



GEORGIOS LAFAZANIS

— WINERY —

www.georgioslafazanis.gr





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HISTORY



1946



The production of wine by Vasilios G. Lafazanis begins in the area of Piraeus.

1960



Establishment of the first family winery in Magoula, Attica

2020



Today, the winery, after many investments in facilities, machinery and human resources, is a highly modernized unit with the main objective of producing high quality wines.

FUTURE



The next day, finds Georgios Lafazanis Winery in a very promising point, as the third generation comes to contribute to the long history of the family.



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FACILITIES

ATTICA - GREECE

Nowadays, The winery of the Georgios Lafazanis family constitutes a well-equipped wine-producing unit. The production area and the modern bottling system at the winery follow all the hygiene and safety requirements, as provided by the applicable Quality and Safety Management System, certified according to ISO 22000:2005.



VINEYARDS

EXPRESSION OF TERROIR

The privately owned vineyards of Georgios Lafazanis Winery are located in Nemea and Boeotia (Kithairona Hillsides). Based on the experience, the knowledge and the passion of our people, we cultivate and produce high quality grapes, which are driven under the best conditions in our modern facilities.

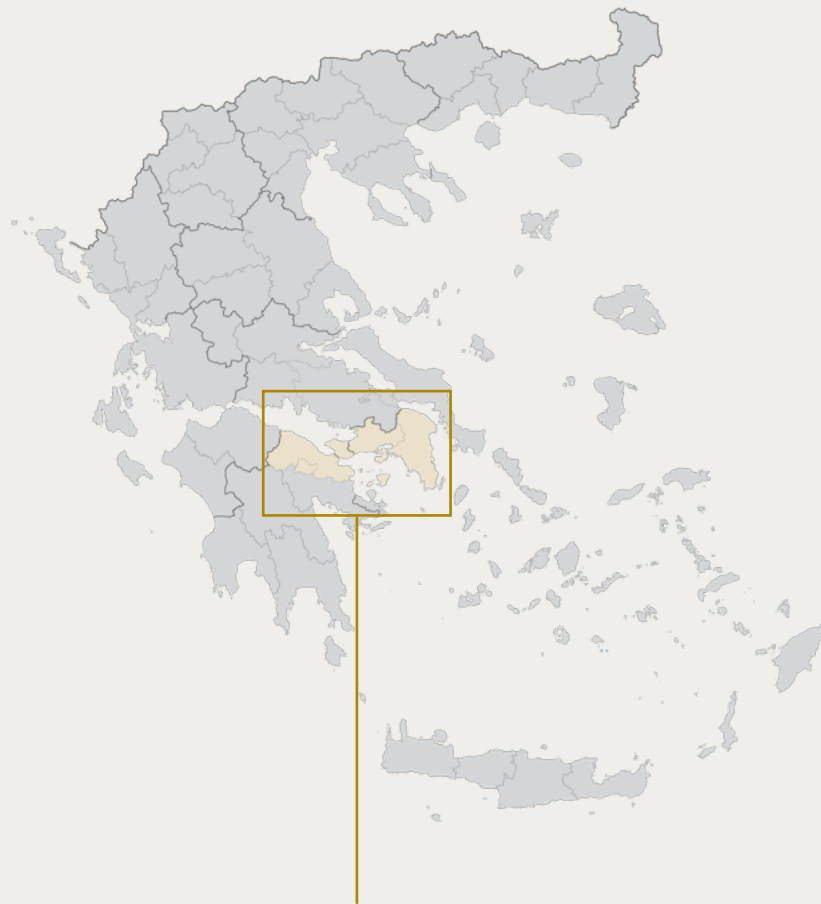
The different sub-areas, the altitude, the orientation and the lands that characterize our vineyards, are just some of the elements that allow us to produce different styles of high-quality wines.



