



Rouvalis Winery – Aigialeia, Peloponnese

Established in 1990 by Angelos Rouvalis, Rouvalis has entered a new chapter under the stewardship of the second generation. Theodora Rouvali and Antonio Ruiz Panego are at the helm, infusing the winery with fresh perspectives and innovative expressions. Their approach is centred around native grape varieties, including Mavrodaphne and Lagorthi, which take centre stage in their portfolio, showcasing the highlands of Aigialeia. In addition to their dedication to indigenous grapes, they exhibit their craft with a delightful Riesling that adds a new dimension to their range.

Production: 180,000 bottles

Highlight Wines: Rouvali Linon Riesling, Rouvali Mavrodaphne Tsigello, Rouvali Mavrodaphne Dafnes

Price Range: €–€€

Troupis Winery – Mantinia, Peloponnese

Situated around 8 km from Tripolis in Fteri, Milia, the winery has undergone a transformative journey over the last years under the guidance of the Troupis and Koutsoumpos families with the winemaking skills of Dimitris Akrivos. Their resolute decision to pivot from their previous careers in their forties was anything but an impulsive leap. They converted an old apple warehouse into a thriving winemaking establishment in 2010. Guided by a progressive mindset, they skilfully reshaped Moschofilero's identity. By redefining rootstock, advancing harvesting strategies, optimising viticulture practices, and pushing the boundaries of winemaking techniques, they transformed Moschofilero from a light, aromatic white into a textured and profound wine.

Their cultivated vineyards currently span 10 ha, primarily featuring 90% Moschofilero and 10% Assyrtiko, with not-too-distant expansion plans reaching 13 ha. Commencing with a modest production of 60 tons, the winery has experienced remarkable growth, with projections reaching 170,000 bottles by 2022, including an array of 12 small-production labels. The commitment to continuity is reflected in the next generation, with their son Theodoris, armed with a Master's degree from Montpellier and hands-on experience from French harvests, poised to carry forward the legacy.

Production: 230,000 bottles

Highlight Wines: Ekato Moschofilero (*a skin-contact wine with 100-days' maceration*), Pitys Ritinitis (*a new wave Retsina from Assyrtiko*) and Hoof and Lur.

Price Range: €–€€