



MESSENICOLA

SINCE 1455

DRY RED WINE PDO MESSENICOLA



◆ THE RENAISSANCE OF A GREAT WINE ◆

ONCE UPON
A TIME,
600 YEARS
AGO...



*T*he Middle Ages. 1455 AD

In the magical shadow of the Agrafa (“uncharted”) mountains, in a place amply blessed by nature, where vineyards grow beside spreading oak trees and are nourished by breezes and morning mist from Lake Plastiras – here arrived a Frankish gentleman of noble birth, Monsieur Nicolas.

A true Frenchman, he quickly recognized the great treasure locked within this soil. Here he also found an ancient variety of black grape that exists nowhere else. And so, in 1455, the “rebirth” of this variety begins, and along with it, a new era for the entire region.

This is a wine myth, and a mythic wine, which has now managed to carry the name Monsieur Nicolas – Messenicolas – to the far corners of the world.

MESSENICOLA.
THE CROWNING
MOMENT OF
A GREAT WINE.



Messenicolas is one of those places which steal your heart from the very first encounter. The lush vineyards, green hills and mountainsides, the peace and beauty of simplicity – all are reflected in this rare wine.

Here the mineral-rich clay soil is continually nourished by the moist microclimate surrounding Lake Plastiras, giving the vines the opportunity to grow truly robust.

The dark-grape varietal Black Messenicola grows only in this area, in the unique conditions present in these mountain vineyards – at an altitude of 750 meters above sea level. The specialness of these conditions has been officially recognized by the Greek State with a Presidential Decree in 1994, bestowing on MESSENICOLA the coveted PDO designation.

The Karamitros family, permanent residents of the area, have tended these vines and devoted themselves to wine-making for over 130 years. Giorgos Karamitros, a 4th-generation vintner, has been bottling MESSENICOLA since 2000 at the family winery, which is the only modern winery in the Messenicola-designated PDO zone.

In 2015, in a rather bold and subversive rebranding project, MESSENICOLA was reintroduced to the public and entered the wine “salons” in grand style, both domestically and abroad. It quickly began gathering important awards for quality and innovative design at prestigious competitions around the world, but, most important of all, it began capturing the hearts of true oenophiles everywhere.

THE NOBLE MAN,
THE LADY AND
THE COLLECTIVE
PACKAGING



Purple sealing wax artfully conceals the secrets of the exquisite ageing process used to produce the COLLECTORS' MESSENICOLA. These precious secrets are well worth keeping and guarding – to be revealed at the right moment, the right occasion.

For the MESSENICOLA COLLECTORS' edition, only very select harvests of the Black Messenicola grape are kept and used in any given year to produce just 1,000 1.5-liter magnum bottles of this very special wine.

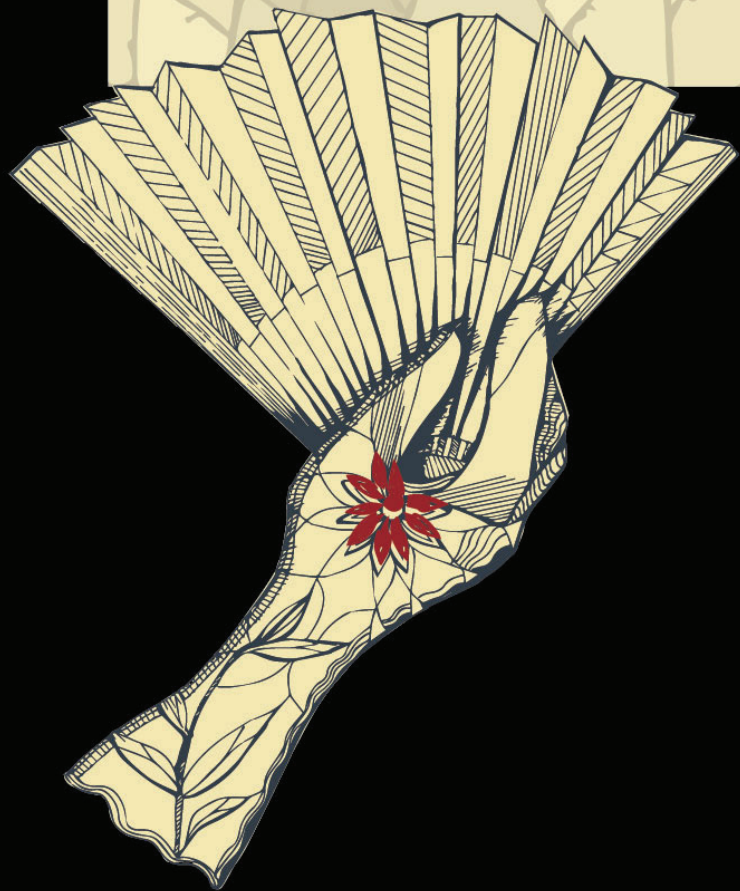
The dark Burgundy bottle discreetly bears witness to the wine's ancient roots and offers a generous embrace to its precious contents.

