



**INVITATION—ΠΡΟΣΚΛΗΣΗ**

By

**N. Giannis, P. Balopoulou,  
C. Thanopoulos, S. Ladi**

**Taste-get Greek Wine**

**15 June**

*@238, avenue de l' Hippodrome Renbanlaan*

**DEPOT**®

**DISCOVER GREEK WINE**

**SANTORINI  
ASSYRTIKO**

**With the presence of the producer  
Domain Hatzidakis**

CONCEPT ACTIVITY BY

**DISCOVERING GREEK  
PRODUCTS IN BELGIUM**

[WWW.FACEBOOK.COM/BELGIUMBUYSGREEKPRODUCTS](http://WWW.FACEBOOK.COM/BELGIUMBUYSGREEKPRODUCTS)

Join us **on 15 June from 15:00 to 21:00** to taste, get, order the Assyrtiko Santorini:

238, avenue de l' Hippodrome Renbanlaan), 1970 Wezembeek - Oppem

**RSVP by 5 June:**

[pbaloupoulou@gmail.com](mailto:pbaloupoulou@gmail.com) -[stellaladi@gmail.com](mailto:stellaladi@gmail.com)

## Περί Οίνου WINE

WE FOUND IT AT  
OENOGEA SPRL  
SPYROS  
AMORANITIS,  
GÉRANT  
RUE SURLET, 46  
B- 4020  
LIEGE

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INFO@OENOGEA.BE  
04-344352

Σας περιμένουμε **την 15η Ιουνίου από 15:00 με 21:00** για να γευθείτε, και να προμηθευτείτε: 238, avenue de l' Hippodrome (Renbanlaan), 1970 Wezembeek - Oppem

**RSVP by 5 June:**

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### DEGUSTATION— ΟΙΝΟΓΝΩΣΙΑ

DISCOVER GREEK WINE

*In Santorini the soil is volcanic and the rains are rare. The summers are dry and hot and the winds constant and strong. They give rise to Santorini Assyrtiko: an indigenous grape variety, out of which springs a wine that is assertive, volcanic and full of charge.*



*In this unique terroir **Domain Hatzidakis** has been consistently producing wines that are balanced, rich in acidity and with fresh citrus tones.*

*Greek wine at its finest, at the tip of your glass!*

JOIN THE DEPOT

Feedback: [discovergreekbe@gmail.com](mailto:discovergreekbe@gmail.com)— If you want to do a DEPOT and introduce a product to your friends get in contact with **Discovering Greek Products in Belgium.**

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