

# Wine Tour to Greece 2020

## Greece Wine Tour Highlights

- Explore the Peloponnese wine regions of Mantinia, Nemea and Patras - some of the best in Greece.
- Meet family members who tend the vines and make the wine.
- At least six visits over three days.
- Based in Nafplio, a seaside town on the Argolic Gulf.
- Comprehensive tastings at every visit and four fabulous tasting lunches or dinners.

[Read about the tours I ran to Sicily in 2017 and 2018.](#)

## Tour dates (all Wednesday-Sunday)

22nd-26th April 2020

6th-10th May 2020

***Please note both these tours are fully booked. Please [contact me](#) if you would like to be kept updated about my plans to run future tours to Greece.***

## Outline Itinerary

### Wednesday

Our tour commences at our Meeting Point at Athens Airport (see Flight Transfers below). I will meet the afternoon flight arriving from Heathrow and our coach will take us to Nafplio, where we will settle in to our hotel. In the evening I will host a first night dinner at a local restaurant, at which we will commence our exploration of the wine and cuisine of this beautiful place.

### Thursday

Nemea is Greece's largest appellation, and probably the most important red wine producing area. The village of Nemea, not far from Mycenae, home of one of Greece's original wine civilisations, is surrounded by mountains and valleys, on whose slopes the red Agiorgitiko grape is grown. We will visit producers in Asprokayos on the slopes of Mount Kyllini, and 'Ancient Nemea' on the hilly zone between the mountain and the village. Agiorgitiko, which is rarely found in other parts of Greece, can be made in a variety of styles, from fresh, forward wines for drinking young, to oak aged wines capable of years of development, and even sweet wines. Producers are increasingly experimenting with other varieties, in particular Cabernet Sauvignon, which blends well with Agiorgitiko. A tasting lunch with Nemean wines will round off our day, and the evening is free for people to enjoy Nafplio at leisure.

### Friday

On Friday I plan to venture further afield and visit Patras, on the northern coast of the Peloponnese peninsula. Here, dry white wines are made from the local variety Roditis, grown on the hills to the south, while closer to the coast sweet wines are made from Muscat and the local (red) Mavrodaphne grape. Grand Reserve Mavrodaphne of Patras wines are aged for up to 7 years in oak and bottle. We will fortify ourselves with a comprehensive tasting lunch before our journey back to Nafplio.

## Wine Tours and Wine Tasting Holidays

Wine Tours and Wine Holidays led by wine expert Tim Syrad

<https://timsyradwinetours.com>

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### Saturday

We venture via the Artemisio Tunnel to the city of Tripoli, in Mantinia, one of the coolest wine growing regions in Greece. Thanks to the cooling influence of the high altitude, the Moschofilero white grape produces delicious floral, aromatic wines of great character. International varieties such as Chardonnay and Gewurztraminer and Cabernet Sauvignon are also grown in the area, and we can expect some fascinating tastings - rounded off with a superb final meal either at a winery or at a restaurant in Nafplio.

### Sunday

Following a morning at leisure in Nafplio, we will depart for Athens Airport (see Flight Transfers below).

Note: the Itinerary may be changed at Tim Syrad Wine Tours discretion so as to facilitate the smooth running of the tour and to accommodate great opportunities for visits or tastings that may become available.

## Key Tour Information

**\* The Key Tour Information specifies what you should expect from the tour, no matter how far ahead you book. As additional information is published on the website, it will be advised to clients who have reserved a place. The daily itinerary will be finalised in the weeks leading up to the Start Date.**

[Download the Key Tour Information as a pdf](#)

## Pricing

- £1,099 per person based on 2 people sharing a double/twin room.
- £100 supplement for single occupancy of a double room.
- £100 discount for bookings made before 1st January 2020, and paid for 8 weeks before departure.

