



WINERY
POULTSIDIS

A few words about us...



The Vineyards

Our vineyards are located in Nea Karyes, Larissa, on steep limestone clayey slopes, the altitude of which is from 140m to 160m.

The microclimate of the area is characterized by heavy rainfall and low temperatures in winter, while in spring and summer there are high temperatures and prolonged drought, which helps us implement organic cultivation methods in our vineyards.

Since 2006, viticulture has been under organic management regime (BIO HELLAS certification).

Planting density is 410 per acre and yields from 2kg to 3kg per tree. The total area of the vineyards is 50 acres, divided into two plots of 24 and 26 acres respectively.

The Facilities

The winery is fully equipped with stainless steel fermentation tanks of various dimensions, which control the fermentation temperature for both white and red vinification.

It includes the necessary machinery such as pneumatic presses, labeling, capping machines and a fully equipped oenological laboratory for the necessary analysis of wines.

In the basement of the winery aging barrels of a 225 lt capacity are kept (made of French and American oak), as well as the wine aging bottles.

Since 2019 and after two years of experimentation, we have been making alcoholic fermentations of our wines using their own natural wild cultures grown in our own vineyards. The result of this endeavour is a unique, tasty and aromatic complexity.



with wild yeast

KARYOS GAEA WHITE VARIETAL WINE DRY WHITE — 750ml

Sauvignon Blanc

Shiny, crystal clear, slightly greenish shades and yellowish color.

A bold and rich nose, typical of this variety, with citrus, peach and melon aromas at the end.

A full taste in the mouth with excellent balance and finesse.

Its vibrant but elegant acidity finely complements the taste intensity and contributes to the long stay of the aromas.

SERVED AT 10-12 °C



with wild yeast

KARYOS GAEA ROSE VARIETAL WINE DRY ROSE — 750ml

Agiorgitiko, Limniona

A rose wine that would like to have been born red.

It is produced with the combination of two distinct Greek varieties, Limniona and Agiorgitiko.

Produced by the bleeding process, where the grape marcs stay in the fermentation extraction phase for about eight hours, until the desired color potential is developed.

In rose color, with iridescent highlights. Its nose offers an aromatic palette of notes of cherry, wild strawberry, rose and butter caramel. A wine with distinctive acidity and expressive aftertaste.

SERVED AT 10-12 °C



with wild yeast

KARYOS GAEA RED VARIETAL WINE DRY RED — 750ml

Agiorgitiko, Limniona

Wine of a deep purple color.

Aged for a year in oak barrels and kept in its bottles for one more year.

Its nose offers a complex and pure aroma of ripe red fruit, cedar, chocolate, caramel, with notes of spices at the finish.

With a rich body, intense and exuberant taste, balanced acidity and well-seasoned tannins that deliver a long aftertaste and a great aging potential.

SERVED AT 18-20 °C

Sparkling Wines



FRUITS OF THE FOREST VARIETAL WINE SEMI-SWEET SPARKLING — 750ml

Limniona

An unparalleled blend of pungent, fruity aromas of woods and flowers

The result is a well-made semi-sweet sparkling wine that will pleasantly surprise you!

SERVED AT 10-12 °C



with
wild
yeast

Vegan



Certified



SIXTH SENSE VARIETAL WINE SEMI-DRY SPARKLING — 750ml

Muscat of Alexandria

Look: Lemon coloured with golden hues.
Taste: Full, with a natural sweetness.
Smell: Primary grape aromas.
Hearing: Moderate bubble bursts.
Touch: Tickling on the tongue and palate.

The result of all the above sensual combinations is this particular wine with its distinctive personality, the Sixth Sense!

SERVED AT 10-12 °C



with
wild
yeast

Vegan



Certified



— 250ml



— 375ml



— 750ml

VARIETAL WINE NATURAL DEMI-SPARKLING SEMI-SWEET BLACK MUSCAT OF TIRNAVOS

A refreshing, light, playful demi-sparkling wine.

With an alcohol content of 6%.

Its color is light pink while its nose is full of natural aromas of roses and white flowers. When in the mouth it tastes rich and harmonious with discreet acidity and with a pleasant, intense flavor, accompanied with gentle sparkling.

Best served chilled with a variety of gastronomic options or even plain, at any time of the day.

Perfect for parties and other events!



Vegan
Certified



with
wild
yeast

VINTAGE VARIETAL WINE DRY RED — 750ml

*Cabernet Sauvignon,
Agiorgitiko, Xinomavro*

An exuberant red wine, which has been through a four - year maturing process and is made with the three varieties of Cabernet Sauvignon, Agiorgitiko and Xinomavro.

It is aged in oak barrels for two years and in bottles for another two years. It is characterized by a bold, deep red color and complex and spicy aromas of ripe fruit and vanilla. Rich and full in the mouth with ripe tannins and a long aftertaste. A noble wine with a rich character and delicious complexity. The possible presence of sediment is due to the natural way of obtaining wine clarity and its long maturing process.

SERVED AT 18-20 °C



Vegan
Certified



with
wild
yeast

CHARDONNAY OAK VARIETAL WINE DRY WHITE — 750ml

Chardonnay

A unique "encounter" where oak elements embrace Chardonnay's original floral and fruity aromas.

The alcoholic fermentation takes place in French 500 liter Ermitage barrels, where the wine stays for 6 months in the presence of the lees. It is characterized by complexity and intensity in the nose, where vanilla, nuts and tobacco aromas "blend" with exotic fruit and citrus flavors.

