

# Yíthen

## WINE LIST

### THE SECRET OF YITHEN

**There is a secret about our Greek food.**

It is not really food. It is rather a road. A two-direction road which allows you to travel through space and time. It follows a mystical, multisensory route that leads directly to Greece; Greece past or Greece present, depending on the dish. This is because it's built of materials authentically Greek, grown in Greece, produced in Greece, sourced from Greece.

We call this road "Yithen", which is ancient Greek, for "from the earth". Once you take it, you experience flavors, aromas, textures, and colours, which will linger in your memory for a long time. Cooking and serving Greek food means keeping this road open.

Travel it and taste authentic Greece.

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## Sparkling Wines

Sparkling wine is often synonymous with celebrations and, specifically, Champagne, though the category includes much more than the iconic bubbly beverage from this single region in France. While many think sparkling wine was invented in Champagne, the roots of sparkling wine in France date back to the early 1500s, with the first recorded mention in Blanquette de Limoux in the Languedoc.

Champagne itself started out as a still wine region and it wasn't until the 18th century that Champagne wines were deliberately made sparkling through a second fermentation, today referred to as the Champagne or traditional method (thought to have been discovered by Dom Perignon, though depending on your source it's said that the English discovered it first!). The history of Italy's Prosecco also dates back to the 18th century, as well. Today, high quality sparkling wine is made throughout the world, including Cava in Spain, Sekt in Germany, Cap Classique in South Africa and, increasingly, English sparkling in the UK.

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## Sparkling Wines

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|----|-------------------------------|-------|
| 1) | Bollinger La Grand Annee 2016 | £ 290 |
| 2) | Bollinger Special Cuvee       | £ 95  |
| 3) | Bollinger Rose                | £ 110 |
| 4) | Laurent Perrier La Cuvee Brut | £ 90  |
| 5) | Laurent Perrier Brut NV Rose  | £ 120 |
| 6) | Dom Perignon 2013 -Naked      | £ 320 |
| 7) | Moet et Chandon NV -Naked     | £ 90  |

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| 8) Appalina Sparkling Chardonnay<br>(Non Alcoholic)                 | £15 |
| 9) Botter Prosecco Spumante Rose                                    | £19 |
| 10) Chandon Brut  | £50 |
| 11) Botter Prosecco Spumante Rose<br>20 cl , Veneto , Italy , 11%   | £12 |
| 12) Botter Prosecco Doc Spumante<br>20cl , 11% , Veneto , Italy     | £12 |
| 13) Mionetto Prestige Black Lebel Prosecco<br>20cl , 11% , Italy    | £12 |
| 14) Simple Pet Nat Rose (Vegan / Vegetarian)<br>Uruguay , Canelones | £30 |

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## White Wines

From the rich Grand Cru Burgundies to the petrol-scented, honeyed Rieslings of Germany, some of the best white wines in the world have surprisingly long ageing potential. Chardonnay is the world's most planted white grape, with its spiritual home in Burgundy, and grown widely throughout the world, often with the influence of oak (and often not).

Compared to red wines, white wines tend to have more noticeable acidity on average, due to the fact that most white wines do not undergo a process called malolactic fermentation, which converts tart malic acid into creamy lactic acid. When white wines do undergo this malolactic fermentation, they are also typically aged in oak, resulting in an oaky, more buttery style. When choosing a white wine, understanding your preference on acidity and, relatedly, the body can be immensely helpful.

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## White Wines

- 1) Hermandad Chardonnay £ 50
- 2) Bouchon Pais Blanco 750ml £ 40  
Chile Salvaje Blanc-Valle del Maule
- 3) Humo Blanco Sauvignon Blanc (Organic) £ 35  
Valle de Lolol , Hacienda Araucano
- 4) Chablis Grand Regnard 750ml £ 75  
France , Burgundy , Chablis Premier Cru ,  
Grand Cru , Grand Regnard
- 5) Vrignaud 1er Cru Chablis Fourchaume £ 50  
des Vaupulans (Organic)
- 6) Chablis Denis Race 750ml £ 45
- 7) Vivolo di Sasso Pinot Grigio Doc £ 25
- 8) Botter Pinot Grigio Italy 750ml £ 25
- 9) Cloudy Bay Sauvignon Blanc , Marlborough £ 50  
New Zealand (100% Sauvignon Blanc)

