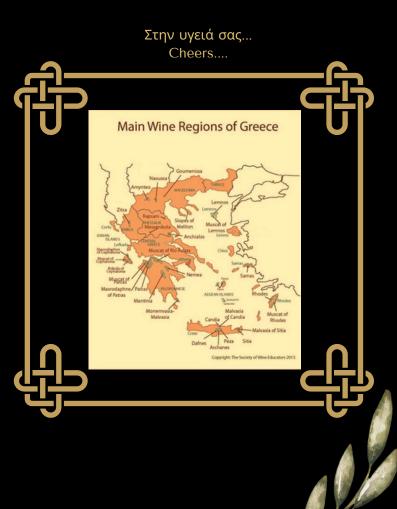
Every glass will tell you a different story and we are big in story telling, this is what Rhapsody means.

Through our additional Great Greek Wine section you will also have the opportunity to try awarded wines that will be available to you only for a year.

We update the list every year with the new awards.

These wines once they are gone they are gone...

make sure you will try them.



## Rhapsody White Gems

Our white wines capture the brightness of the Greek sun and the freshness of the Aegean breeze.

From the volcanic soils of Santorini to the lush valleys of Evia and the islands of Rhodes, each bottle tells a story of elegance, minerality, and vibrant fruit.

Perfectly crafted to accompany our meze, cheeses, and seafood dishes, these wines invite you to savour the purest expression of Greece in every sip.

Bottle: £29.30 750ml Glass: £7.9 125ml / £8.90 175ml / £10.4 250ml

Assyrtiko Kountoura Dry White Petriessa Estate Region: Evia (Sterea Ellada) | Alc: 12.5% Indigenous varieties

Notes: Crisp citrus and white-fruit aromas, lively acidity, subtle minerality.

Perfect Pairing: Lahanodolmades or seafood meze.

Bottle: £29.30 750ml Glass: £7.9 125ml / £8.90 175ml / £10.4 250ml

Assyrtiko
Petriessa Estate
Dry White
Region: Evia (Sterea
Ellada) | Alc: 12.5%
Indigenous variety

Notes: Bright lemon and grapefruit with a clean, mineral backbone.

Perfect Pairing: Cretan dakos or selection of cheeses and dips.



Bottle: £34.90 750ml Glass: £8.5 125ml / £9.90 175ml / £10.6 250ml

Melios White Dry Brintziki Estate Region: Ancient Olympia, Peloponnese Alc: 12% Indigenous varieties

Roditis & Malagousia. Green apple, bergamot, rich mouthfeel.

Notes: Blend of

Perfect Pairing: Greek cheese platter.



Bottle: £33.90 750ml Glass: £8.3 125ml / £9.50 175ml / £10.3 250ml

Tinaktorogos
Brintziki Estate
Dry White
Region: Ancient
Olympia, Peloponnese
Alc: 12.5%

Notes: Peach and citrus blossom, smooth palate with refreshing finish.

Indigenous rare variety.

Indigenous rare variety

Perfect Pairing: Greek salad or stuffed vine leaves.



Bottle: £35.90 750ml Glass: £8.5 125ml / £9.90 175ml / £10.7 250ml

Malagousia Petriessa Estate

Dry White Region: Evia (Sterea Ellada)

Alc: 12.5%

Indigenous variety

Notes: Aromatic and expressive, with notes of ripe peach, apricot, jasmine and citrus zest. Fresh acidity balances a smooth, lingering finish.

Perfect Pairing: Beautiful with Gemista, Cretan dakos, or our Greek vegetarian platter. Bottle: £35.90 750ml

Glass: £9.2 125ml / £10.50 175ml / £11.7 250ml

Sauvignon Blanc Petriessa Estate

Dry White Region: Evia (Sterea

Ellada) Alc: 12.5%

Notes: A full and crisp wine with intense aromas and flavors of pear and peach, underlying lemongrass and herbal tones.

Perfect Pairing:

Mousaka or Gemista.



