

GREECE

- Petsina - Albatross of Greek wine
 - wine was transported in amphorae sealed w/ pine resin - became an acquired taste
 - white wine from Savatiano grapes
 - no vintage
 - PGI

• two largest producers - Patari & Tsantali - dominate industry.

• Wine laws - 69/70, w/ appellations first established in 1971

- two levels of PDO wines:

1. AOPE/OPPE - reserved for traditional sweet wines
2. AOSQ/OPAP

↳ PDO wines may carry aging designations:

- Reserve - white - 12 mos (6 in barrel, 3 in btl.)
- Reserve - red - 24 mos (12 in barrel, 6 in btl.)
- Grand Reserve - white - 24 mos (12 in barrel, 6 in btl.)
- Grand Reserve - red - 48 mos (18 in barrel, 18 in btl.)

"Paliomenos se vareli" may be added to either designation to indicate extra barrel aging.

- PGI wines:

- traditional appellations:

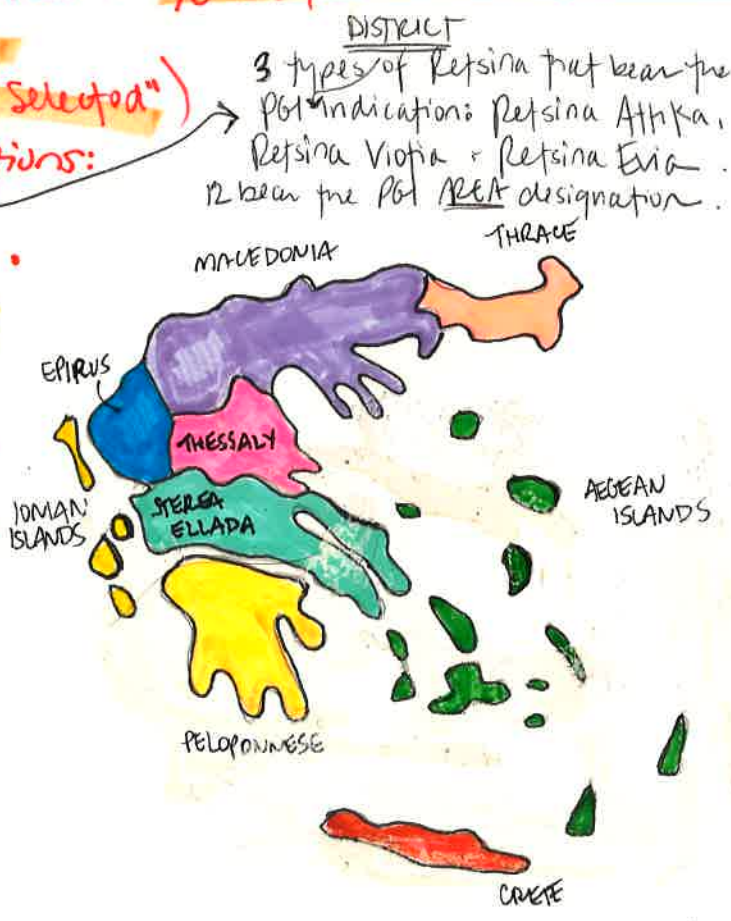
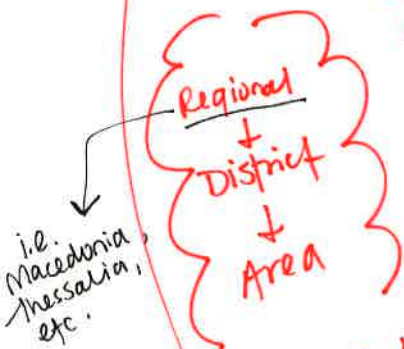
1. Petsina
2. Verdea - oxidized white wine produced on the island of Zakynthos in the Ionian Sea.

- integrates former Vin de Pays (Topikos Inos)

- aging designations:

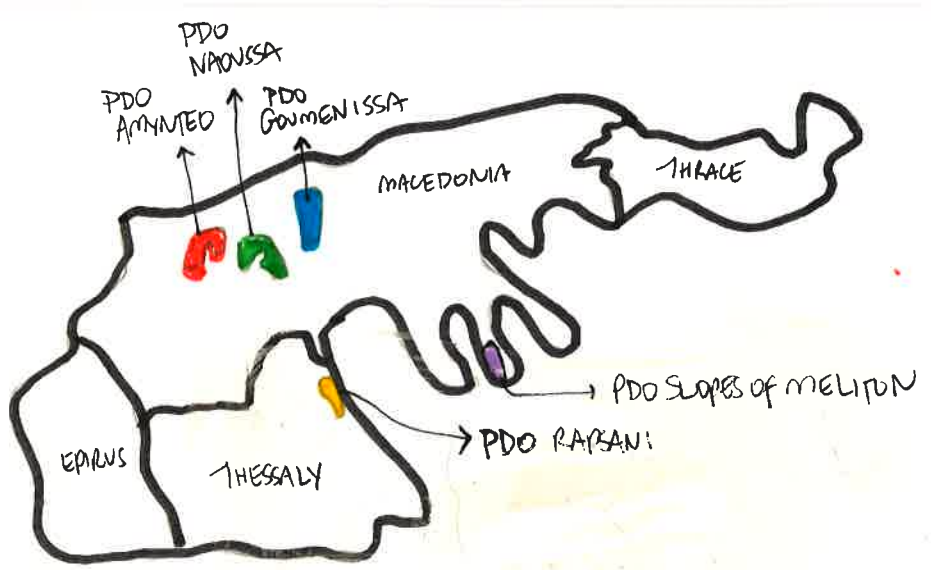
- CAVA - 1yr/6mos. (white + rosé)
 - 3 yrs/ (red)
 - 1yr.
- (total time barrel aging)

DISTRICT
3 types of Petsina that bear the PGI indications: Petsina Attika, Petsina Viotia & Petsina Evia.
12 bear the PGI REG designation.