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10) Cloudy Bay Chardonnay	£ 60
11) Douglas Green Chenin Blanc	£ 24
12) Douglas Green Sauvignon Blanc	£ 24
13) BODEGAS FOS Finca Zuriena Blanco	£ 49
14) JFW da Crema Monterey Chardonnay USA California	£ 50
15) Franz and Friend Gruner Veltliner 100% Gruner Veltliner , Austria	£ 35
16) Liebfraumilch HXM Inspiration Riesling , Germany	£ 24
17) Ch Dereszla Dry Jokaji Hungary	£ 35
18) Lyme Bay Shoreline English	£ 45

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| 19) Lyme Bay Bacchus<br>100% Bacchus grapes , English , Essex                       | £ 45 |
| 20) Lyme Bay Chardonnay<br>100% Chardonnay , English                                | £ 50 |
| 21) Sharpham Estate Selection - white<br>750ml , English , UK                       | £ 45 |
| 22) Sharpham Dart Valley Reserve - white<br>750ml , English , UK                    | £ 45 |
| 23) Chateau Mercian Yamanashi Koshu<br>Japan , 100% Koshu , Vegan                   | £ 55 |
| 24) Portal da Calcada Vinho Verde<br>North West Postugal,<br>Albarino and Lou reiro | £ 35 |
| 25) Vila Nova Vinho Verde<br>75cl , Northern Portugal                               | £ 30 |
| 26) Dry River Pinot Grigio<br>18,7cl , Australia , 12,5%                            | £ 10 |
| 27) Vistamar Brisa Sauvignon Blanc<br>18,7cl , Chile                                | £ 10 |



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## Rose Wines

Though rose winemaking has since become more sophisticated, the first known rose wines in ancient Greece were made by diluting wines of co-fermented white and red grapes. Though today we think of Provence as the heart of rose production in France - and perhaps the world - rose wines were first brought to Massalia, or Marseilles, which provided inspiration to the Romans when they arrived in Provence.

The Provençal style of rose is pale, delicate and refreshing, with a very short maceration on skins to extract just a hint of colour, but no perceptible tannins. Other roses, from Spain or Italy, for example, can often be deeper in colour and riper in fruit character. Often criticised for being a simple and nondescript sipper for summer weather, many roses are truly complex, concentrated and simply delicious.

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## Rose Wines

- 1) **Lyme Bay Pinot Noir Rose** £ 60  
12% , English Wine
- 2) **Whispering Angel , Rose** £ 60  
75cl , Chateau d'Esclans , Provence , France
- 3) **Chateau Miraval Côtes de Provence** £ 60  
750ml , Rose , 13%
- 4) **Sancerre Rose Domaine La Barbotaine** £ 40  
12,5% , France

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## Red Wines

Red grapes are believed to be older than white grapes, which scientists suspect evolved as a DNA mutation of white grapes. The main difference between red and white winemaking is skin contact; by leaving the grape skins on during the fermentation, red wines absorb both colour and tannin from the skins. This is why red wines have the capacity to age for much longer than white wines, with the colour and tannin acting as preserving agents. Whereas acidity tends to be the most polarising element in white wines, tannin tends to be so in red wines.

Those red grapes with thicker skins and deeper colour typically produce wines of fuller body and with higher levels of tannin than those with thinner skins. Of course, winemaking plays a crucial role here, too, with oak offering additional wood tannin, and whole cluster fermentation contributing additional tannin from the seeds and stems. These methods allow some thin-skinned grapes like the Pinot Noir grape of the most coveted Burgundy Grand Crus to have long aging capacity rivalling that of their more naturally tannic brethren.

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## Red Wines

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| 1)  | Algodon Pinot Noir<br>Argentina , 14,5% , Vegeterian   | £ 50  |
| 2)  | Hermandad Winemakers Pinot Noir<br>Argentina , 14,7% , Match Meat  | £ 60  |
| 3)  | Hermandad Cabernet Franc<br>Argentina , 13,5%  | £ 50  |
| 4)  | Chacabuco Malbec<br>Argentina , 13,5%  | £ 25  |
| 5)  | Verum Seleccion De Familla<br>Cabernet Franc , Argentina , 14%   | £ 48  |
| 6)  | McGuigans Handmade Langhorne<br>Creek 2008 , Australia , 14% , Shiraz 100%   | £ 50  |
| 7)  | Wolf Blass Black Label Cab/Shiraz 2005<br>South Australia  | £ 90  |
| 8)  | Saltram No1 Shiraz 2006<br>Australia   | £ 80  |
| 9)  | Emiliana Coyam (Organic)<br>Chile , Cabernet Sauvignon , Syrah ,<br>Camenere , Merlot , Petit Verdot ,<br>Mourvedre , 14% , Vegan and Vegeterian | £ 50  |
| 10) | Laku "Secret Blend" 2011<br>Chile , 13,1%  | £ 100 |