Bottle: £39.80 750ml Glass: £8.9 125ml / £10.7 175ml / £11.5 250ml

F for Foivos

Assyrtiko - Muscat of Alexandria

Foivos Papastratis Dry White

Region: Evoia (Sterea

Ellada) Alc: 12%

Notes: Explosively aromatic nose with intense floral aromas such as rose and jasmine, framed by sweet bergamot, apricot, peach,

Perfect Pairing: Meze dips (taramosalata, hummus).

Turkish delight, and lime.

Bottle: £37.50 750ml

Assyrtiko (Organic) Mponovolias Estate Dry White Region: Oleni, Peloponnese Alc: 12.5%

Indigenous variety

Notes: Zesty lemon and grapefruit with mineral edge.

Perfect Pairing: Mousaka or Beef Stifado Limited availability



Bottle: £25.00 750ml Glass: £7.1 125ml / £8.5 175ml / £9.2 250ml

Athiri of Rhodes Kounakis Winery Dry White Region: Rhodes, Dodecanese Alc: 12% Indigenous variety

Notes: Light and crisp with floral aromas and soft fruit.

Perfect Pairing: Gemista or lahanodolmades.



Bottle: £30.00 750ml Glass: £8.2 125ml / £9.7 175ml / £11.5 250ml

Athiri of Acacia Kounakis Winery Dry White Region: Rhodes, Dodecanese Alc: 12% Indigenous variety

Notes: Delicate stone fruit and honeyed notes with smooth balance.

Perfect Pairing: Vegetarian Platter and Cheese Platter



Bottle: £73.00 750ml

Rhapsody 22
100% Tinaktorogos single
malt fume (Organic)
Brintziki Estate
Dry White
Region: Ancient Olympia,

Peloponnese

Notes: Lemon Flowers and

Alc: 12.5% Indigenous variety

lasting aftertaste and crisp acidity. Indigenous rare variety. A matured wine 100% biological. A variety mentioned in the ancient work of Homer.

Rhaprody

Paired perfectly with Salads, cheeses, Veg. Mousaka

Bottle: £83.00 750ml

Syrti White

Mponovolias Estate Dry White Region: Oleni, Peloponnese

100% Assyrtiko (Organic)

Alc: 12.5%

Limited availability. Elegant Assyrtiko with citrus and

mineral backbone.

Notes: Matured wine -

Perfect Pairing: Greek cheese platter or Gemista

## Rhapsody Red & Magnificent

Our red wines embody the depth and warmth of Greece. From the sun-kissed slopes of Evia to the historic vineyards of the Peloponnese, these wines balance rich fruit with elegant structure. Whether soft and velvety or bold and powerful, each glass pairs beautifully with our heartier dishes — from slow-cooked giouvetsi to tender beef stifado — celebrating the soulful side of Greek winemaking.

Bottle: £32.40 750ml Glass: £7.9 125ml / £9.5 175ml / £10.5 250ml

Blender Red Dry Akriotou Microwinery Region: Mainland Alc: 13%

Notes: Brilliant, mediumstrength violet with pink hues color. On the nose it is vivid and intense with aromas of black cherries, blackberries, hints of plums, violets and dried herbs. Medium body, moderate acidity with smooth tannins. The aftertaste is moderate. Aging: 2-3 years



Bottle: £28.50 750ml Glass: £7.3 125ml / £8.9 175ml / £9.7 250ml

Amoriano Blend Amoriano - Syrah -Cabernet Sauvingnon Dry Red Kounakis Winery Region: Rhodes Alc: 13.5%

Notes: Dark berry flavors, layered with spice and earthy undertones; medium full body with gentle tannins and a lingering finish.

Perfect Pairing: Greek meat platter or Mousaka

Bottle: £34.90 750ml Glass: £9.2 125ml / £11.2 175ml / £12.5 250ml

Merlot (100%)
Dry Red
Petriessa Estate
Region: Evia (Sterea Ellada)
Alc: 12.5%

flavours, chocolate and vanilla with softened tannins and balanced acidity; a smooth, approachable finish that reflects the coastal terroir.