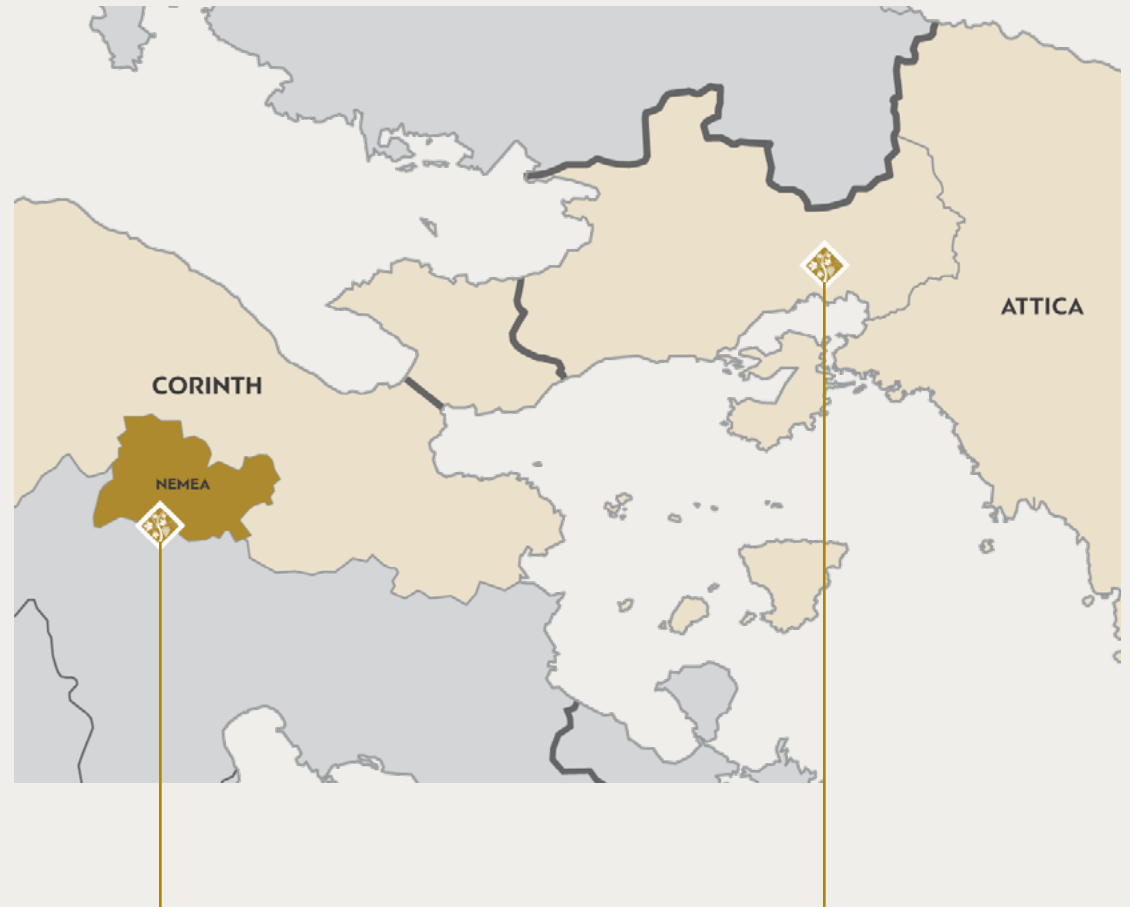


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LOCATION



PELOPONNESE & ATTICA



ACHLADIAS & KOUTSI NEMEA
Privately owned Vineyards

MAGOUULA OF ATTICA
Winery & Facilities



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THE QUALITY

EXCELLENT RAW MATERIAL

The excellent microclimate, combined with the strictly low area yields and the choice of the ideal moment of the harvest, help ensure that the grapes are matured properly and are the determining factors for the excellent quality of the raw material.

Our winery, apart from its own private vineyards, collaborates constantly with a significant number of wine growers in Attica, Boeotia and the Peloponnese and produce grapes with the required quality standards.

The white varieties Moscofilero, Roditis, Sabatiano, Malagousia, Assyrtiko and Moscato, as well as the red varieties Agiorgitiko, Cabernet Sauvignon, Merlot and Syrah, are valued and vinified with care under strictly controlled conditions.





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OUR WINES

EXCELLENT QUALITY

What makes the wines of our winery unique is the passion and the dedication of the people who are occupied with the creation of our wines for so many years, emphasizing on detail.

AWARDS

OUR ACHIEVEMENTS

The endless effort, zest and dedication of Georgios Lafazanis family in the wine sector, is evidenced by the very significant excellences of our wines, on a pan-European and global level.





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Orosimo



Wine Type: Red dry

Variety: Cabernet Sauvignon, Cabernet Franc, Merlot

Area: Agios Georgios in the valley of Atalanta

Characteristics: deep and impenetrable black-red color with a complex nose dominated by dense, ripe black fruits such as ripe plum, berry and wild cherry as well as notes of cocoa and spices. In the mouth it is rich and very concentrated with plenty of fruit and well-made tannins. Its aftertaste is rich and long with a long aromatic duration.

Pairing: Red meat and red spicy sauces.

Serving: 16 -18 °C

Petra & Fos



Wine Type: Red dry

Category: PDO NEMEA

Variety: Agiorgitiko

Area: Achladias and Koutsi of Nemea

Characteristics: Deep ruby red colour with a characteristic savour of aromatic flowers, that reminds of red and black fruits such as cherry, plum, sweet pepper and nuts.

Pairing: Juicy red meat and spicy dishes.

