

EST. 1965
CAVIROS
WINERY



LIFE RITUAL



f @caviroswinery

LOVE FOR WINEMAKING

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The story of Caviros Winery begins in 1965 in the small town of Thiva, where our infinite passion for wine-making was brought to life. Caviros is named after the mystical ancient Greek deities, protectors of the grape and land. One of their temples is located near our winery in Thiva.

Discover our aromas, flavors and philosophy. Enjoy simple at its finest by selecting our Aperitos range of wines or explore our premium life ritual line, Caviros.



APERITOS | SIMPLE AT ITS FINEST



Aperitos White

60% Savatiano, 30% Roditis, 10% Assyrtiko
Delicate aromas of citrus, apricot and peach. Crispy acidity, light body with long aftertaste.

Food pairing: Shellfish, pasta with seafood, poultry & white meat
Alcohol level: 12.0%
Consumption: 1-3 years
Serving temperature: 8-10°C
Closure: Screw Cap
Available sizes: 750ml & 375ml

Aperitos Rose

100% Grenache Rouge
Intense aromas of strawberries, cherries & raspberries. Freshness in the mouth feel with intense cherry flavors, balanced acidity & pleasant aftertaste.

Food pairing: Light salads, grilled lamb chops, pasta, BBQ, seafood
Alcohol level: 12.0%
Consumption: 1-3 years
Serving temperature: 8-10°C
Closure: Screw Cap
Available sizes: 750ml & 375ml



Aperitos Red

100% Agiorgitiko
Aromas of forest fruits, herbs and sweet spices. Fruity mouth feel, full bodied with velvety tannins and long aftertaste.

Food pairing: Mediterranean dishes with red meat, grills, pasta with red sauce & spicy cheese plateau
Alcohol level: 13.0%
Consumption: 3-5 years
Serving temperature: 14-16°C
Closure: Screw Cap
Available sizes: 750ml & 375ml

CAVIROS | OUR PREMIUM LIFE RITUAL LINE



Caviros White

100% Moschofilero
Intense floral aromas, citrus zest, lychee and rose petals. Rich and fruity on the palate, with a long aromatic aftertaste.

Food pairing: Seafood, shellfish, white meat, green salads, pasta with white sauce, cheese
Alcohol level: 12.5%
Consumption: 1-3 years
Serving temperature: 8-10°C
Closure: Natural Cork
Available sizes: 750ml



Caviros Red

60% Agiorgitiko - 40% Merlot
Deep red cherry colour with dense aromas of black forest fruit, sweet spices and chocolate. Ripe and full mouth feel with smooth tannins and dried fruit and blackcurrant aftertaste.

Food pairing: Roast lamb, barbeque roasted meats, spicy cheese plateau
Alcohol level: 14.5%
Ageing in barrels: 12 months in French oak barrels
Consumption: 3-5+ years
Serving temperature: 15-17°C
Closure: Natural Cork
Available sizes: 750ml



Caviros Rose

Moschofilero - Agiorgitiko
Floral aromas of rose petals, citrus fruits, and hints of red fruits, strawberries and cherries. Rich and fruity on the palate, with a long aromatic aftertaste.

Food pairing: Enjoy it as an aperitif or paired with a cheese plateau, grilled meat, pizza or sushi.
Alcohol level: 12.5%
Consumption: 1-3 years
Serving temperature: 8-10°C
Closure: Natural Cork
Available sizes: 750ml