Perfect Pairing: Try with beef

Notes: Juicy plum and berry



giouvetsi or meat mezedes.

Bottle: £34.90 750ml Glass: £9.2 125ml / £11.2 175ml / £12.5 250ml

Syrah (100%)

Red Dry Petriessa Estate Region: Evia (Sterea Ellada) Alc: 13%

Notes: Spicy black fruit (blackberry, plum) combined with pepper hints; structured, with a touch of oak and a long, warming finish.

Perfect Pairing: Goes well with slow cooked beef giouvetsi or Mousaka



Bottle: £34.95 750ml Glass: £9.3 125ml / £10.5 175ml / £12.5 250ml

Melios Red Dry Britziki Estate Region: Ancient Olympia, Peloponnese Alc: 13%

Notes: A blend of
Agiorgitiko and Mavroudi,
deep red in colour with
aromas of ripe red fruit,
subtle spice, and earthy
undertones. Medium to full
body, soft tannins, and a
lingering, balanced finish.

Perfect Pairing: Enjoy with

slow-cooked beef giouvetsi, or a Greek charcuterie board. ABELON

MELIOS

Transparente

Bottle: £43.00

Bonovolias Red Dry

100% Agiorgitiko (Organic) Mponovolias Estate Region: Peloponnese Alc: 12.5%

Notes: Matured wine -Limited availability. Bright ruby color, red fruits, mild herbal notes; smooth texture with balanced acidity.

Perfect Pairing: Plato Platter

Bottle: £130 750ml

Dragon Slayer
100% Agiorgitiko
Organic Vintage wine
Mponovolias Estate
Region: Oleni,
Peloponnese
Alc: 13-14%

Notes: A bright red colour with fruity raspberry, bitter chocolate, sweet notes of clove and vanilla, as well as a strong aroma of spices, tobacco and nuts. You can enjoy it right away, but it tastes more special as it can be aged in a bottle for another four to six years. A more intense red: concentrated dark fruits, good structure, firm but rounded tannins; deeper flavor for those who

This requires a special pairing. Speak to our staff for suggestions.

enjoy bold wines.



## Rose, Orange Sweet

## Sparkling

8

Our rosé wines capture the lightness and joy of Greek summers. With aromas of fresh strawberries, cherries, and wildflowers, they offer a refreshing balance of fruit and acidity. Perfect for relaxed moments or as an elegant companion to our meze and salads, these rosés bring a touch of Aegean sunshine to your glass.

Orange and sweet wines reflect Greece's oldest winemaking traditions. Orange wines, crafted with extended skin contact, reveal layers of spice, dried fruit, and earthy complexity. Sweet wines, lush with honey, raisin, and caramel notes, are perfect to enjoy with our traditional desserts or simply as a decadent finale to your evening.

Celebrate with bubbles, Greek style.
From crisp and citrusy brut to playful,
fruit-driven sparkling wines, these
bottles bring brightness and joy to any
occasion. Ideal as an aperitif or to toast
life's special moments, our sparkling
selection adds a festive sparkle to your
Rhapsody experience.

Bottle: £27.90 750ml Glass: £7.2 125ml / £9.5 175ml / £10.5 250ml

Blender Rosé Dry Akriotou Microwinery Region: Central Greece Alc: 12.5%

Notes: Elegant rosé with floral and berry aromas, lively freshness, and a smooth texture.

beautifully with meze platters, stuffed vine leaves, or charcuterie board.

Perfect Pairing: Pairs



Bottle: £28. 50 Glass: £7.9 125ml / £9.5 175ml / £10.7 250ml

Cabernet Sauvignon
Dry Rosé
Petriessa Estate
Region: Evia (Sterea Ellada)
Alc: 12%

Notes: Delicate salmon-pink color with aromas of strawberry and cherry, crisp acidity and a refreshing finish.

Perfect Pairing: Great with Greek salads, dakos, or seafood meze.



