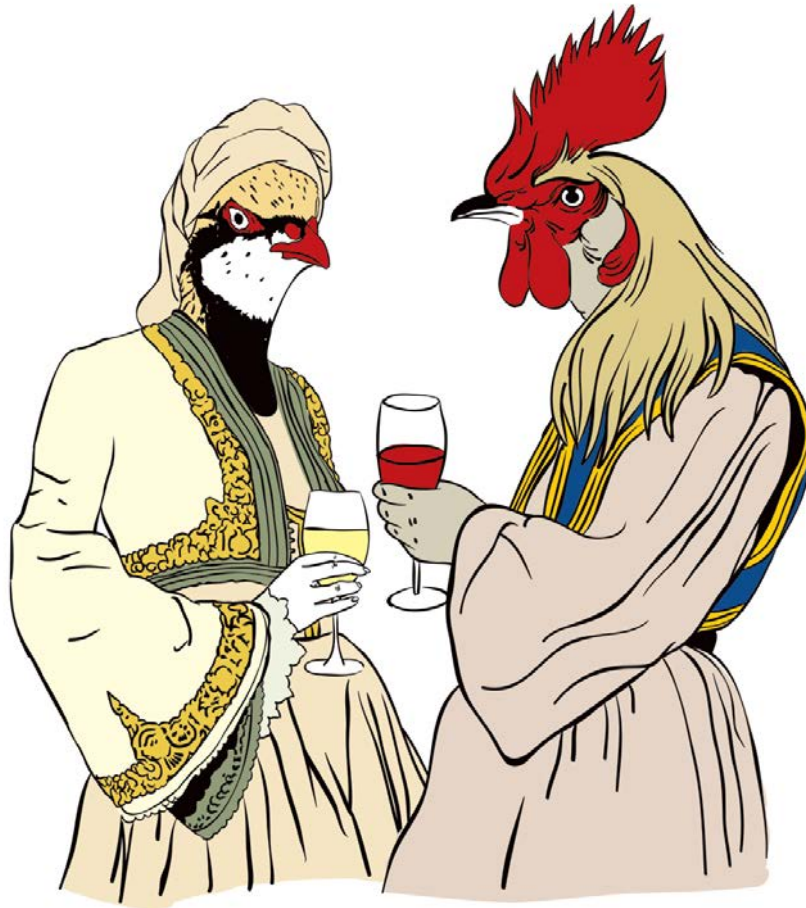


wine by the glass / December 2023

heteroclite

CAVE & BAR À VIN • ATHÈNES



Some people look for a beautiful place,
others make a place beautiful.

aperitif 150 ml

HETEROCLITO SPRITZ

A refreshing aperitif that combines the dry sparkling wine Paraga and the Kytherian artisan liqueur Fi (21% vol), based on citrus fruit.

€ 7.00

STRESA

Mavrodaphne spirit (40% vol) with Three Cents Aegean Tonic, cherry tomatoes and rosemary.

€ 8.00

sparkling - low alcohol 150 ml

POIRÉ AUTHENTIQUE

natural ancestral fermentation, minimum sulfites

In Normandy Eric Bordelet cultivates 30 varieties of apples and 20 varieties of pears. Employing oenological practices, he crafts high-quality sparkling beverages. Poiré Authentique, a blend of 14 pear varieties, is produced through natural fermentation. Semi-dry and low in alcohol (5%), amber hue, fragrant aromas of pear and crème pâtissière, and an exceptionally enjoyable, juicy taste.

€ 8.50

AMA PET-NAT BI

Kombucha, a pasteurized tea-based beverage, is a fermentation product with low alcohol content (1.5% vol.). Every fermentation of Ama Pét-Nat Bi yields only 280 bottles. Crafted with water from the Izarraitz mountain range in the Basque Country and lemongrass from a nature preserve in Amba, Sri Lanka, this unique drink exudes aromas of citrus and herbs, with hints of sweet lemon and mint. On the palate, notes of white flowers and spices like ginger, juniper, lime, and white pepper, complemented by a crisp texture and lively bubbles. The rare Ama Pét-Nat Bi is invigorating and imparts a sense of purity and freshness.

€ 11.00

sparkling 150 ml

MUSCAT PET-NAT Sérres, Macedonia

Charalaboglou Wines / Muscat of Alexandria / 2022

Natural fermentation, minimum sulfites

Inspired by the current revival of the Greek vineyard, agronomist Anthi and oenologist Matt decided in 2021 to return from New Zealand to Greece to take over the family business. Their five different vineyards are situated in favorable climates, fertile clay soils, and rich aquifers. This dry (residual sugars 2.2 g/l) single-varietal sparkling exudes aromas of tropical fruits, with notes of brioche and a lemony aftertaste.