THRACE

- Northeastern most region
- **No PDO appellations**



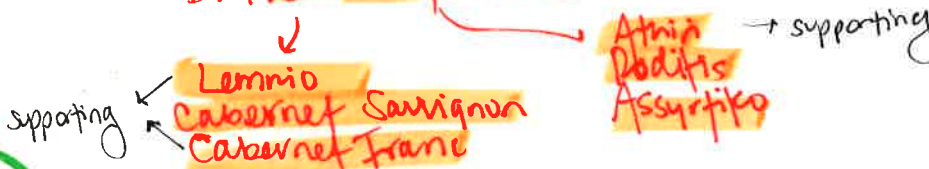
MALEDONIA

- **dry red wine**
- **Naoussa + Amynteo** → 100% Xinomavro
 (PDOs) ↓ higher elevation
 → Amynteo allows rose + sparkling wine (only 1 PDO to do so)
 → dry to med. sweet
- **Goumenissa PDO** → Xinomavro + min. 20% Negoska
 → DRY
- **Naoussa** → home of **Boutari** → Mount Vermion
- **Slopes of meliton PDO** → single producer appellation for **Domaine Carras**
 → DRY red + white wine

XINOMAVRO -

- "acid black"
- high acid + tannin
- moderate alcohol 12-13.5%
- color stabilization is an issue → often blended w/ darker grapes

MALEDONIA →
 • more continental in climate than the rest of Greece.
 • sand, clay + loam w/ some limestone.
 • more sand in Amynteo, some own-rooted 90+ year old Xinomavro vines.



→ Evangelos Genovassilou, launched Dom. Carras w/ the help of Emile Peyraud → **rescued the white Malagousia** from extinction

→ now makes varietal wines w/ it at his own domaine in the **PDO District of Thessaloniki** in northern Macedonia.

PRODUCERS:

- Tsantali "metoxi" Cabernet/Limnio - mount Athos (PGI)
- Alpha Estate Old Vine Xinomavro - \$64 - Amynteo (PDO)
- Alpha Estate "Hedgehog" Single Vineyard Xinomavro - \$50 - Amynteo (PDO)
- Alpha Estate "Axia" Syrah, Xinomavro - \$42 - Florina, Amynteo (PGI)
- Boutari** - "Grand Reserve" Xinomavro - \$60-\$200 (old vintages) - Naoussa (PDO)
- Boutari "Filiria" Xinomavro/Negoska - \$65 - Goumenissa (PDO)
- Kir-Yianni - "Ravnista" - Xinomavro - \$50-120 (old vintages) - Naoussa (PDO)
- Foundi Xinomavro - \$75-110 (old vintages) - Naoussa (PDO)

History

- Vine-growing + winemaking in Greece date back to prehistoric times; vines have grown wild since the 4th millennium BC.
- By the 7th century BC, vinegrowing had spread throughout the Greek realm. → Sun-drying grapes + aromatizing became processing
↳ resin was used to preserve wine + to seal ceramic jars.
- The Golden Age of Athens → 5th century BC → transactions were often carried out w/ "wine coinage"
- Alexander the Great spreads wine culture far + wide → on his death (323 BC), the glory of the empire diminishes.
- The Roman Period (146 BC - 324 AD)
 - Romans abandoned pergola training for gobselet
 - Crete made a wine-bark.
- Byzantine Times (324 - 1453) → Christianity
 - the monasteries engage in vinegrowing
 - Holy Communion necessitates sweet wine production.
 - war + turmoil derailed quality wine production.
- Venetian Rule (12th - 17th century)
 - just over the Aegean - Ionian Islands, and, for a short time, in the Peloponnese.
 - the port of Monemvasia becomes known - often as Malvasia - Europe-wide
- Ottoman Rule (1453 - 1821)
 - Muslim religion → drinking culture ↓ taxation ↑
- Independent Greece → war for independence left the country in tatters.
- 19th century marked the advent of contemporary Greek winemaking, often w/ foreign investment → Gustav Claus, the British Ernest Todd in Cephalonia.
- phylloxera in France led to an increase in demand in Greece, which they could not keep up w/. → current wine production!
- Then phylloxera hit Greece. Then Balkan wars, WWI, WWII, Greek Civil War.

HISTORY

- The main exported wines post WWII were retsina, Manodaphne + Samos wines.
- Greek islands → were left unscathed by phylloxera & by war.
- 1971 → the first classification of Greece

HISTORIC VINEYARDS

NORTHERN GREECE:

- Ulysses' favorite wine (according to Homer) → Menonitis ~~Oeno~~ Oenos from Marathon in Thrace. Uses it to poison Cyclops. Dark sweet red wine.
- Mount Pangeon (Macedonia) → ~~Vivinos Oeno~~ Vivinos Oenos
- Thraciaki produced a highly acclaimed white wine called Menais.
- Mount Athos
- Epirus - sparkling wines from Delvina.

MAINLAND GREECE:

- Vivinos Oenos (from the vivlia cultivar), as at Mount Pangeon.

PELOPONNESE + IONIAN ISLES:

- The first Greek sparkling wine was produced from Moschofilo in the Mantinia area.
- Malvasios ~~Oeno~~ Oenos
- Corfu + Ithaki → both prominent in Homeric epics.
↳ never blighted by phylloxera.

AEGEAN ISLANDS:

- Lemnos → from the pros of the Ottoman rule on, became linked to the cultivation of muscat of Alexandria.
- Chios → historic Aegean island known for its fortified sweet red wine called "Arivosios Oenos"
→ the Ottomans burned the island from end to end in 1822
→ now known for ouzo.
- Samos → vintners still cultivate few vines on stone terraces.
- Santorini → volcanic eruption mid-second millennium BCE. Evidence of unemaking before that time.

CRETE:

- Steadily cultivated - thriving since prehistoric times.
- Malvasios Oenos

GRAPES

Agiorgitiko - many people compare to Sangiovese, though perhaps w/ more purple hues + softer tannins.
- NEMEA. Not too much anywhere else.

Aidani - a white grape of the Aegean Sea - Cyclades mainly.
- can be an alternative expression of the great wines of Santorini or a blending partner to Assyrtiko.
- medium alcohol w/ moderate acidity. provides roundness + floral complexity to Assyrtiko.