Bottle: £35.50 750ml Glass: £7.9 125ml / £9.2 175ml / £10.5 250ml

Esperos
Brintziki Estate
(Orange Dry Wine)
100% Assyrtiko - Organic
Region: Ancient Olympia,
Peloponnese
Alc: 13%

Notes: Amber-hued with complex aromas of dried apricot, citrus peel, and spice; textured with a long finish.



Perfect Pairing: Try with cheeses, or Gemista.

Bottle: £37 500ml Glass: £9.9 125ml

Orange Sweet — Kounakis Winery Region: Rhodes, Dodecanese Alc: 13.5% 50% Moschato, 20% Malagouzia 20% Chardonnay, 10% Sauvignon blanc

Notes: Honeyed and aromatic with notes of orange blossom, candied fruit, and caramel.

Perfect Pairing: A natural match for baklava, kataifi, or Orange Pie.



Bottle: £17.10 / 375ml

Mavrodafni Patron Vantana Winery Sweet Red Region: Patras, Peloponnese | Alc: 15%

Notes: Rich and velvety with flavors of raisin, plum, and chocolate; luscious sweetness balanced by depth.

Perfect Pairing: Perfect with chocolate desserts, or as a digestif.



Bottle: £29.90 750ml Glass: £9.9 125ml

Blender Brut
Akriotou Microwinery
Dry White
Assyrtiko & Moscofilero
Region: Central Greece
Alc: 12%

Notes: Fine bubbles with aromas of green apple, citrus, and brioche; refreshing and elegant.

Perfect Pairing: An excellent aperitif or with charcuterie and light seafood dishes.

Bottle: £14.2/ 200ml

Bianco Nero Tsililis Winery Region: Thessaly

Alc: 11%

Notes: Playful and fruity sparkling wine with peach and citrus notes; light, crisp and easy-drinking. A great alternative to Moscato D'Asti

Perfect Pairing: Enjoy with light meze platters, cheese platter, or as a fun toast.





# Wines Awarded wine Section

Great Greek

wineries submit their finest creations to
the Great Greek Wines competition.
From the volcanic soils of Santorini to
the sun-kissed vineyards of Crete and
the mountainous slopes of the
Peloponnese, hundreds of wines are
blind-tasted by expert judges. Only a
small number earn the honor of being
named among the Great Greek Wines —
bottles that embody authenticity,
character, and excellence.

Every year, Greece's most distinguished

At Rhapsody, we are proud to present a curated selection from this prestigious list. These wines are more than drinks; they are stories of terroir and tradition, moments captured in a bottle, and proof of Greece's rising prominence in the world of fine wine.

But this honor is fleeting. The list is renewed every year, with new winners taking the spotlight. Today's celebrated bottle may not return tomorrow. That makes this collection a limited-time journey — an invitation to taste Greece's best, here and now, before the next chapter is written.

Bottle: £29.10 750ml Glass: £7.9 125ml / £9.5 175ml / £10.5 250ml

Amargiotakis Winery Vidiano 2023 White Dry Region: Crete Alc: 13% Indigenous variety

Notes: Rounded stonefruit aromas (peach, apricot) with floral notes and a silky mineral finish.

Perfect Pairing: Excellent with Gemista or Lahanodolmades.



Bottle: £34.90 750ml Glass: £9.2 125ml / £11.2 175ml / £12.5 250ml

Ktima Avantis
Mavrokoudoura 2020
Red Dry
Region: Evia
Alc: 14%
Indigenous variety

Notes: Deep ruby, rich dark fruit, velvety tannins, layered with oak spice and elegance.

Perfect Pairing: Best with Moussaka or aged Greek cheeses.



Bottle: £31.70 750ml Glass: £8.5 125ml / £9.7 175ml / £10.7 250ml

Pine Ritinitis
Skevofilax Winery
Retsina Dry White
Region: Kos, Dodecanese
Alc: 12%
Indigenous Variety

Notes: Bright citrus and stone fruit layered with subtle pine resin notes; fresh, lively and wellbalanced.

Perfect Pairing: Excellent with seafood meze, taramosalata, or Gemista.

