

Cinque

THE GREEK WINE JOURNEY

OFFICIAL MEDIA RESOURCE

PRESS KIT 2026

Greek wine, authentic hospitality and a family story from Athens.

ATHENS, GREECE | CINQUE.GR | INFO@CINQUE.GR

For media use: background, interviews, editorial photography and story development.

From one small Athens wine bar to a wider Greek hospitality story.

Cinque began in Psyrri in 2015 with a simple idea: Greek wine should feel personal, generous and easy to discover. The first bar grew through conversation with guests, relationships with Greek producers and a belief that knowledge matters most when it is shared without distance.

- **2015** **PSYRRI**
The original Cinque opens in the historic centre of Athens.
- **2018** **MYKONOS POP-UP**
The concept travels to an island setting and tests a seasonal format.
- **2021** **MAROUSSI POP-UP**
A new audience experiences the Cinque approach outside central Athens.
- **2024** **NETWORK DEVELOPMENT**
The brand enters a new phase of formats, partnerships and structured growth.
- **2026** **ATHENS NETWORK**
Psyrri, Monastiraki and Glyfada express the same philosophy in different neighbourhoods.



Two generations. One Greek wine journey.

Cinque is a family business shaped by curiosity, hospitality and the belief that wine becomes memorable when expertise feels personal.



GRIGORIS PRASSAS

Founder

Network development, partnerships and the entrepreneurial direction of the Cinque concept.



EVANGELIA TSELIOU-PRASSA

Head of Hospitality

Guest experience, regional flavours and the warm, personal style at the heart of Cinque.



NIKITAS PRASSAS

CEO - Oenologist - Sommelier

Wine direction, education, cellar development and the next generation of the family journey.

Oenology studies | WSET 1-3 | Hestia L3 | ASI Certified Sommelier

Nikitas leads the wine programme, from curated tastings and cellar selections to producer collaborations.



A Greek wine list with more than one layer.

The main Wine Collection is designed as a map of Greece for the traveller: indigenous varieties, classic regions and approachable discovery. Around it sits a deeper sommelier-led programme for guests who want to go further.

01 THE GREEK WINE JOURNEY

A curated introduction to regions, indigenous grapes and styles - designed to make the Greek vineyard easy to navigate.

02 SOMMELIER'S CHOICES

Premium and distinctive bottles selected by Nikitas Prassas, with a stronger focus on terroir, ageing, technique and limited production.

03 COLLECTOR'S GLASS LIST

A rotating selection of fine, rare and mature wines from the cellar, opened by the glass. Recent selections have included historic and limited Greek vintages.

04 CINQUE LIMITED EDITIONS

For selected bottlings, Nikitas tastes individual tanks - or barrels for certain reds - before final blending and selects a specific lot to be bottled for Cinque in collaboration with the producer.



CURATED GREEK WINE



SOMMELIER'S CHOICES



FINE & RARE BY THE GLASS

Three Athens expressions. One hospitality philosophy.

Each location reflects its neighbourhood while preserving the core: Greek wine, guided discovery and personal service.

PSYRRI

FOUNDERS' EDITION

The original Cinque: intimate, personal and closest to the family story that began in 2015.

MONASTIRAKI

NIKITAS' EDITION

The most wine-driven expression: Sommelier's Choices, Collector's Glass List, private tastings and a broader cellar.

GLYFADA

ATHENS RIVIERA

A contemporary franchise expression bringing the Cinque philosophy closer to the local Athenian audience.

From a glass at the bar to a guided journey.

PRIVATE SOMMELIER

Personalised Greek wine exploration.

GREEK WINE AMBASSADOR

Wine, cheese, olive oil and conversation.

OLIVE OIL LUNCH

Four Greek EVOOs across four food pairings.

COLLECTOR'S GLASS

Fine, rare and mature wines by the glass.

Greek wine is the beginning, not the boundary.

Cinque uses wine as a doorway into a wider culture of Greek hospitality. Cheese, charcuterie, honey, extra virgin olive oil, regional recipes and personal hosting connect the glass to the table - and the table to place.



The Greek table

Olive oil tastings and the Olive Oil Lunch place extra virgin olive oil at the centre of the experience rather than treating it as a background ingredient. Greek cheeses, deli products and regional flavours extend the same philosophy.

Casa Cinque

The next chapter is being developed in Central Greece: a private wine hospitality house where accommodation, wine, food, cooking, olive oil and personal hosting come together in a countryside setting. Casa Cinque is planned as a 2027 extension of the hospitality built in Athens.

A decade of Greek wine hospitality - ready for the next story.

2015

FOUNDED IN ATHENS

3

ATHENS LOCATIONS

2

GENERATIONS

100%

GREEK-WINE-LED IDENTITY

Selected distinctions

2019 Tourism Awards - Silver

Wine Experience

2023 ESTIA Awards - Gold

Landmark distinction for the Cinque wine bar experience

2024 Tourism Awards - Silver

Excellence in Gastronomy & Wine Tourism

2025 Tourism Awards - Gold

Gastronomy & Wine Tourism

Industry involvement: Silver Sponsor of Great Greek Wines in 2023 and 2025.

EDITORIAL NOTE

Platform rankings can change as categories and listing structures evolve. Journalists are invited to request current screenshots, certificates and source links before publication.

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AVAILABLE ON REQUEST

- Interviews & hosted press visits
- High-resolution editorial images
- Award, ranking & wine programme documentation

The Greek Wine Journey

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