Asproulos - certain researchers claim this is an umbrella term for a group of non-identified white grape varieties.
- blending grapes for Moschofilero in Mantinia PDO → adds body + weight to the grape.

Assyrtiko - from Santorini
- one of the rare white grapes that can grow in hot + dry conditions & maintain high acidity (and high alcohol)

Athiri - Aegean white variety - moderate alcohol levels, soft acidity and a medium body.
- most notably from Santorini, but also significant plantings in the Halkidiki PG (Meliton)
- PDO Rhodes - ancestral to Western Europe's Malvasia.

Debra - high susceptibility to oxidation → historically has been very hard to export.
- Zitsa + cool climate. Still dry, sparkling dry + sparkling semi-dry.

Kidomista - from Laconia, in South East Peloponnese. produces dry white wine, but also plays a part in the blend of a brand new sweet white wine → Monemvasia Malvasia.
- round, soft, quince-notes

GRAPES

Kotsifali

- a benchmark red variety of Greece.
- low in color, intense in aromatics, high in alcohol, soft in tannins + acidity.
- most Kotsifali is blended, typically w/ Mandilaria.
- the best vines come from the area of Heraklion in Crete - specifically in the PDOs Dafnes + Archanes.

Krassato

- the "real, local Olympian specialty" in the Fapiani red blend, along w/ Xinomavro + Stavroto.
- rich, high in extract, dense in structure, moderate in tannin + high in alcohol → responds well to oak aging.

Liatiko

- red grape used to make dry + naturally sweet red wines, but most used to make fortified wine.
- full bodied, low color intensity, high alcohol, soft tannins
- found all over Crete, but all best versions from the Heraklion Zone, specifically Dafnes + Stia PDO (on the west side of the island).
↳ blended w/ Mandilaria.

Limnio

- one of the most historic grapes of Greece.
- predominantly used for dry red wines
- medium acidity, medium tannins, light in body
- birthplace is Lemnos, but much more significant in Northern Greece: Halkidiki PGI in Macedonia, Manonia in Thrace.

Malagousia

- in the 1970s, a grape known to few + thought to be extinct.
- Evangelos Gerovassilou, one of the founders of Domaine Carvas, as well as many other professors + top growers, helped save it from extinction.
- slightly pyrazenic + round + fresh, w/ substantial alcohol
- Halkidiki

GRAPES

Mandilaria

- monovarietals are quite rare
- Aegean Islands + Crete.
- PDOs Pera, Archanes, Paros + Rhodus
 - partially
 - entirely
- medium body w/ high tannins, high extraction
- blending partners: Morenvassia (in Paros)
Kotsifari (Crete)

Narrodaphne

- first vinified by the German Gustav Clauss outside the city of Patras 160 years ago.
- most narrodaphne is in the NW Peloponnese
- Cephalonia → narrodaphne of Cephalonia
- near black color, dried fruit character, high alcohol, medium acidity + good fit for sweet wine.
- seeing more dry wines made from the grape a la Amarone.

Narrafagano

- "black" + "crisp" (narro + fagano)
- traditionally blended in the sweet wines of Santorini + had become all but extinct.
- hearty, full + high in tannins

Narroudi

- most planted in Peloponnese + northern Greece
- scarce plantings, but an up-and-coming varietal.

Narrou-Messenikola

- vinified w/ Carignan + Syrah (max. 30%) for Messenikola PDO.
- dark color, soft tannins, pronounced fruitiness.

Morenvassia

- unique grape in how many types of wines it is used to make:
 - white, red + sweet wines → Paros PDO + Morenvassia-Malvasia PDO
- its blending in the PDO of Morenvassia-Malvasia marks the revival of "Malvasias densos" → one of the most renowned historical Greek wines.
- Morenvassia - low acidity, oxygen-prone.

GRAPE

Moschofilero

- the most aromatic of the "filiki" family
- almost exclusively used for dry wines + some sparkling wine.
- the hub of growth is the Mantinia plateau of the Peloponnese
- reddish/greyish hue of berries → can be skin-macerated for a rmyto-style rosé.

Muscat of Alexandria

- possibly hailing from North Africa → planted in Greece in the early 20th century
- dry, aromatic white wines + some sparkling + some sweet
- Muscat of Lemnos PDO + Lemnos PDO
- larger berries than other muscats, good on volcanic soils

Muscat Blanc à Petits Grains

- Dessert wines of international stature. Muscat of Patras, Muscat of Rio Patras, Muscat of Rhodes, Samos + Muscat of Cephalonia.

Negoska

- named after the Slavic Negush for Naoussa
- planted only on the slopes of Mount Paiko.
- blending partner for Goumenissa PDO reds w/ Xinomavro → focus on acidity + tannin.

Robola

- particularly prone to pests and drought
- mainly planted in Central Greece + the Ionian Islands
- Kefallonia is most well known for its cultivation → Robola of Cephalonia
- oxidative in character, medium body, bright acidity - likened to Chablis or dry Riesling.

Roditis

- the most planted white grape variety in Greece
- reddish skin → can emerge as "watery + flabby" at times.
- PDO Patras, PDO Anchitaxis, PDO slopes of Meliton

GRAPES

- Savatiano**
- one of the most widely planted grapes of the Greek isles.
 - grassy, yellow fruit, citrus
 - vinified mainly in Central Greece + Attica → pre-fermentation maceration + low fermentation temperatures have helped bring Savatiano into the 21st century.
 - historically used in retsina production

- Stavroto**
- only cultivated in Rapsani, where it is blended w/ Xinomavro + Krassato
 - contributes mainly color

- Vidiano**
- a white variety from Crete used to produce dry white wines, sometimes aged in oak.
 - more rare than Vilana, but considered higher quality.
 - mainly in western Crete, near Rethymnon, but some vineyards in the Heraklion zone, further east.
 - richer in style, finds its way at higher altitudes.

- Vilana**
- the most planted white grape in Crete
 - light in body, soft acidity, moderate alcohol
 - PDO Peza - pure Vilana - and PDO Sitia - where Vilana is blended w/ Thrapsathiri.

