

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.

#### Caviros White - New blend

50% Moschofilero - 50% Assyrtiko  
The floral aroma of Moschofilero are coupled ideally with the luscious mouthfeel and minerality of Assyrtiko. Full bodied, dense mouthfeel with flavors of rose pedals, citrus and stonefruits. Intense acidity, pleasant and balanced aftertaste.

**Food pairing:** Seafood, shellfish, grilled meat, cheese platters  
**Alcohol level:** 12.5%  
**Consumption:** 1-3 years  
**Serving temperature:** 8-10°C  
**Closure:** Natural Cork  
**Available sizes:** 750ml



## 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:** 11.5%  
**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%  
**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:** 11.5%  
**Consumption:** 1-3 years  
**Serving temperature:** 8-10°C  
**Closure:** Natural Cork  
**Available sizes:** 750ml



## 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

