

Giannikos Winery

Pegasus 2022 revives the rare Avgoustiatis grape with a modern elegance: ripe dark fruit, violet and herbal lift, framed by supple tannins and a powerful yet refined structure.

Pegasus 2022

Peloponnese, Greece



Alcohol :13,00 %

Composition: 100% Avgoustiatis

Region and Vineyards

The Peloponnese, cradle of ancient Greek civilization, has been linked to viticulture for millennia, with Mycenae and Corinth historically renowned for wine culture. The region benefits from a **Mediterranean climate** moderated by altitude and proximity to the sea, with long dry summers and cool nights that preserve acidity. Clay-limestone soils dominate, providing excellent drainage while retaining sufficient moisture to sustain vines in hot summers.

Giannikos Winery farms **8 hectares organically**, split between two distinct terroirs. The **Nemea hills** are dedicated to red varieties, especially Agiorgitiko and the rare Avgoustiatis, producing wines of depth and structure. A second vineyard, near ancient Corinth and the sea, focuses on white grapes like Roditis and Malagousia, yielding fresher, saline wines. Avgoustiatis, once nearly extinct in the Peloponnese, has been revived by the estate, highlighting Greece's wealth of indigenous varieties.

Winemaking

Pegasus 2022 is made from **100% Avgoustiatis**, hand-harvested from organic vineyards. Fermentation is conducted with careful temperature control to preserve aromatics and varietal character. The wine is then aged for **12 months in French oak barrels**, enhancing texture, integrating tannins, and adding subtle layers of spice and complexity.

The result is a wine that balances tradition and precision: the oak maturation refines Avgoustiatis' natural power without masking its fruity and floral signature. The 2022 vintage, described as a renaissance for this grape, reflects both the resilience of indigenous varieties and the estate's commitment to authenticity.

Tasting Notes

- **Color:** Deep ruby with violet highlights.
- **Aroma:** Plum, blackberry, and wild herbs such as thyme, lifted by violet florals, leather tones and a subtle oak spice.
- **Palate:** Generous, glycerol-textured mouthfeel; ripe dark fruit balanced by fine tannins, powerful yet smooth structure, and a lingering finish with herbal and floral resonance.

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Did you know?

Avgoustiatis is a rare Greek grape, traditionally grown in the Ionian islands and western Peloponnese. Its name derives from "Avgoustos" (August), as it ripens early. Pegasus 2022 represents the **rebirth** of this variety in Nemea, with Giannikos reviving forgotten vines to craft a wine that bridges past and present.

Wine Pairing Ideas

- **Grilled lamb chops with rosemary:** the wine's herbal notes and tannic frame echo the dish's depth and seasoning.
- **Slow-roasted pork shoulder:** glycerol richness and dark fruit complement succulence and caramelized edges.
- **Guinea fowl with thyme and mushrooms:** violet and leather notes weave seamlessly with earthy, savory flavors.
- **Pasta with beef ragù:** robust structure and ripe fruit stand up to hearty sauces.