- Xinomavro**
- "sour" + "black"
 - PDO Naoussa, Amyntos, Goumenissa + Rapsani
 - sparkling wines in Amyntos
 - reminiscent of Nebbiolo

THESSALIA

P.A.M.

- bordered by Macedonia to the north, Epirus to the west, Stevia Ellada to the south & the Aegean sea to the east.
- Mt. Olympus!
- Southernmost outpost of Xinomavro - Rapsani PDO**
 - warmer here, softer acidity + tannins
 - mandatory blending of lighter grapes **Stavroto + Krasato** (traditionally each grape accounts for 1/3 of the vineyard)
 - Tsantali saved the region from extinction in the 1980s → buys 95% of the grapes here.
- messenikola PDO** - **DRY RED**
 - min. 70% Naino messenikola, plus Cagnan + Syrah
- Anchialos PDO** - **DRY WHITE**
 - min. 80% Roditis, plus Savatiano

EPIRUS

- One PDO - Zitsa**
 - still & sparkling/semi-sparkling white wine
 - 100% Debina
 - 17-50 q/LPS
- Zinos** - main producer
 - Sparkling, white (from Debina) and red (Agioritiko / Bekani - POI)



STEVIA ELLADA

- Retsina** - Attika (the region surrounding Athens) is the center of production.
 - no PDO zones
 - Savatiano, most planted grape, followed by Roditis
- KECHUMBARI NV SAVATIANO RETSINA - \$32

BOUTARI NAOUSSA, MACEDONIA

- Founded in the 19th century in Naoussa
- Now, has 7 wineries all over Greece
 - Naoussa
 - Santorini
 - Crete
 - Manfina
 - Roxani Matsa
 - Goumenissa

◦ "Legacy 1879"
↳ 60% new oak
Xinomavro from Naoussa.

ALPHA ESTATE AMYNTEO, MALEDONIA

- style skews modern, w/ various indigenous + international varieties.
- Xinomavros:
 - Hedgehog vineyard
 - Axia + Syrah/Xinomavro
 - single block reserve Vieilles Vignes
- known for their Sauvignon Blanc.

KIK-YIANNI NAOUSSA, MALEDONIA

- Founded by Yianni Boutari in 1997 - high-end spin-off of Boutari
- Holdings in both Amynteo + Naoussa
- Mount Vermio

WINES:

- "Petra" - white wine from Roditis
- "Akalis" - Xinomavro rose
- "Ravnista" ~~APP~~ PDO Naoussa
- "Dyo Elies" - ~~Vino~~ PGI Imathia → 60% Syrah, 30% Merlot
- "Diapros" - PGI Imathia, 80% Xinomavro 10% Xinomavro w/ 13% Syrah.

DOMAINE CARRAS

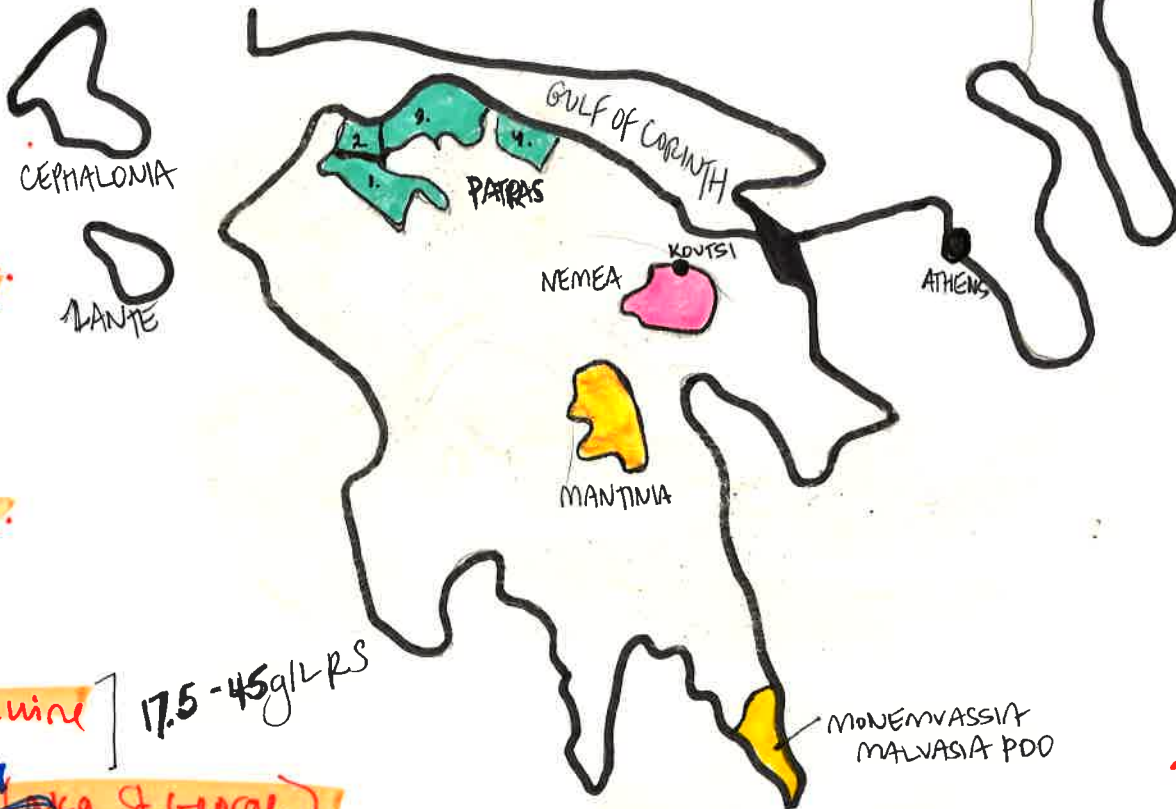
SLOPES OF MELITON, MACEDONIA

- Winery was built in 1970.
- In 1943, there was a cruise to Mt. Athos to celebrate 1000 years since the creation of the monastic community at Athos. Gianni Carras was the shipowner & fell in love w/ the site.
- The western side of the Sithonian peninsula → Slopes of Meliton.
- 26 grape varieties grown @ the estate.
- Emile Peynaud helped develop the winery.
- PGI wines → Halkidiki (Malagousia)
Sithonia

PELOPONNESE

1. PATRAS
2. MUSCAT OF PATRAS
3. MAMBOGRAPH OF PATRAS
4. MUSCAT OF RIO PATRAS

- just south of Sterea Ellada.
- a peninsula - connected to the mainland by the Isthmus of Corinth.
- vine cultivation concentrated in the north around the 3 PDOs Nemea, Mantinia + Patras.