The image of a noble Frenchman courting his Lady with upraised glass takes us back to earlier, more heroic, more romantic times, back to our own Monsieur Nicolas.

But it is always time for princes and princesses, knights and ladies, castles and palaces. It is always time for dreams and finesse, the magic and aura of a great wine.

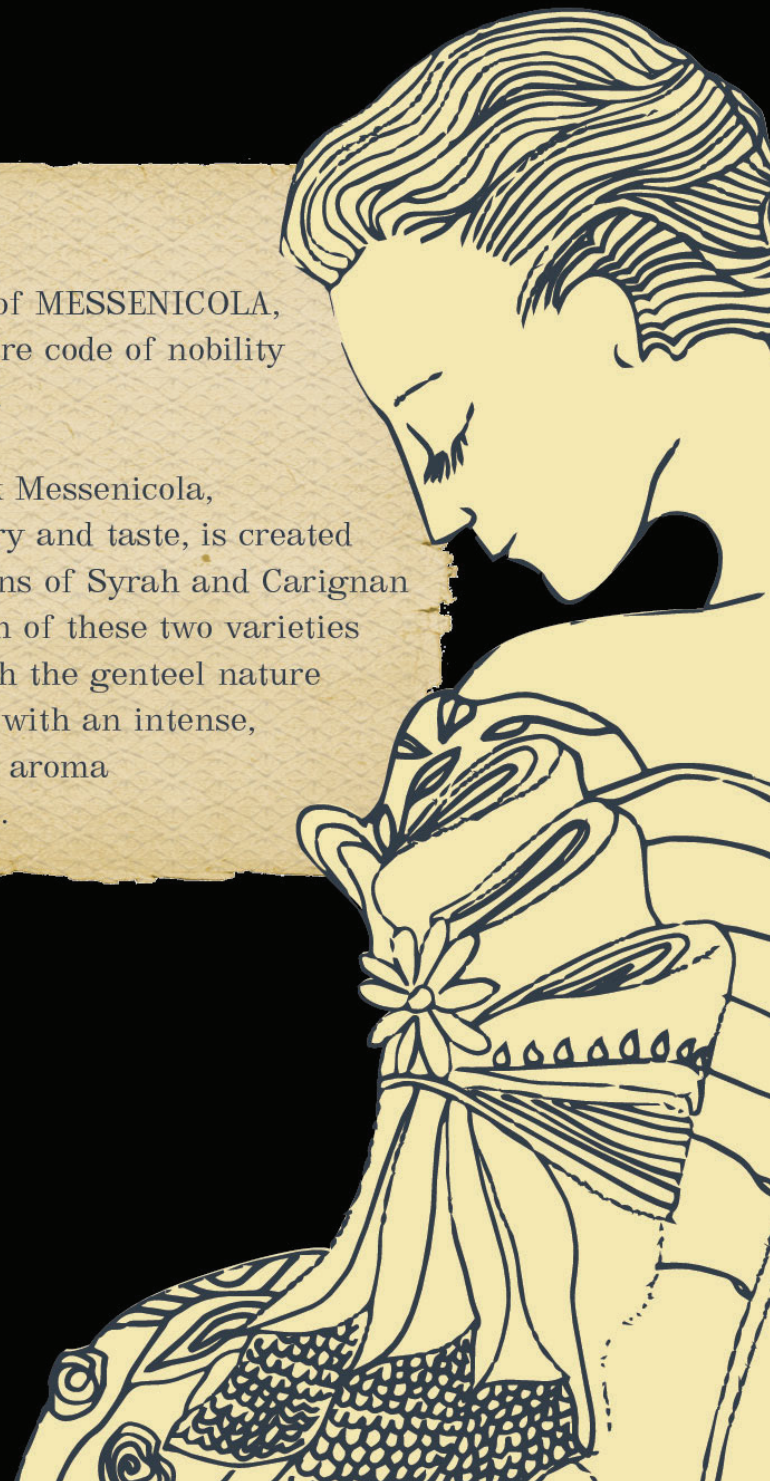
It is always time to enjoy a COLLECTORS' MESSENICOLA.

