

Kretikos Vilana White



Origin

Country Greece

Wine Region Crete

Winery Boutari

Technical Data

Grape Varieties Vilana

Type Dry white wine

Bottle Sizes Available 750 ml

Closure Screw cap

Vinification

The grapes are picked by hand and then cooled. After crushing is carried out, the grapes are pressed gently. The juice is transferred to a vat and stays at a very low temperature to obtain high purity without filtration. Alcoholic fermentation takes place with selected yeast strains at a controlled temperature of up to 18 C.

Ageing

In stainless steel tanks before bottling.

Description

In Brief

Vilana is the queen of white varieties on the island of Crete. The typical aromas and flavours of the variety are of lemon, orange, pear, flowers (like jasmine), and herbs. On the palate, the wines are fresh, light in body, with soft acidity and medium alcohol.

Tasting notes

Bright straw yellow colour. Intense aroma of white flowers and fruits (peach, apricot, pineapple, mango) with lemon notes on the finish. Very good balance with freshness on the palate, pleasant acidity and refreshing aftertaste.

Food Pairing

Ideal for Mediterranean cuisine, salads, appetizers, fried vegetables, pasta with white sauces but also seafood and white meats, such as grilled chicken fillet.

Notes

