

Product Name: White Diva Variety: Vidiano 100%

Category: Protected Geographical Indication Rethymno

Vintage: 2021 Ageing: 4 years

Volume: 13% vol / Acidity: 6.4g/l / pH: 3.35

Remaining Sugars: 0.5g/l Vineyard: Aloides Milopotamou Terrain: Sand – Clay

> Altitude: 400m Age: 10 years Area Yield: 11tn/ha

VARIETY

Vidiano:

This historic, indigenous and aromatic variety is the most valued of the Cretan vineyard. This variety with deep root in Rethymno is ideal for vinification and may be identified by its fine aroma, bright, light yellow-green hues. It has a balanced taste and is ideal for interesting experimentation with ageing in the barrel. Vidiano is the most noted variety of the Cretan vineyard and has rightfully been awarded the title of "white diva" of the Island.

VINIFICATION PROCESS

The grape is harvested by hand, between 10 and 20 September. The grapes are selected from the vine with the greatest of care and the collectionof the must is carried out with gentle pressure. The must is decanted at a low temperature for a few hours and the vinification commences at between 15-18° C. When the vinification process is completed, the wine is decanted and remains in contact with the lees for three months.



ORGANOLEPTIC DESCRIPTION

Bright and soft yellow-golden hue. Complex aroma of exotic fruit, such as citrus and grapefuit, with the characteristic herbal aroma of this variety. Fruity in the mouth, with a crisp acidity. A long and intense aftertaste. To be served at 9°-11°C and is the perfect accompaniment to seafood.

LABEL

White Diva:

Vidiano is recognized as the most dynamic variety of the Cretan Vineyard, and has rightfully been named the "White Diva" of the Island