GRACE
AND NOBILITY,
THE DNA
OF ARISTOCRACY

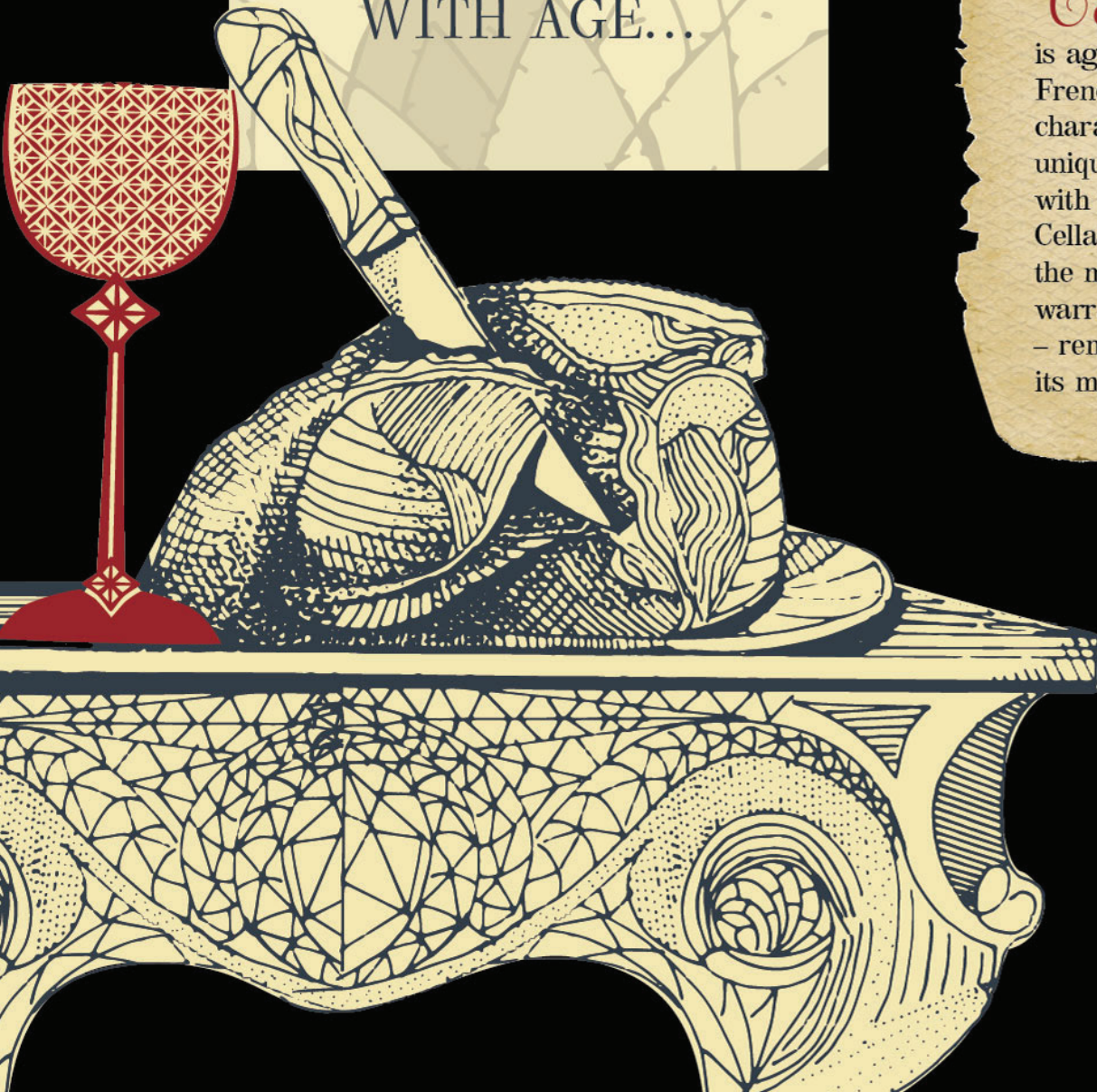


Tracing the DNA of MESSENICOLA, one discovers an entire code of nobility in a truly refined wine.

This is because Black Messenicola, with its unique history and taste, is created using the finest strains of Syrah and Carignan grapes, and the union of these two varieties yields a red wine with the genteel nature of a fine white wine, with an intense, round flavour and an aroma of fruits of the forest.

