



HETERŌ
WINES

— WINE COACHING —
& GYPSY WINEMAKING

HETERŌ WINES

HETEROCLITE WINES
FROM SELECTED VINEYARDS
IN VARIOUS REGIONS OF GREECE

HETERO WINES was founded in 2018 by Dimitris Mansolas and Maria Tamiolaki, with a double activity.

Wine Coaching for wineries and companies with a commercial presence in the wine sector.

Gypsy Winemaking: production of wines in regions of Greece that have been selected for their uniqueness and winemaking value.

Utilizing the premises of selected wineries in each region, Hetero Wines fully supervises all stages of the production process and ensures that the ecosystem and the terroir of the region are accurately represented.

Two wine series will be released in 2020-2021 by Hetero Wines:

Monarch: a series of wines from Amyndeon, perhaps the best terroir in Greece for the production of high-altitude wines; so dominating that like any "monarch" it can prevail in the DNA of any variety.

Anarch: a series of wines from Domokos Plateau, a land of extreme temperatures and humidity levels. With a biological ecosystem of almost 20 years, this series uses alternative methods of fermentation and maturation, like an "anarchist" who resorts to unconventional ways in order to overthrow the "monarch".

Code: **Monarch White**

Category: **Protected Geographical Indications (P.G.I) Florina**

Year: **2019**

Varieties: Sauvignon blanc 100%

Vineyard management: conventional

Yield: 1 tn/1,000 square meters

Vinification: conventional with selected yeasts

Cellaring: 3 months with a stirring (bâtonnage) of the light lees in a stainless steel tank once a week

Ideal drinking window: 1-3 years

Available quantity: 3,500 bottles 0,75 l



ANALYTICAL DATA

Alcohol (%vol): **13.2**

Residual Sugar (g/l): **3.0**

Total acidity (g/l of tartaric acid): **5.7**

Volatile acidity (g/l of acetic acid): **0.34**

pH: **3.18**

Free sulfites (mg/l): **20**

Code: **Monarch Rosé**

Category: **Protected Geographical Indications (P.G.I) Florina**

Year: **2019**

Varieties: Syrah 70%

Xinomavro 30%

Vineyard management: conventional

Yield: 1,1 tn/1,000 square meters

Vinification: conventional with selected yeasts

Cellaring: 3 months with a stirring (bâtonnage) of the light lees in a stainless steel tank once a week

Ideal drinking window: 1-3 years

Available quantity: 2,600 bottles 0,75 l



ANALYTICAL DATA

Alcohol (%vol): **13.5**

Residual Sugar (g/l): **1.8**

Total acidity (g/l of tartaric acid): **5.4**

Volatile acidity (g/l of acetic acid): **0.37**

pH: **3.29**

Free sulfites (mg/l): **20**

monarch

Code: **Monarch Red Syrah**

Category: **Protected Geographical Indications (P.G.I) Florina**

Year: **2019**

Varieties: Syrah 100%

Vineyard management: conventional

Yield: 0,9 tn/1,000 square meters

Vinification: conventional with selected yeasts

Cellaring: 7 months with a stirring (bâtonnage) of the light lees in a stainless steel tank once a week and a 5-month reductive ageing in the bottle

Ideal drinking window: 2-7 years

Available quantity: 2,500 bottles 0,75 l



ANALYTICAL DATA

Alcohol (%vol): **14.0**

Residual Sugar (g/l): **2.6**

Total acidity (g/l of tartaric acid): **5.8**

Volatile acidity (g/l of acetic acid): **0.53**

pH: **3.41**

Free sulfites (mg/l): **5**

Code: **Monarch Red Xinomavro**
Category: **Protected Geographical Indications (P.G.I) Florina**
Year: **2019**

Varieties: Xinomavro 100%

Vineyard management: conventional

Yield: 0,85 tn/1,000 square meters

Vinification: conventional with selected yeasts

Cellaring: 7 months with a stirring (bâtonnage) of the light lees in a stainless steel tank, once a week and a 5-month reductive ageing in the bottle

