



EFROSINI MIKRI EVGENIKI VIDIANO

£24.50

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With a rapidly growing reputation in Crete and beyond, Eufrosini is a small- medium-sized Cretan winery located near Heraklion. In the wild countryside of the village of Kerasia which is part of the Dafnes PDO.

The family had a history of growing sultana grapes and graduated to wine in 1999 under the guidance of current generation Antonis and Maria Tylaki . Today they work with a combination of their own vineyards which are tended organically, and purchased grapes for the cheaper wines. Their vineyards are located at 350 metres above sea level on ideal clay-limestone soils.

A combination of local varieties are grown, including Vidiano, Malvasia di Candia, Assyrtiko, Kotsifali and Liatiko, plus Cabernet Sauvignon, Syrah and Chardonnay. The wines are precise and modern in style, while capturing the essence of the local grape varieties.

They have already gained widespread recognition and medals, with their Sophia white blend appearing in the prestigious 50 Great Greek Wines awards.

Vidiano is white Greek white grape variety indigenous to Crete, considered as an emerging star with great potential for quality. The grape is difficult to cultivate and is grown in small scale, primarily in Rethymno and around Heraklion. It thrives in modestly fertile, dry, calcareous and well-drained soils. It is heat resistant due to a thick skin and the berries ripen early. Vidiano is resistant to downy mildew yet can be sensitive to powdery mildew. It is genetically close to Thrapsathiri and Vilana.

The Mikri Evgeniki Vidiano is fermented in stainless steel

tank at controlled temperature. Maturation is on the fine lees for 7 months with further ageing in the bottle.

An intriguingly delicious medium-bodied dry white with a round texture and aromas of yellow plum, almond and grapefruit rind , which grows in complexity and weight with air. Extremely food friendly, would be an great match for hake with salsa verde.

