

Chapter 25 Greece

CLIMATE AND GRAPE GROWING	 Climate: Hot Mediterranean +30°C in summer Altitude and wine = both hazardous + cooling effect Best sites = cooler sites Risks Water stress - low rainfall (W. Greece) Drought (E Greece) - rain shadow of mountains (no water for irrigation)
REGIONS AND WINES	300+ native grapes PDO - native varieties
	Naoussa PDO (Xinomavro) Northern Greece - Macedonia region High altitude (400m+) - cooling Xinomaro (sim to Nebbiolo) - red wine PDO grape High tannin/high acid/med colour (quick fade to tawny)/lacks fresh fruit (even in youth) → earth/spice (age) Some WM new style = deeply coloured/less tannic/aged in new oak
	Nemea PDO (Agiorgitiko) ❖ N of Pelopennese ❖ PDO - red wines - Agiorgitiko ❖ Altitude ranges 230-900m ➤ Best = middle of this range. (Too low = fruity/early
	consumption (or) too high = higher acid/fine tannins - used for rosé production/add freshness to blend.) Best = deep Ruby/smooth tannins/low-moderate acid/sweet spice/red fruit (Good in new oak/can age well)
	Santorini PDO (Assyrtiko) ❖ Windy volcanic island - Aegean Sea ❖ Unique training system = permanent wood trained low into basket shape - fruit grows on inside (wind protection) ❖ PDO covers red/white/dry/sweet ❖ Assyrtiko - high rep white grape ➤ Dry/perfumed/ripe citrus/stone fruit/high acidity ❖ Sweet = Vinsanto - late harvested and sun-dried up to 14 days
	 ➤ Aged in old oak 2+ years ➤ Luscious sweet/high acid/oxidative flavour (caramel/nuts)



Greek wine laws

PDO + PGI (EU)

PDO (or term '**Appellation d'Origine de Qualité Supéneure**') = subcategory of PDO Domestic market - Greek PDO is **Prostatevomeni Onomasia Proelefsis**