€ 7.00

BEAUFORT ROSÉ BRUT Bourgogne, France

Beaufort Freres / Pinot Noir / nv

Holidays without fizz and bubbles are like Santa Claus without gifts! We recommend indulging in a glass of classic sparkling wine (champagne), with a rich body, fragrant notes of strawberry and cherry, and subtle undertones of night flowers, spices, and toast. Persistent and delightful aftertaste, with elements of minerality.

€ 10.50



From selected vineyards in central Greece and with Kiki Akriotou's oenological guidance, we recommend for € 2.50 /150 ml per glass:

ELLE (white) / Savatiano - Assyrtiko - Muscat / 2022

LUI (red) / Limniona - Syrah / 2022

white 150 ml

STILOVATIS Attica, Central Greece

Aoton Winery / Savatiano - Roditis / 2019

Natural fermentation, minimum sulfites

The term "Aoton" stems from the ancient Greek word denoting the "finest sample of a kind." Sotiris Gkinis, a fifth-generation winemaker, exclusively cultivates local varieties, capturing the character of Attica's soil in his wines. Beyond crafting delicious wines, Sotiris contributes to the community by donating € 3 from each bottle sold to the "Smile of the Child" foundation! Besides this exceptional initiative, the wine itself is splendid and appeals to those who appreciate refined whites.

€ 4.50

METRON ARISTON Argolida, Peloponnese

Papantonis Winery / Roditis - Chardonnay / 2022

In a recent tasting for a well-known Greek wine magazine, we singled out this everyday white that stands out in every situation. Bright in appearance, with aromas of ripe grapefruit, lemon, pear, and peach. Full-bodied, with pronounced acidity and a long, pleasant aftertaste.

€ 5.00

KYDONITSA DOTS Drama, Macedonia

Oenops / Kydonitsa / 2022

Low intervention, low sulfites

Dynamic winemaker Nikos Karatzas selects and vinifies exclusively indigenous varieties from selected vineyards in the country, with minimal intervention in viticulture and winemaking, allowing its variety to express its unique character. Kydonitsa from the Macedonian land, aged for 6 months with fine lees in an amphora, has complex aromas of stone fruits, delicate blossoms, and notes of minerality. Soft and balanced on the palate.

€ 8.00

TRANAMBELO ODD BLEND Naxos island, Aegean sea

Oinochoros / Monemvasia-Potamissi-Aidani-Fokiano-Mandilaria / 2022

Natural fermentation, minimum sulfites

Naxos has a tradition and reputation in viticulture from ancient times, with dozens of Aegean varieties preserved thanks to the efforts of heroic viticulturists. It comes as no surprise that esteemed winemakers from all over the world, including Loic Pasquet of Liber Pater, have recognized the island's potential. Constantinos Makrydimitris suggests a multi-varietal white (from white and red varieties) from selective harvesting and extremely low yields. Aromas of green tea, jasmine, and hints of pencil shavings. Discreet tannins, perfectly integrated acidity, refreshing aftertaste.

€ 8.50

LEFKO LINO Achaia, Peloponnese

Rouvalis Winery / Riesling / 2021

Low intervention, low sulfites

Producing a Riesling of merit in Greece is a deceptive dream, but the dreamer and philosopher winemaker, Angelos Rouvalis, and his daughter Theodora achieved it by "migrating" the beloved Rhenish variety to the slopes of mountainous Aegialia, at an altitude of 1,100 meters. After fermentation, the wine matured on lees in the tank, with batonnage for about 5 months. Throughout the winemaking process, from grape reception to bottling, the natural flow of gravity is utilized. Luminous and crystalline, with rich aromas of citrus and flowers. As it evolves in the bottle, typical "petrol" aromas and the minerality of Riesling emerge. Crisp and harmonious on the palate, full of vitality, with a refreshing taste and a long aftertaste. And if you are wondering about this impressive result, the numbers say it all: total acidity 8.5 g/l, sugars 6.00 g/l, pH 2.75.

€ 8.50

MON BLANC Bourgogne, France

Stéphane & Julie Aladame / Chardonnay / 2018

The combination of reduced production and escalating global demand has created such a surplus value in Burgundy wines that make them unattainable for most. At heteroclito, we always pursue the best combination of quality and price. This holiday season, we propose savoring a glass from the 2018 harvest—remarkably developed, embodying the typicality and prestige of its renowned origin. Complex aromatic character of ripe citrus fruits, with hints of minerality and blossoms. Vanilla aftertaste with nerve and duration. French luxury at its best!

