



NOPERA[®]
MUSCAT AT ITS FINEST



ORGANIC WINES
KARLOVASSI, SAMOS, GREECE

NOPERA

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HISTORY

Around the middle of the 18th century Capt. Nopera, captain and owner of a trading ship from Malta, settled on the island of Samos.

A few decades later his descendants, by now known as "Igglesis" (derived from the word "Englishman" as used in the local dialect), were to become pioneers in the boom of samian wine.

In the middle of the 19th century, the Sons of Dimitris Igglesis established a wine company which produced and traded Samian wine. In 1883 they created a sweet wine of superb quality made from the Muscat variety of Samos.

Its reputation surpassed the Greek borders and before 1890 they succeeded in supplying the Noilly Pratt company in Marseille with Muscat, famous even nowadays for the unique quality vermouth it produces.

In 2005, Evangelos Mytilinaios, descendant of the Igglesis family, met in Samos with Giannis Kostakis, a traditional vinedresser, whose family produces Samian wine for three generations. Today Nikolas Mytilineos, son of Evangelos is in charge of Nopera Winery.

ANNUAL PRODUCTION LEVELS

- Nopera 375ml: 4,000 bottles
- Nopera epitome 500ml: 1,500 - 2,500 bottles (depending on year)
- Roya: 750ml 12,000 bottles
- Roya Oak: 750ml 2,500 bottles

Wishing to restore the glory of the past, they have created this valuable Muscat sweet wine, using the ancient method of sun drying grapes and exploiting the Samian earth, an island with a three thousand year old wine tradition.

The winery, in Karlovasi of Samos, was named Nopera, to symbolize centuries of history that inspired and led the efforts of the two modern visionaries.

An invaluable sweet wine, made to be appreciated from the connoisseurs and from all those who are thoroughly searching for leading dessert wines in that category.

An ideal closing to a perfect meal.

Enjoy at a temperature of 8-10 C°



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NOPERA SWEET WINE 375ml

The Nopera sweet wine made from grapes harvested from three different vineyards.

It is a well balanced wine that adds a freshness to the rich aromas of Samos muscat. The grapes are allowed to dry traditionally, under the greek sun, resulting in a perfect balance of sweetness and acidity. The wine is left to age for 19 months in french oak barrels, of medium and light «toast», that bring forth the uniqueness of the three different terroirs.

This exceptional, fresh but aged white muscat has a golden colour, brings sweet floral aromas to the nose and is rich to the mouth, with fruit, vanilla, honey and bergamot tones.



2018
Decanter
WORLD WINE AWARDS
SILVER
DECANTER
SILVER MEDAL
AWARD 2018

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NOPERA EPITOME 500ml

This wine is the epitome of the efforts that have been put into the white muscat making.

It is a blend from specially selected barrels and aged wines coming from different terroirs, that are left to age in french oak barrels. NOPERA oenologists combine different vintages, with regard to their complexity, aiming at the making of this truly exceptional sweet white muscat.

It has a dark, amber colour and a high complexity, with prune, coffee and caramel undertones. It is rich to the mouth, full of apricot, honey and cherry flavours and a fine but distinguishable acidity, that enables this perfectly balanced wine to elicit the uniqueness of the different terroirs, thanks to its prolonged aftertaste.



DECANTER
GOLD MEDAL
AWARD 2017
95/100



GRAND GOLD
MEDAL AWARD
Mondial des Vins
Extremes 2016

NOPERA

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ROYA DRY MUSCAT 750ml

*PROTECTED GEOGRAPHICAL INDICATION AEGEAN SEA

A unique wine from the indigenous Muscat grape variety. From terraced vineyards with median age of 30 years, located at various altitude of 300 to 800 meters. The wine was named after its region of main origin, Roya, which is one of the best terroirs for the production of dry muscat.

Fermentation takes place in small, stainless steel tanks to ensure production control. The wine has a bright, light yellow colour, with golden hues, typical of indigenous Muscat variety. It brings floral and fruity aromas to the nose, notably those of citrus, apricot and rose. It is rich to the mouth, with strong flavours of tropical fruits, melon, pineapple and lime.

This unique combination of richness, acidity and freshness, topped up with a twist of the exotic, makes it one of the best dry muscat wines of Samos.



DECANTER
BRONZE MEDAL
AWARD 2018



GOLD MEDAL
AWARD
Mondial des Vins
Extremes 2017

NOPERA[®]

MUSCAT AT ITS FINEST



ROYA OAK DRY MUSCAT 750ml

*PROTECTED GEOGRAPHICAL INDICATION AEGEAN SEA

In 2017 NOPERA pioneered the vinification of Moschato Samos in a barrel for the preparation of dry wine.

Our certified organic vineyards at an altitude of 800 metres, in conjunction with the minimum amount of interventions during the wine-making process exploit the full potential of this grape variety and the terroir of Samos. Fermentation was carried out in 500-litre French oak barrels in which the wine was stored for six months.

The nose is complex with a medium intensity. Initial mild wood notes are discernable, embedded with aromatic plants, reminiscent of extracts of Mediterranean herbs.

The palate confirms the nose and is fruity with an

emphasis on fresh pear, fresh mandarin and fresh apricot. Acidity is very well aligned overall.

The body is characterized as moderate to full and with volume. The aftertaste is fruity, with the wood notes gently lingering before fading.

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