- NEMEA PDO

- dry red wine
- semi-sweet red wine
- VdL + VdN
- 100% Agioniko (aka St. George)
- sub-zones: Koutsi is the most famous
- "Blood of Hercules" or "blood of the Lion"

17.5 - 45 g/L RS

- MANTINIA PDO

- dry white wine, vin gris - sparkling white wine
- traditional method of cave close method (charmat)
- min. 85% Moschofilero, plus Asproudes

- PATRAS PDO

- white, dry to med. sweet
- 100% Roditis

dry = max. 4 g/L
 Semi-dry = 4.5 g/L - 17.5 g/L
 Semi-sweet = 12 - 45 g/L

- MONEMVASSIA - MALVASIA PDO - Laconia region VDN

- Sweet wine produced from sun-dried grapes (VdL or Vin Liastos) or fortified grapes
- min. 51% monemvasia, plus Assyrtiko, Asproudes + Kydonista
- aging reqs: 2 yrs in an oxidative environment (can only be aged in multiples of 4 yrs. after that)
- not genetically related to western Europe's "malvasia"
- historically known as the sweet "malvasios denos"
- new PDO in 2010
- "Monemvasia" is the medieval Byzantine fortress in Laconia

"straw wines"

Vin Liastos

known to the Italians as Malvasia.

SANTALI

NORTHERN GREECE

- Estates in Naoussa, Papsani, Mount Athos + others in Macedonia.

WINES ◦

Mount Athos Vineyard

- "Agioritiko" → "from Mount Athos" → name of brand
- PGI Mount Athos
 - Cabernet / Limnio for red
 - Assyrtiko, Athiri + Roditis for white.

Papsani

- Papsani, Papsani Reserve + Papsani Grand Reserve
- 13% Xinomavro, Krassato + Stavroto

Naoussa

- Naoussa + Naoussa Reserve (100% Xinomavro)

IONIAN ISLANDS

• 4 wine producing islands (north to south): [No REGIONAL PDS]

DISTINCT PDS

- Corfu
- Lefkada
- Cephalonia
- Zakynthos

- PDS:

Robola of Cephalonia

- dry white wine from 100% Robola

Mavrodaphne of Cephalonia

- sweet red from Mavrodaphne [fortified]
+ max. 50% Mavn Korinthiaki

Muscad of Cephalonia

- sweet white, VAN, & "Grand Cru" - VDL
from Muscat Blanc a Petits Grains VDN

+ Verdea

Produced from Skiadopoli (main grape).
Parlos + Argoustiatis grapes

PRODUCER: Gentilini Robola, Cephalonia - \$40



PELOPONNESE, CONT.

Achaia Claus has a manrodaphne cellar dating back to 1882.
 → traditionally served as an aperitif

- MAVRODAPHNE OF PATRAS PDO

- manrodaphne w/ a max. 49% Mavri Koiniaki → current grape used for enhancing sugar content
- Sweet red w/ dark notes → from dried grapes or non-dried grapes w/ the addition of additional must.
- Aging: min. 1 yr. in oak barrels of 1000 liters or less
 - Reserve: 2 yrs. in oak & 1 yr. in bottle
 - Grand Reserve: min. 7 yrs., including 3 yrs in oak + 3 yrs. in bottle
- vintage or non-vintage

Vintage Reserve: 5 yrs w/ 2 in cask.

- MUSCAT OF PATRAS

- styles: Sweet white ^{naturally}, Sweet white VdN, "Grand Cu" ^{VDN}, VDL
- Muscats Blanc a Petits Grains - 1007. Moschato Aspro

- MUSCAT OF PRO PATRAS

- styles: Sweet white ^{naturally}, Sweet white VdN, "Grand Cu" ^{VDN}, VDL
- Muscats Blanc a Petits Grains - 1007. Moschato Aspro

Achaia is a PGI district

WINES:

- Tselopos "Villa Amalia" - sparkling moschofilero, manthra (PDO) - \$55
- Tselopos Moschofilero, manthra - \$40 (PDO)
- Skouras Moschofilero / Agioritiko Rose - "Zoe" - \$46 (PGI)
- Tetramythos Roditis, Patras - \$35 (PDO)
- Gai'a Agioritiko, Nemea - \$42 (PDO)
- Skouras "Meas Denos" Agioritiko / Cab - \$90-\$110 (PGI)
- Panparoussis Agioritiko Reserve, Nemea (older vintages) - \$110 (PDO)
- Skouras "Meas Denos Labrynthos" - Solera Cab / Agioritiko - \$156
 - Skouras makes Cordon Rouge & Chardonnay from here as well.
- Skouras "Synoro" - Cab Franc, Merlot & Agioritiko

SKOURAS NEMEA, PELOPONNESE

- George Skouras was born in Argos in the Peloponnese. In 1980, he studied agriculture at the University of Dijon.
- In 1986, Domaine Skouras was founded.
- Nemea → Argolida highlands

WINES:

1. Cuvée Prestige (white) - Peloponnese PGI, 70% Roditis, 30% Moschofilero
2. Viognier + Chardonnay w/ barrique aging
3. Saint George Nemea PDO
4. Grand Cuvée Nemea PDO
5. Synoro - Peloponnese PGI → 40% Cab Franc, 40% Merlot, 20% Agiorgitiko
6. Meqas Denos - Peloponnese PGI → 80% Agiorgitiko, 20% Cab, 18 months in new french barrique.
7. Meqas Denos "Labyrinth" - Peloponnese PGI - 100% Agiorgitiko, soleira of meqas Denos since 1994.