€ 9.50 (also available at 75ml for € 5.00)

orange 150 ml

MNIA Syros island, Aegean sea

Christofora Manousos / Serifiotiko - Savatiano / 2022

Natural fermentation, minimum sulfites

In its 12 years of operation, Heteroclito has served as an introduction level for many emerging Greek wines. While it is easy to follow trends, "opening paths" can be quite demanding. Therefore, this December, we exclusively present the work of experienced winemaker Kristi Manousou. The wine comes from her own organically cultivated vineyards with dry-farmed, self-rooted vines aged 40+. Located in Syros, the vineyard has a yield of up to 300 kg per acre, producing red wine with a 7-day pigage extraction and aging in Greek oak barrels. All processes in the vineyard and winery are done manually, with no additives or interventions. The wine is bottled unfiltered, with the aid of gravity. It has subtle aromas of quince marmalade and wax, slightly tannic, with moderate acidity and a gentle aftertaste.

€ 9.00 (also available at 75ml for € 4.50)

GORULI MTSVANE Kakheti, Georgia

Pheasant's Tears / Mtsvane / 2021

Natural fermentation, minimum sulfites

According to archaeological findings, grape cultivation and winemaking in Georgia began 8,000 years ago! With over 100 recorded grape varieties and the characteristic qvevri, a UNESCO-listed clay vessel shaped like an egg used for making, aging, and storing wine. Pheasant's Tears, created by John Wurdeman and Gela Patalishvili, aims to revive ancient Georgian winemaking traditions in the eastern region of Kakheti. The wine is in contact with the skins for 7 months and ages for 10 months until bottling, with no interventions. It's mild and refreshing, with discreet aromas of mandarin and dried flowers, moderate acidity, and a graceful finish.

€ 10.00 (also available at 75ml for € 5.50)

rosé 150 ml

ROSEUS Limnos island, Aegean sea

Garalis Winery / Muscat of Alexandria - Limnio / 2022

A delicate rosé from the rich in wine-production island of Limnos and its characteristic volcanic soil. The Muscat of Alexandria blends beautifully with the Limnio (the oldest referenced red wine grape) and together they give an exquisite result, with roses and stone fruit standing out.

€ 5.00

APANEMO Andros island, Aegean sea

Mastoris Wines / Koumari / 2022

Low intervention, low sulfites

It is highly encouraging that wineries in the Cyclades are rediscovering forgotten local varieties. In the village of Chones in Andros, Dimitris Mastoris decided a decade ago to produce bottled wines using traditional winemaking methods. Apanemo, made from the Koumari variety, comes from 40-year-old vines. It has a good body, aromas of cherry and apricot with notes of dried herbs, crisp acidity, and a delightful aftertaste.

€ 7.00

red 150 ml

DORIC KOKKINELI Fokida, Central Greece

Balatsouras Winery / Kosmas / 2022

Natural fermentation, minimum sulfites

Emerging from the majestic Vardousia Mountains, the southernmost part of the Pindos mountain range, a reddish wine (widely referred to as kokineli) brimming with freshness. A completely natural winemaking method that has been traditionally practiced in the region's villages for centuries. The grape must is gently transferred to wooden open tanks to undergo extraction, with no interventions or additions of sulfur or commercial yeasts. The wine is left to rest in the tanks for approximately two weeks. Particularly intriguing is the use of fir branches and mountain thyme as a natural filter at the tank's outlet, imbuing the wine with the unique aromas of the terroir. On the palate, delightful scents of sour cherry and damson plum, offering an explosion of flavors, delicate tannins, moderate acidity, and a herbal aftertaste that enhances the overall experience.

€ 5.50

LIMNIONA Evros, Thrace

Gutsidis Wines / Limniona / 2022

From the tri-border region of Evros (Greece, Bulgaria, Turkey), Maria Goutsidi, an unwavering female viticulturist and winemaker, is leaving her mark. Her privately owned vineyards, spanning 75 acres, are situated on hills where ancient Thracian tombs are found – hence named "Dikai Tombs Vineyards," a place of unique beauty near the Evros River. Refugees who arrived in the area from Eastern Rumelia brought vines from their birthplaces, along with their love for vine cultivation and wine. The emerging red variety Limniona has a bright purple color, botanical aromas with hints of forest fruits, full body, noticeable acidity, velvety tannins, and a balanced aftertaste.

€ 6.50

GOUMENISSA Kilikis, Macedonia

Chatzivaritis Estate / Xinimavro - Negoska / 2020

The Goumenissa vineyard is the smallest protected zone for Xinomavro (along with Naoussa, Amyntaio, and Rapsani), combined with at least 20% Negoska, which "softens" the blend. Vangelis Chatzivaritis and his daughter Chloe give special emphasis to the origin, with their wines being a timeless value. It has an intense red color with slightly brick-red reflections, complex aromas dominated by blackberry and cherry, complemented by notes of spices, tomato, olives, and vanilla. It is full-bodied, with rich tannins and a long finish.