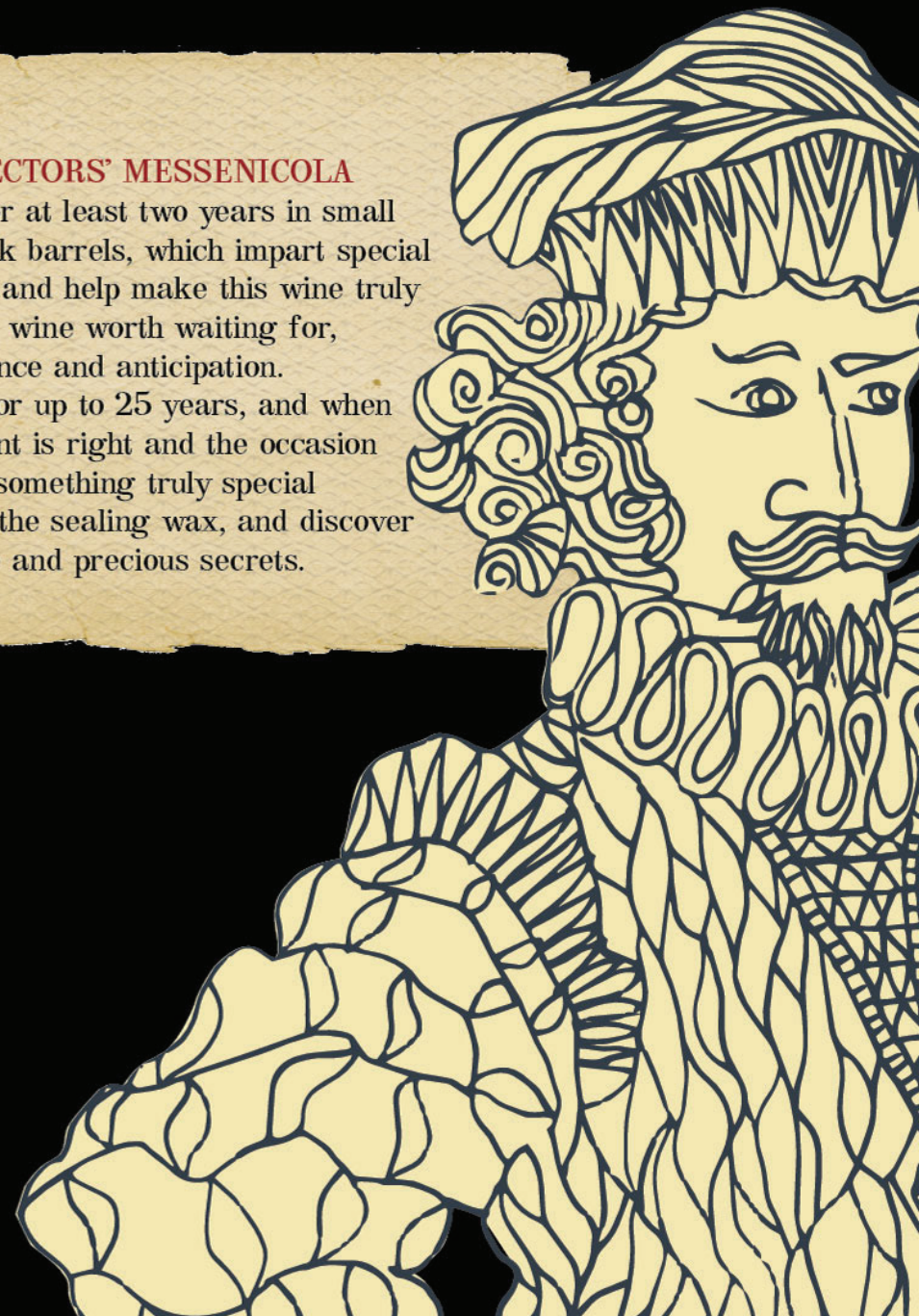


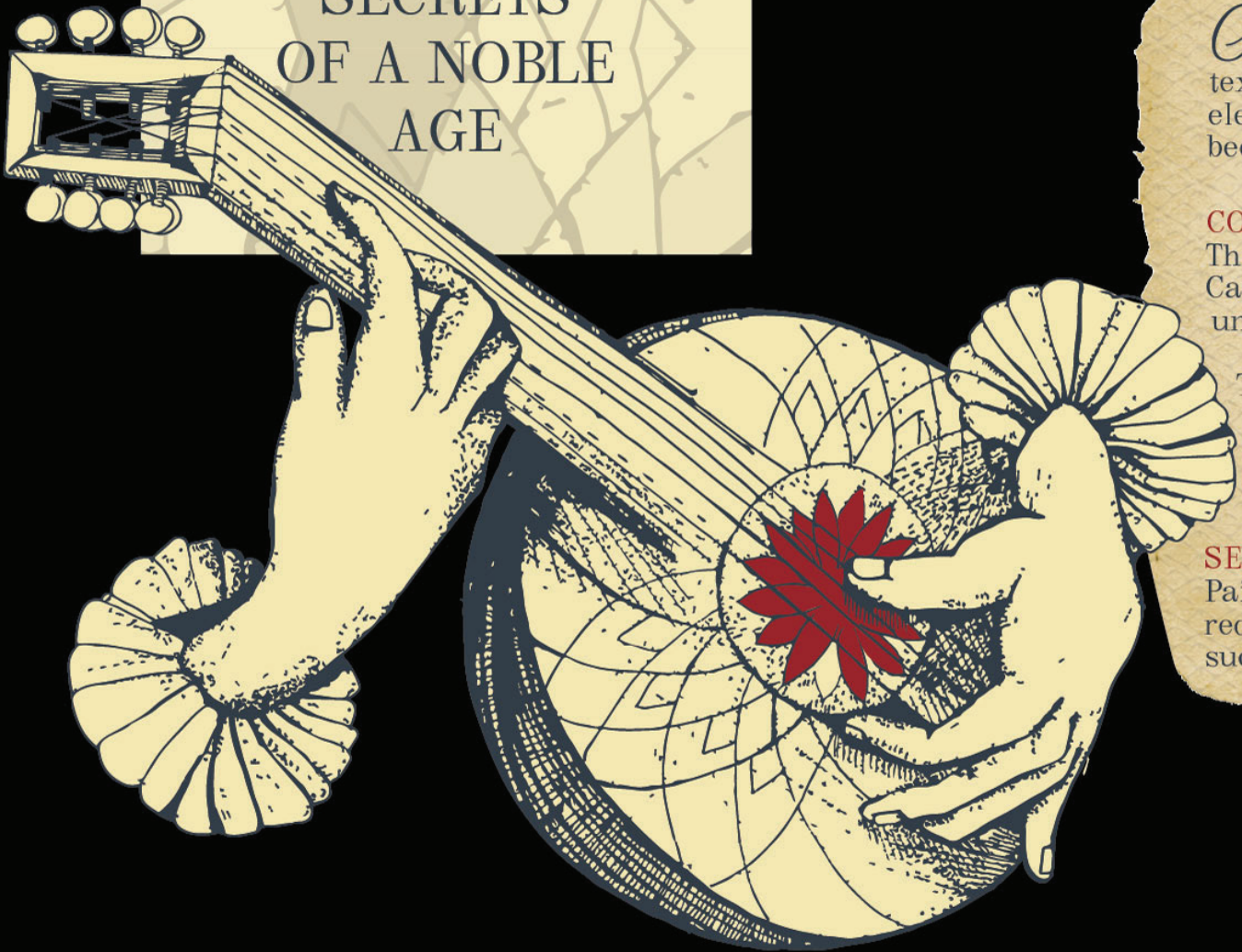
MATURITY
COMES
WITH AGE...



COLLECTORS' MESSENICOLA

is aged for at least two years in small French oak barrels, which impart special character and help make this wine truly unique - a wine worth waiting for, with patience and anticipation. Cellar it for up to 25 years, and when the moment is right and the occasion warrants something truly special - remove the sealing wax, and discover its mature and precious secrets.



An illustration of a hand holding a lute. The lute has a long neck with six strings and a body with a circular sound hole. A red flower is placed on the body. The background is a light yellow with a faint, cracked pattern.

THE
SECRETS
OF A NOBLE
AGE

A rich, full body with a velvety, balanced texture. A long, pleasant aftertaste full of elegant tannins – in a great red wine that has been masterfully aged.

COLOUR & AROMA:

The spicy and robust Syrah and the seductive Carignan bequeath to the Black Messenicola a unique, deep ruby-red colour.

The refined aroma of violets join with that of ripe fruit (dates, cherries, wild raspberries and chestnuts) to create an aromatic bouquet worthy of the most discriminating collector.

SERVING SUGGESTIONS:

Pairs nicely with roasted red meat, game and red sauces, with cold cuts as well as with fruits such as apple or pear.

INVITATION TO THE MAGICAL WORLD OF WINE – AT THE WINERY MONSIEUR NICOLAS...



BY G. KARAMITROS

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