GAIA NEMEA, PELOPONNESE

- Gaia was founded in 1994 by Yiannis Paraskeropoulos (Dr. of enology from the University of Bordeaux) and Leon Karatsalos (Agriculturalist).
- Another estate in Santorini.

WINES:

- oaked + unoaked versions
1. Ina Lassitis - Assyrtiko from Santorini (first vintage 1994) [PDO Santorini]
 2. Notios - Moschofilero + Roditis [PGI Peloponnese]
 3. Potimtis Nobilis - Retsina traditional Appellation (Nemea) → Roditis
 4. Gaia Estate - Nemea PDO, 100% Agiorgitiko
 5. Vinsanto by Gaia - PDO Santorini
 6. Anatolikos - PDO Nemea, 100% Agiorgitiko (sweet)
 7. "wild ferment" Assyrtiko - PDO Santorini

ISELEPOS MANTINA, PELOPONNESE

- Estates in Mantinia, Nemea & Santorini

WINES:

- 1) Mantinia Classic - 100% Moschofilero
- 2) Nemea Classic - 100% Agiorgitiko

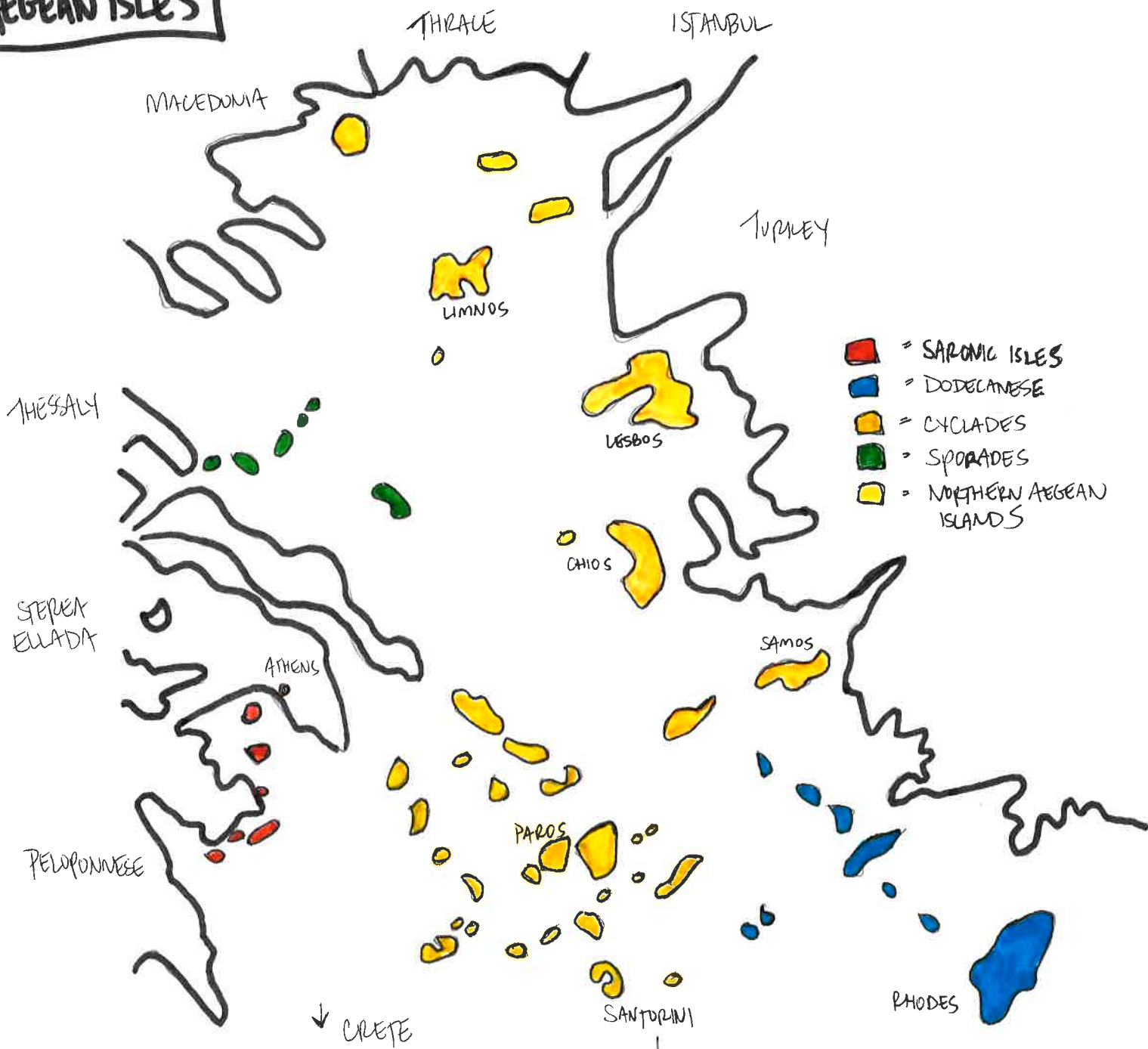
ACHAIA CLAUSS PATRAS, PELOPONNESE

- founded in 1861 by the Bavarian Gustav Clauss
 - most famous for its fortified red wine of Mavrodaphne.
 - 1955 - the company took on Konstantinos Antonopoulos, who introduced modern innovations to the company.
- The sweet red wine that Gustav Clauss first produced in 1873 was given the name Mavrodaphne in honor of his love Daphne who died young.
- Demastica - grape that the winery popularized throughout the world.