€ 8.00

PHELLOE Achaia, Peloponnese

Tetramythos Winery / Mavrodaphne - Mavro Kalavritino - Agiorgitiko / 2020

Natural fermentation, minimum sulfites

Extremely limited release (750 bottles in total, with most available in France), a gastronomic red from ancient Felloe (present-day Seliana) – a village characterized by Pausanias in the Peloponnesian Travels as "adept at growing grapevines." All three grape varieties are in a single 3-acre vineyard, harvested and fermented together. It has aromatic profiles of delicate blossoms, dry aromatic herbs, forest fruits, and mint. Velvety feel, silky smooth tannins and a long aftertaste.

€ 9.50 (also available at 75ml for € 5.00)

CHIANTI PODERE GAMBA Toscana, Italy

Azienda Agricola San Ferdinando / Sangiovese - Pugnitello / 2021

Low intervention, low sulfites

From picturesque Tuscany and its lacy hills, a velvety red from the Podere Gamba part of the vineyard that stretches on rocky, clayey soil. Black fruit and licorice aromas, silky and soft on the palate with cherry notes and a spicy finish. Timeless Italian finesse, straight from the villages of Chianti, in your glass!

€ 7.50

FOLLE NOIRE D'AMBAT Fronton Haute-Garonne, France

Domaine Le Roc / Negrette / 2016

Natural fermentation, minimum sulfites

The Ribes family's commitment to sustainable viticulture over the decades involves respect and sincere work both in the field and winery. The wines reflect this philosophy, putting the emphasis on the local Négrette variety. Fermentation takes place in small open tanks, allowing better temperature control, and aging lasts about 10 months in 2.5-ton barrels. Abundant black fruit aromas on the nose and palate, with notes of night flowers. Aging reveals a mild and balanced character, with a pleasant finish.

€ 9.50 (also available at 75ml for € 5.00)

dessert 75 ml

EUPHORIA Chania, Crete island

Dourakis Winery / Romeiko / 2021

The Chania variety Romeiko is perhaps the most misunderstood indigenous grape variety, both due to its "difficult" character and the questionable quality of traditional marouva-type wines produced from Romeiko. The Dourakis family dares to produce a limited premium dessert wine, with the grapes drying in the sun for two weeks after harvest, almost turning into raisins. This results in a wine with rounded sweetness (sugar 120g/l) and intense flavors of dried apricots, figs, honey, and cloves. An ideal conclusion to the festive table!

€ 7.50

DISHES

served at room temperature

GREEK CHEESE PLATEAU

Three kinds of top quality Greek cheese (200 gr) with bread, dry fruit and marmelade.

€ 10.00

FRENCH CHEESE PLATEAU

Two kinds of top quality French cheese (140 gr) with bread, dry fruit and marmelade.

€ 12.00

DAKOS HETEROCLITO

Bread, Anevato freshwhite cheese from Grevena, tomatoes, caper and extra virgin olive oil.

€ 5.00

TARALLINI 100 gr

Genuine Italian crunchy snack, palm oil free.

€ 1.80

SCROCCHI 175 gr

Crackers with truffle.
No colourings, no preservatives

€ 2.50

GREEK HAM PLATEAU

Three kinds of top quality Greek deli meats (130 gr) with bread, olives and baby tomatoes.

€ 10.00

MONTREAL

Ham from northern Greece with grounded gruyere and bread.

€ 5.50

LEVANTE

A special sweet and sour pleurotus mushroom sauce from northeastern Macedonia, slightly spicy, simmered in dry white wine with Indian curry, fresh orange juice and orange zest that assigns an exquisite aroma and a unique flavor effect.

€ 5.50

POTATO CHIPS VARIOUS FLAVORS

130 gr (gluten free)

€ 3.60

OLIVES

€ 3.00

The Feyrouz team, drawing upon their rich gastronomic heritage from the eastern Mediterranean and the Levant, presents a daily selection of dishes, in limited quantities.

HUMMUS

Hummus of pickled beetroots, tahini and pumpkin seeds.

Served with handmade sourdough chips with wild thyme and sumak.

€ 5.00

MOUTABAL

The lebanese version of the famous eggplant relish, with a smoky aftertaste and bittersweet notes from tahin (sesame paste) and pomegranate molasses. Served with handmade sourdough chips with wild thyme and sumak.

€ 5.00

VEGAN WHOLE-GRAIN SOURDOUGH "LES POINTES"

Hot dish (two pieces)


- Groundnut cheese, kneaded with barley miso, black sesame and wild cumin. Tomato and red Florina peppers.
- Spicy mix of aubergine, lentils and chickpeas with wild cumin and dried coriander.

€ 8.00

Please let us know if you have any allergies or dietary restrictions.



Google Maps

 heteroclito cave & bar a vin

heteroclitoathens 

WORKING HOURS: Monday to Thursday 12:30 - 24:00 | Friday & Saturday 12:30 - 01:00 | Sunday 18:00 - 24:00