## Price includes

- Transport from the Meeting Point at Athens Airport to the hotel on Wednesday 22nd April/6th May, and to the Departure Point at Athens Airport on Sunday 26th April/10th May.
- 5 days (including arrival and departure days)/4 nights bed and breakfast in good quality hotel in Nafplio.
- Coach for all activities in the itinerary.
- Three full days of visits and tastings.
- Six visits/tastings, including wineries in areas such as Patras, Nemea and Mantinia.
- Four lunches/dinners with local wines.
- All local taxes and service charges.
- The services of Tim Syrad as your Wine Tour manager and Wine Guide.

**It is a condition of my accepting a booking that you will take out appropriate travel**

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**insurance - please see our Terms and Conditions Section 8.**

[Terms and Conditions are available here](#) or on request.

**Please note flights are not included in the price.** Many of my clients prefer to extend their holiday before or after my tours, so I let people make their own flight arrangements. A deposit of £100 is taken at booking.

## Flight Transfers

Our meeting Point is Athens Airport. I will arrange transfers from/to Athens airport to coincide with the following British Airways flights:

**Outbound on Wednesday 22nd April/6th May:** Heathrow (LHR) to Athens (ATH)

**BA 0640:** Departs LHR 0855 – Arrives ATH at 1440

**Inbound on Sunday 26th April/10th May:** Athens (ATH) to Heathrow (LHR):

**BA 0637:** Departs ATH 1700 – Arrives LHR at 1855

Please contact me if you would like to discuss travel options, for example flying from a different airport/with a different carrier, or making the journey by rail or driving. I cannot arrange travel for you, but I can advise on what might work best.

## How to book this tour

Please contact me by phone or email, or use the enquiry form on the [Contact page](#) on the website to check availability. If I confirm a place is available, please complete the [booking form](#) and send it to me with your deposit. A deposit of £100 is taken at booking to reserve your place, the balance must be paid 8 weeks before the tour starts.

If you don't have travel insurance arranged for the dates of the tour at the time you are booking you will need to provide me with details (name of insurer, policy number, 24 hour emergency telephone numbers) before the tour starts.

Once I have confirmed a tour is proceeding I advise clients to arrange flights and confirm travel arrangements to me. **Please do not arrange flights before I have confirmed your place and that the tour is proceeding.**

## More about my Wine Tour to Greece

These are the first tours I have ever run to Greece, and I am really looking forward to introducing wine lovers to the history and heritage of the Peloponnese region, and the sheer vibrancy and energy of its new generation of winemakers. As with every tour I run my focus is on getting to know the region through its people as well as its wine, and we will visit a variety of wine producers of different sizes, meeting the people who tend the vines and make the wine.

## **Wine Tours and Wine Tasting Holidays**

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Probably the first 'Greek Myth' we will dispel is that a place so far south in Europe can only make wines that are a bit too alcoholic, lacking in acidity and freshness. While such wines can be found, they will not be on these tours. We will meet winemakers who are growing their grapes at higher altitudes, where the temperature drops dramatically overnight, allowing the vines to recover their balance and the grapes to achieve perfect levels of acidity to complement the ripeness achieved from wonderful sunshine. Acidity is vital in traditional sweet wines such as Mavrodaphne of Patras or Monemvassia-Malvasia, made from sun dried grapes, and we will taste examples that rival the best sweet Muscat based wines of the south of France.

On each of our three days of visits we will enjoy comprehensive tastings at at least two wineries, and complete our exploration with an authentic local meal, to help us better understand how the culture of wine is inextricably linked with the culture of food.

### **More about Tim Syrad Wine Tours**

Since 1997 I have escorted over 100 groups of people on tours to wine regions in Europe and the New World. My clients keep coming back year after year because in addition to tastings and visits we really do meet the people who make the wine and tend the vines.

I personally escort all my tours, and I ensure as much as possible of the money my clients pay is spent on great food and wine, and good hotels.

For more information [about me](#), [my next tours](#), and [previous tours](#) I have run, and to [find out what my clients](#) say (some of whom have been coming on tour with me since 2001) please explore the website.

For more information about this tour, or to book a place, please [contact me](#)

By phone (020 7060 4529)

Or email ([tim@timsyradwinetours.com](mailto:tim@timsyradwinetours.com))

Or use the online enquiry form on the [Contact page](#)