WINES:

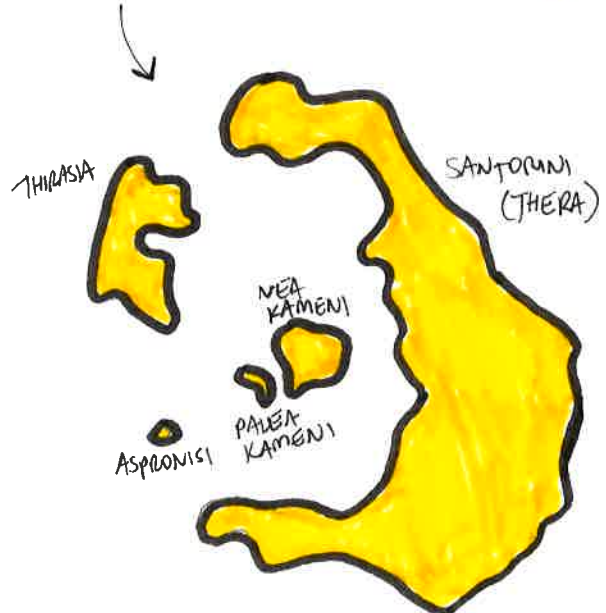
1. Gustav Clauss - dry red from Mavrodaphne + Cabernet Sauvignon
2. Muscat of Patras - vin de liqueur
3. Mavrodaphne of Patras "601" - 12 months in oak, 15% alcohol, fortified after acquiring 4% of alcohol naturally.
4. Mavrodaphne of Patras "601" Reserve - Current vintage 1979.
5. Mavrodaphne of Patras "601" Grand Reserve - Current vintage 1979.

AEGEAN ISLES



SANTORINI

- Santorini is really an archipelago - 2 inhabited + 3 uninhabited isles.
- last major eruption → 17th century BCE
- volcanic rock of w limestone + granite.
- hot + dry
- meltemia → cooling northern wind → helps alleviate summer heat, but can also make budbreak + flowering a challenge.



AEGEAN ISLANDS

EUROPE'S SOUTHERNMOST REGION!

• South + East of the mainland - Mediterranean climate.

CRETE

- largest + southernmost isle
 - accounts for 20% of production
 - 7 PDOs!
- = most of Crete's vineyards are north-facing.

- vineyards on lowland plains + plateaus
- HOT + DRY → mitigated by sea winds + high altitudes

VILANA - Crete's most cultivated grape

Support of Vilana has hampered the Cretan wine industry.

VIDIANO is preferred for high quality.

all approved appellations in 1971

1. Dafnes

- red (dry + sweet) - VDN, VDL, sun-dried.
- 100% Liatiko → thin-skinned, highly tannic + acidic.

2. Archanes

- Mt. Vithos, 811m. - only 3 operating wineries!
- dry red
- Kotsifali + Mandilaria

3. Sifia → eastern Crete (Lasithi)

- traditionally a red wine region. App. established for red wine in 1971 and only later for white.
- white (dry) + red (dry + sweet)
- white: min. 70% Vilana, plus Thrapsothiri
- red: 80% Liatiko, plus mandilaria (min. 20%) → not a quality-minded choice!

4. Peza

- most developed of 3 Heraklion PDOs (w/ Dafnes + Archanes)
- dry red + white
- white: 100% Vilana
- red: kotsifali + mandilaria

→ often blended to tame "rough" characteristics: w/ Kotsifali in Peza + Archanes, w/ Monemvassia in Pans. Only in Pinos does it stand alone.

5. Candia

- dry red + white
- white: min. 85% Vilana, plus vidiano, Assyrtiko, Thrapsothiri @ Athiri
- red: 70% Kotsifali, 30% mandilaria (cofermented)

6. Malvasia Candia

- Sweet white + VdN
- Assyrtiko, Athiri, vidiano, Thrapsothiri, Liatiko (unified as a white), plus a combined max. 15% Malvasia di Candia Aromatico + Muscad Blanc à Petits Grains
- 2 yrs. in oak.

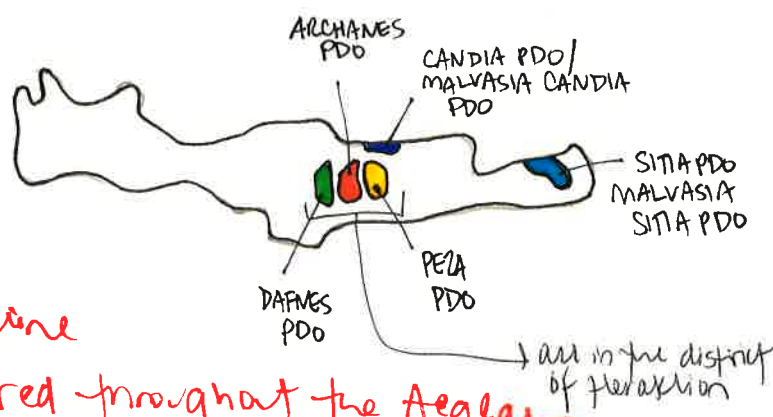
7. Malvasia Sifia

- Sweet white + VdN
- Same grapes + aging reqs as above

2012

AEGEAN ISLANDS

- CRETE, CONT.



- LIATIKO - distinctively "orange" wine
- MANDILARIA - most common red throughout the Aegean
- KOTSIFAI + SYRAH - common blend

WINES: Karavitakis Vidiano - \$50 (PDO)
 Douloufalci's Liatiko "Dafinos", Dafnes - \$40 (PDO)
 → also make a vidiano + a ~~liatiko~~ Kotsifali/Syrah blend
 Boutari "Skalani" Kotsifali/Syrah - \$60
 Economou 1999 Sitia - 80% Liatiko w/ 20% Mandilaria

CYCLADES - SANTORINI + FALOS

- **SANTORINI PDO** - styles: **dry white, nycteri, vinsanto/liastos + vinsanto/vdN** (not currently made, but allowed)
- dry white: min. 75% Assyrtiko plus Athiri + Aidani
- vinsanto: min. 51% Assyrtiko, plus Athiri + Aidani
- min. must weight vinsanto: 260 g/L (370 g/L after drying) typically 2 weeks
- aging reqs:
 - Nycteri - barrel for at least 3 mos.
 - "Selected" or Reserve + "Specially Selected" of / Grand Reserve
 - Vinsanto: At least 2 yrs. in barrel (vintage wine) If released w/ an age statement, must be aged in an oxidative manner for at least 4 years (only multiples of year).

aging for Vin Santo most occur on the islands of Naxos or Paros.