Bottle: £33.00 750ml Glass: £8.7 125ml / £9.7 175ml / £10.9 250ml

Moinoterra Winery Vilana 2023 Dry White Region Crete Alc: 12% Indigenous variety

Notes: Light, aromatic white with apple, pear, and gentle floral notes; crisp and refreshing.

Perfect Pairing: Enjoy with stuffed vine leaves or seafood meze.



Bottle: £34.90 750ml Glass: £8.9 125ml / £10.5 175ml / £12.5 250ml

Thrapsathiri 2023
White Dry
Region: Crete
Alc: 13%
Indigenous variety

Notes: Fresh and

Amargiotakis Winery

aromatic with lemon zest, soft herbs, and vibrant acidity. A crisp, lively white.

Perfect Pairing: Ideal with

seafood meze or Cretan

dakos.

Bottle: £36.20 750ml

Glass: £8.3 125ml / £9.9 175ml / £12.8 250ml

Ktima Gofa Kydonitsa Orange 2023 Dry Region: Nemea, Peloponnese Alc: 13%

Notes: Amber-orange wine with textured notes of citrus peel, dried apricot, and spice.

Perfect Pairing: Try with cheese or charcuterie platter.



**ӨРА ФАОНРІ** 

Bottle: £39.40 750ml

Glass: £7.9 125ml / £9.5 175ml / £10.5 250ml

Ktima Avantis Agios Chronos Red 2022 Dry Syrah/Viognier Region: Evia Alc: 14%

Notes: Dark berry fruit with warm spice and soft floral undertones; full-bodied and smooth.

Perfect Pairing: Beautiful with slow-cooked beef giouvetsi or Mousaka.



Bottle: £39.00 750ml Glass: £8.7 125ml / £9.9 175ml / £13.5 250ml

Juliet & Romeo Wines Moschofilero 2022 Dry White Region: Peloponnese

Alc: 12%

Notes: Fragrant floral bouquet of rose and blossom, with citrus freshness and crisp finish.

Perfect Pairing: Perfect with lahanodolmades or Greek salad.



Bottle: £150 750ml

Oeno P
Tria Ampelia 2022
100% Assyrtiko
Region: Santorini
(Akrotiri village & other old-vine sites)
Alc: 14.5%

This is one of Santorini's truly exceptional offerings. Crafted by Paris Sigalas under his Oeno P label,

Notes: Layers of flint and smoke, lemon peel, white peach, subtle petrol and wet stone. Rich yet refined — grapefruit marmalade, honeycomb, crystallised citrus, with minerality (seashell, wet basalt) and lees-driven texture. The acidity is bright, the finish is long, sophisticated and persistent. This is not a wine for casual sipping, it's

in very small quantities. Drink now to savour its intensity, or cellar for the next 8-10+ years to watch its layers unfold.

collectible, rare, and made

Perfect Pairing: This masterpiece deserves equally special company. Ask your server for food pairing



#### MEZE PAIRING

Enjoy a savoury adventure of Greek meze pairing with our exquisite wine selections. Perfect for sharing with friends, this experience will transport you to the Mediterranean with every bite and sip. A fixed menu of vegetarian and meat mezes to accompany the wines and pair perfectly with them releasing the wines flavours and their full potential. Call us or email us at info@rhapsodybristol.co.uk to book.



#### WINE TASTINGS AT RHAPSODY WINE BAR

Join us for an enchanting experience of Greek wine tasting. Discover the rich flavours and unique characteristics of our carefully selected Greek wines curated to delight your palate. Every month we will have a different wine tasting telling one small part of a bigger story.



Rhapsody Wine Club



### JOIN TODAY

**Discover Membership Benefits** 

Embark on a wine adventure with Rhapsody
Wine Bar's exclusive club.

Gain access to:

- Private tastings
- -Special discounts
  - -VIP gatherings.

Let our team guide you through the captivating world of wines with expert recommendations.

Becoming a member is simple. Just ask a member of our staff.



Speak to a member of our Staff

www.rhapsodybristol.co.uk



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#### Wines powered by