Its acidity is balanced and harmonized with the whole. Its long-lasting fruity aftertaste blends beautifully and sweetly with the oak.

SERVED AT 10-12 °C



Vegan
Certified



with
wild
yeast

MELIRROS VARIETAL WINE NATURALLY SWEET — 500ml

Black Muscat of Tirnavos

It comes from sun-dried grapes of the Muscat Black variety, cultivated in the fertile and warm Thessalian land.

It is a wonderful sweet wine that locks in the sun and flavours, courtesy of its natural way of dehydration and its stay in oak barrels for two years.

A well-made dessert wine with an identity, with the typical name Melirros.

SERVED AT 10-12 °C



Mini Wine Bottles 187ml

 <p>Vegan Certified</p> <p>BIO HELLAS</p> <p>with wild yeast</p>	 <p>Vegan Certified</p> <p>BIO HELLAS</p> <p>with wild yeast</p>	 <p>Vegan Certified</p> <p>BIO HELLAS</p> <p>with wild yeast</p>	 <p>Vegan Certified</p> <p>BIO HELLAS</p> <p>with wild yeast</p>	 <p>Vegan Certified</p> <p>BIO HELLAS</p> <p>with wild yeast</p>
<p>KARYOS GAEA white</p> <p>VARIETAL DRY DRY WHITE</p> <p>SAUVIGNON BLANC</p>	<p>KARYOS GAEA rose</p> <p>VARIETAL WINE ROSE DRY</p> <p>AGIORGITIKO, LIMNIONA</p>	<p>KARYOS GAEA red</p> <p>VARIETAL WINE DRY RED</p> <p>AGIORGITIKO, MERLOT</p>	<p>FRUITS OF THE FOREST</p> <p>VARIETAL WINE SEMI SWEET SEMI SPARKLING</p> <p>LIMNIONA</p>	<p>SIXTH SENSE</p> <p>VARIETAL WINE SEMI-DRY SEMI-SPARKLING</p> <p>MUSCAT OF ALEXANDRIA</p>

WINEBOXES 5LT & 10LT



DRY WHITE WINE:
Chardonnay
Muscat of Alexandria



DRY ROSE WINE:
Cabernet Sauvignon
Agiorgitiko
Merlot



SEMI-SWEET WINE:
Chardonnay
Muscat of Tirnavos



DRY RED WINE:
Cabernet Sauvignon
Agiorgitiko
Merlot



WINE PRODUCED TO BE SERVED BY THE GLASS



TERRA NOSTRA WHITE

VARIETAL WINE
DRY WHITE
— 750ml

Black Muscat of Tirnavos

Vinification:
Blanc de noir

Alcoholic Fermentation:
Slow at low temperatures.

Features:
Bright color, yellowish explosive aromas to the nose, distinctive acidity and a pleasant aftertaste.

SERVED AT 10-12 °C

TERRA NOSTRA ROSE

VARIETAL WINE
ROSE SEMI-SWEET
— 750ml

Black Muscat of Tirnavos

Vinification:
Staying with the marcs for 18 hours to achieve its color. Pre-fermentation cold maceration and slow fermentation at low temperatures.

Features:
Pink shiny color with aromas of tropical fruits and roses. Natural sweetness and full flavor.

SERVED AT 10-12 °C

TERRA NOSTRA RED

VARIETAL WINE
DRY RED
— 750ml

Black Muscat of Tirnavos

Vinification:
Fermentation together with the marcs throughout the alcoholic fermentation, at controlled temperatures.

Features:
Ruby color, with ripe fruit and vanilla aromas. balanced acidity and a distinctive aftertaste.

SERVED AT 16-18 °C



Mini Wine Bottles 187ml

In a unique package with a craft paper cup.



**TERRA NOSTRA
WHITE**
VARIETAL WINE
DRY WHITE
— 750ml

Black Muscat of Tirnavos

Vinification:
Blanc de noir

Alcoholic Fermentation:
Slow at low temperatures.

Features:
Bright color, yellowish
explosive aromas to the nose,
distinctive acidity and a
pleasant aftertaste.

SERVED AT 10-12 °C

**TERRA NOSTRA
ROSE**
VARIETAL WINE
ROSE SEMI-SWEET
— 750ml

Black Muscat of Tirnavos

Vinification:
Staying with the marcs for 18
hours to achieve its color.
Pre-fermentation cold
maceration and slow
fermentation at low
temperatures.

Features:
Pink shiny color with aromas
of tropical fruits and roses.
Natural sweetness and full
flavor.

SERVED AT 10-12 °C

**TERRA NOSTRA
RED**
VARIETAL WINE
DRY RED
— 750ml

Black Muscat of Tirnavos

Vinification:
Fermentation together with
the marcs throughout the
alcoholic fermentation, at
controlled temperatures.

Features:
Ruby color, with ripe fruit and
vanilla aromas. balanced
acidity and a distinctive
aftertaste.

SERVED AT 16-18 °C

Distillates



ALCHEMIST
AGED
DISTILLATE

— 700ml



LABYRINTH
AGED
DISTILLATE

— 700ml

Liqueur



BLACK ROSE
LIQUEUR
CHOCOLATE

— 700ml



RED ROSE
LIQUEUR
PASSION FRUIT

— 700ml



YELLOW ROSE
LIQUEUR
LIMONCELLO

— 700ml



GREEN ROSE
LIQUEUR
MINT

— 700ml



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