- Archipelago → 2 inhabited + 3 uninhabited islands
 → Santorini is known to the Greeks as "Thira"
- 36th parallel
- no rivers!
- winds act as air conditioning
 → meltemia - a cooling northern wind
- range of elevations - 10 m. to 450 m. above sea level

CYCLADES, CONT.

→ it sprouts its own root system
→ you is cut from the mother plant.
→ grower buries a cane from a living plant to generate a new plant.

→ replanting has been via layering (Kataboladi)

• Santorini

- **Kouloura** - "basket" - shape → keeps vines close to the ground for morning mists
 - ↳ fruit hangs under the canopy, shielded from the summer sun & winds
 - ↳ leaf pruning is unheard of
- irrigation is legal, though almost prohibitively expensive → only legal for young vines.
- soils: **white volcanic ash (aspa), pumice, sand + basalt**
 - ↳ **inhospitable to phylloxera, all vines are ungrafted**
- PDO calls for max. 60 hl/ha yields, but more common is 20-25 hl/ha.
- low vineyard density → very old vines + root systems + water shortage.
- **Assyrtiko** - most planted grape ≈ 67% of plantings
 - harvest: mid August → longer hang time for vinsanto + mycteri.
 - MLF is not a concern → hardly any remaining malic acid at harvest & the longer precedes the onset.
 - **high acidity & high potential alcohol.**
- **Athiri + Aidani** - typically co-planted w/ Assyrtiko
 - ↳ especially prod for vinsanto production
 - ↳ vinified varietally by Sigales + Platridakis
- red grapes: **Nanotragano** most popular.
- vinsanto - best producers: **Argyros, Roussos, Gai'a, Gavalas**
 - often 250-300 g/L RS - finished!
 - surprisingly tannic
- mycteri - "night" - traditionally **PRESSED** at night, limit oxidation of the juice
 - late harvested grapes
 - traditionally ~~prod~~ affected, but not made today.
- 11 producers on Santorini! (Soon to be 12 - Tselepos)
 - **Santo winos** - cooperative, 65% of the island's production
 - **Platridakis**
 - **Sigales**
 - **Gai'a** - **Thalassitis** (oaked + unoaked)

PM
Cyclades
used for
sweet red
wine.

CYCLADES

PAROS PDO

MALVASIA PAROS PDO - fortified wine from sun-dried grapes or naturally sweet, sun-dried wine. Min. 85% Monemvassia w/ max. 15% Assyrtiko.

- dry red or white wine
- white: 100% Monemvassia
- red: Mandilaria, min. 35% + Monemvassia
- 2 isles: Paros + Antiparos

OTHER AEGEAN ISLES

RHODES PDO

- the largest island in the Dodecanese
- red, white, rosé + sparkling (dry to medium sweet)
- white: min. 70% Athiri w/ Assyrtiko, Malagoussa
- red: min. 70% Mandilaria w/ Manofuniko

MUSCAT of RHODES PDO

- Naturally sweet (sun-dried), VDN, VDN Grand Cw + VDL
- 100% Moschato Aspro (Muscat Blanc à Petits Grains)

LEMNOS

- white (dry, semi-dry + semi-sweet) from Moschato Alexandrias
- dry red from Limnio
- Sun-dried wine (Vastos) or VDL from Moschato Alexandrias or Limnio.
- Muscat of Lemnos PDO was established first in 1971, then the Lemnos PDO in 1982.

MUSCAT of LEMNOS PDO

- Moschato Alexandrias - naturally sweet (sun-dried), VDN, VDN Grand Cw + VDL.

SAMOS

- Moschato Aspro (Muscat Blanc à Petits Grains) - Naturally sweet wine (sun-dried), VDN, VDN Grand Cw + VDL
- Muscat vineyards are spread over stone terraces in the northern part of the island.
- Union of Viticultural Cooperatives of Samos - only producer!

DOMAINE ECONOMOU

SITIA, CRETE

- Gianni - Natassa
- Yiannis (Gianni) has an oenology degree from Alba, w/ stints working in Bordeaux - Germany.
- All ungrafted vines
- makes a rosé, a Sitia Liatiko + a sweet Liatiko.
- no fine wine tradition in Crete → responsible for lots of bulk wine.
- because Mandilaria is now required for the Sitia PDO, Economou will often release his wines as PGI if ~~they~~ the mandilaria is not up to snuff.
- organic viticulture, spontaneous ferments, minimal sulfur, extended aging.

OTHER QUALITY-MINDED CRETAN PRODUCERS:

- all west Crete → Rometo PGI
 - Dourakis (Rometo PGI in western Crete) → int'l grapes
 - Karavitakis → western Crete, int'l varieties
 - Nostos (Pissamos District) → flagship wine is 100% Foussanne, red Rhône varieties as well.
- Heraklion
 - Lyrarakis - Pera
 - Tamiolakis
 - Alexakis
 - Economou - Sitia

HATZIDAKIS SANTORINI

- A former Portan enologist, Hatzidakis purchased a small Aidani vineyard near Pyrgos in 1994 & founded his own winery the following year.
- Single vineyard Assyrtiko de mylos ("windmill") → 15% ABV, pH < 3
↳ one hectare of 100 year old vines owned by orthodox monks.
- Also known for his nekteni → phenolic, oxidative, w/ slight perceptible RS.

DOMAINE SIGALES

• First vintage in 1992

• WINES:

- Assyrtiko / Athiri blend
- Assyrtiko

- "Kavaliereos" Assyrtiko - single vineyard, long lees contact, high elevation

ALSO... Gavatas, Canava, Roussos, Portan, Artemis Kavamologos, Koutsogiannopoulos

- the only winery on the northern side of the island.

~ 300 g/L RS [- ~~Apollis~~ "Apollis" - Sweet Mandilaria, Cyclades PGI
- Vin Santo Santorini PDO

ARGYROS

• owns about 40 hectares of vines on the north side of Profitis Ilias → Santorini's highest mountain. → an early adopter of the DAM closure

WINES:

1. "Atlaupis" - PGI Cyclades Assyrtiko blend
2. Estate Assyrtiko - pure expression, Santorini PDO
3. Mavrotragano
4. Aidani
5. Vin Santo - mature stock still in barrels