Ideal drinking window: 2-10 years

Available quantity: 2,600 bottles 0,75 l



ANALYTICAL DATA

Alcohol (%vol): **12.5**

Residual Sugar (g/l): **2.4**

Total acidity (g/l of tartaric acid): **6.7**

Volatile acidity (g/l of acetic acid): **0.51**

pH: **3.31**

Free sulfites (mg/l): **5**

Code: **Anarch White**

Category: **Protected Geographical Indications (P.G.I) Fthiotida**

Year: **2019**

Varieties: Asyrtiko 100%

Vineyard management: biological (certification organization TUV HELLAS NORD)

Yield: 1,05 tn/1,000 square meters

Vinification: biological, vegan and with the use of spontaneous fermentation of wild yeasts (certification organization TUV HELLAS NORD)

Cellaring: 5 months with a periodic bâtonnage of the light lees, 50% of the volume in a stainless steel tank and 50% of the volume in second-fill oak barrels

Ideal drinking window: 1-6 years

Available quantity: 3,850 bottles 0,75 l



ANALYTICAL DATA

Alcohol (%vol): **13.4**

Residual Sugar (g/l): **1.8**

Total acidity (g/l of tartaric acid): **5.8**

Volatile acidity (g/l of acetic acid): **0.40**

pH: **3.25**

Free sulfites (mg/l): **12**

anarch

Code: **Anarch Rosé**
Category: **Varietal Wine**
Year: **2019**

Varieties: Asyrtiko 60%
Xinomavro 40%

Vineyard management: biological
(certification organization TUV HELLAS NORD)

Yield: 1,1 tn/1,000 square meters

Vinification: biological, vegan and with the use
of spontaneous fermentation of wild yeasts
(certification organization TUV HELLAS NORD)

Cellaring: 3 months with a periodic bâtonnage
of the light lees, in 500 liter third -fill oak barrels

Ideal drinking window: 1-5 years

Available quantity: 2,300 bottles 0,75 l



ANALYTICAL DATA

Alcohol (%vol): **13.6**

Residual Sugar (g/l): **2.7**

Total acidity (g/l of tartaric acid): **5.8**

Volatile acidity (g/l of acetic acid): **0.35**

pH: **3.25**

Free sulfites (mg/l): **20**

anarch

Code: **Anarch Red**

Category: **Varietal Wine**

Year: **2019**

Varieties: Xinomavro 92%
Asyrtiko 8%

Vineyard management: biological
(certification organization TUV HELLAS NORD)

Yield: 1,25 tn/1,000 square meters

Vinification: biological, vegan and with the use
of spontaneous fermentation of wild yeasts
(certification organization TUV HELLAS NORD)

Cellaring: 6 months with a periodic bâtonnage
of the light lees, 50% of the volume in 500 liter
third -fill oak barrels and 50% of the volume in
a stainless steel tank

Ideal drinking window: 1-6 years

Available quantity: 3,300 bottles 0,75 l



ANALYTICAL DATA

Alcohol (%vol): **13.1**

Residual Sugar (g/l): **2.1**

Total acidity (g/l of tartaric acid): **5.4**

Volatile acidity (g/l of acetic acid): **0.53**

pH: **3.55**

Free sulfites (mg/l): **5**

anarch

THE PEOPLE OF HETERO WINES

Dimitris Mansolas and Maria Tamiolaki met in 2001 in the University of Bordeaux, during their studies for the National Diploma in Oenology.

Dimitris had just finished his studies at the School of Agriculture of the Aristotle University of Thessaloniki, Greece, while Maria - coming from a family with a professional background in winemaking - was already living in the city of wine, where she had studied Biology.

Dimitris' professional chapter started upon returning from his studies in 2002 at a well-known winery in Drama. He then embarked on a 7-year career as a winemaking and viticulture consultant for pioneer and high quality vineyards mainly in Northern Greece, and a one-year collaboration with a Greek and Chinese owned company.

Maria, after finishing her studies, she worked as an oenologist at the historic Château Haut-Brion winery. Her stay in Bordeaux ended in 2003, when she was hired by the Co-op Union of Heraklion, Crete. She soon joined the Tamiolakis family winery, where she took on the production and commercial promotion of the wines.

The professional paths of Dimitris and Maria crossed in 2011, when they undertook the full management of the family winery. Their 8-year collaboration resulted in the redefinition of the winery's branding, which, along with the high quality wines, travelled "Rous Tamiolakis Winery" in important markets abroad, establishing it among the top representatives of the "new age" for the Wines of Crete.

Hetero Wines is their new professional endeavor.



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