Serving: 16 -18 °C

Sirius Red



Wine Type: Red dry

Variety: Agiorgitiko - Cabernet Sauvignon

Area: Nemea and Aigaleia

Characteristics: Deep ruby red colour with a characteristic scent of black fruits, raspberry, spices and notes of oak. Its rich body with velvety tannins and a medium aftertaste.

Pairing: Red meat fillet and cheese.

Serving: 16 -18 °C

Epicus



Wine Type: Red dry

Variety: Agiorgitiko

Area: Achladias of Nemea

Characteristics: Vivid red colour with iodine highlights and complex scent of red fruits, sweet spices and a touch of nuts. The gentle tannins combined with the balanced acidity and the rich aftertaste create it's elegant structure.

Pairing: Red juicy meet, spicy red sauce and game birds meat.

Serving: 16 -18 °C



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Elysian



Wine Type: Rose dry

Variety: Syrah

Characteristics: After receipt, the grapes are refrigerated for 24 hours in a cold room and the next day they are taken directly to the press without extraction. The vinification is then unfolded in stainless steel refrigerated tanks at 18 ° C. Part of the wine matures in 2nd use oak barrels, while the rest remains with its wine sludge gaining in structure and body.

Pairing: Lobster spaghetti, Barley with shrimp, summer Mediterranean and exotic flavors.

Serving: 10 -12 °C

Artisti



Wine Type: Sparkling white

Variety: Moschato Spinas

Area: Achladias of Nemea

Characteristics: Rich and round taste with crisp acidity and cool frothing that harmoniously complements the sweetness and typical aromas of the variety that follow those of the nose.

Pairing: Alone as an aperitif, accompanied by fruit or fingerfood and creamy sweets.

Serving: 5 - 7 °C

Sirius White



Wine Type: White dry

Variety: Asyrtiko - Malagousia

Characteristics: Clear pale lemon yellow colour with greenish highlights. Intense aroma of exotic fruits in a perfectly balanced wine that gradually reveals its acidity. Strong aromatic after taste with elegant finish.

Pairing: Seafood, white meat and pasta with white creamy sauce.

Serving: 10 -12 °C

Electus



Wine Type: White dry

Variety: Moschofilero

Area: Mantinia

Characteristics: Vivid lemon yellow colour with green highlights. The scent is based on lemon flowers and citrus notes. Elegant medium to full body, intense acidity and aromas.

Pairing: Shellfish, fish and white meat.

Serving: 10 -12 °C



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Oenanthe White

Wine Type: White dry

Variety: Roditis & Asyrtiko

Characteristics: Pale lemon yellow colour with green highlights. The scent resembles fresh flowers with predominant flavours of lemon and citrus. The flavour is balanced with the scent with rich fruity aftertaste.

Pairing: Seafood, fish, white meat and pasta combined with creamy sauce.

Serving: 8 - 10 °C



Oenanthe Rose

Wine Type: Rose dry

Variety: Agiorigitiko

Characteristics: Vivid, bright rose colour with cherry highlights and scents of cherry, strawberry and flowers. The taste complements the aromas with a nice acid sensation and velvety tannins

Pairing: Seafood dishes, fish and white meat.

Serving: 8 – 12 °C



Oenanthe Red

Wine Type: Red dry

Variety: Agiorigitiko

Characteristics: Rich red colour with violet highlights and intense fruity aromas. Medium body with soft tannins and medium acidity. A wine with intense aftertaste and notes of red cherry and blackberry.

Pairing: Roasted red meat, red spicy sauce. Pairs nicely with Chinese cuisine.

Serving: 10 -12 °C



Oenanthe Semi Sweet

Wine Type: Rose semisweet

Variety: Agiorigitiko

Characteristics: Light rose colour with intense fruity aromas and flower notes. The taste complements the aromas with a nice acid sensation and velvety tannins.

Pairing: Can be enjoyed on its own or combined with sweet sauced meat, fruits and nuts.

Serving: 8 -12 °C



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Tsipouro Armoniko



Type: Without Anise

Variety: Moschato

Organoleptic characteristics: Appearance: Clean, Crystal and Transparent

Aroma: Elegant, rich and delicate nose, dominated by intensely fruity, varied aromas with hints of citrus and white flowers.

Taste: Rich body, explosive aromas with excellent balance and duration.

Pairing: Spicy meat appetizers, traditional pies, pans and well-cooked roasts.

Serving: 10 -12 °C

Alcoholic title: 38% Vol.



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CONTACT

GET IN TOUCH

Sokratous & Thriasiou Pediou Str,
Magoula 19018, Attiki
(2nd exit Attiki Avenue)

Ph.: +30 210 5555501, +30 210 5557674

Mob.: +30 694 6904 869

Fax : +30 210 5550471

Email: info@georgioslafazanis.gr

www.georgioslafazanis.gr



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