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| 11) Chateau d'Arsac , Margaux 2014<br>13% , France  | £ 55  |
| 12) Chateau Lacoste Borie 2011<br>France , Pauillac , 13%   | £ 80  |
| 13) Chateau neuf du Pape, Les Origines ,<br>Grand Veneur 2013, 15% , France   | £ 100 |
| 14) Gigondas Les tautes Garrigues,<br>Santa Duc 2009 , (Organic) , France   | £ 95  |
| 15) Chateau Duluc de Branaire Ducru 2017<br>France , Bordeaux , 13,5%<br>Cabernet Sauvignon and Merlot                                | £ 60  |
| 16) Sassicaia Tenuta San Guido 2017<br>Toscana , Italy , 13,5%<br>Cabernet Franc and Cabernet Sauvignon ,<br>Best for beef and cheese | £ 450 |
| 17) Chianti Classico Querciabella<br>14% , Toscana , Sangiovese   | £ 55  |
| 18) Botter Amarone<br>Italy , 14,5%   | £ 60  |
| 19) Botter Barolo<br>Italy , 13,5% , Nebbiolo   | £ 60  |
| 20) Opus One<br>USA , 14,5%<br>Cabernet Franc , Cabernet Sauvignon ,<br>Malbec , Merlot , Petit Verdot                                | £ 950 |

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| 21) Montresor "Satinato"<br>Amarone della Valpolicella , 15% , Italy         | £ 60 |
| 22) Cloudy Bay Pinot Noir<br>New Zealand , 13,5%<br>Marlborough              | £ 80 |
| 23) Glorioso Reserva Rioja<br>Spain , 14% , Vegan and Vegeterian             | £ 35 |
| 24) Clos Du Val Cabernet Sauvignon<br>Napa Valley , USA , 14,5%              | £ 95 |
| 25) District 7 pinot Noir<br>California , Monterey , USA , 13,5%             | £ 30 |
| 26) JFW da Crema Monterey Pinot Noir<br>13,5% , USA                          | £ 65 |
| 27) Allianca Bairrada Reserva (Vegan)<br>Portugal , 13% , Baga , Tempranillo | £ 25 |
| 28) Finca Vista Malbec 18,7cl  | £ 10 |
| 29) Vistamar Brisa Merlot 18,7cl<br>Chile , 13,5%                            | £ 10 |

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## Sweet Wines

While many often describe still wines as "sweet," there is a difference between sweetness and fruitiness; the latter refers to the flavour profile while the former has to do with the presence of sugar in the final wine, often referred to as residual sugar. There are many ways wines can be made sweet, essentially by concentrating the sugar in some capacity: late harvesting when grapes are riper; allowing certain types of rot to develop (botrytis), which concentrates the sugar; freezing grapes on the vine; drying the grapes after harvest; and even fortification prior to the fermentation finishing, which allows some residual sugar to remain in the final wine.

Most winemaking regions throughout the world produce sweet styles of wine and throughout history, sweet wines have been prized for their intense flavour concentration, and also for their preservation properties - sugar in the final wine prevents spoilage. Sweet wines such as Sauternes from Bordeaux and Tokaj in Hungary can be some of the world's most long-lived - and expensive - wines. .

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## Sweet Wines

- 1) Louis Eschenauer Sauternes  
Bordeaux, France, 50cl £30
  
- 2) Black Noble 10yo  
Australia 17.5% £50



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## Fortified Wines

From Port to Sherry to Madeira and more, fortified wines as a category offer a vast range of diversity. Produced with the addition of distilled spirit to increase the alcohol level in the final wine, fortified wines can range in style quite dramatically, from dry and saline to luscious and rich. Made widely throughout the world, the process of fortification actually came about by means of necessity, rather than taste, as a way to preserve wines on long journeys across the sea.

Sherry, from the area in southern Spain surrounding the town of Jerez de la Frontera, is often thought to be one of the most diverse styles of wine in the world, ranging from the driest to the sweetest wines, and offers wine lovers a wealth of choice. Port, from the Douro Valley in Portugal, while always sweet, also offers many sub-categories. Other fortified wines like Madeira, from the Portuguese island of the same name, Marsala, from Sicily, and France's Vins Doux Naturels, among others, demonstrate that the power of terroir is real even when it comes to fortification, with each region putting its stamp on its own expression of fortified wines.

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## Fortified Wines

- 1) Smith Woodhouse Quinta Magdalena 1996      £70  
Portugal, Douro, 20%





**"Three bowls of wine only do i mix for the sensible:  
one is dedicated to health, the second to love and pleasure,  
the third to sleep-when this is drunk, wise guests go home."**

**-Dionysus, The Greek God of Wine-**