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# Chapter 25

## Greece



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## Climate and Grape Growing

Climate: **Hot Mediterranean**

- 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)

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## Regions and Wines

300+ native grapes (PDO - Native varieties)

**Naoussa PDO** (Xinomavro)

- Northern Greece - Macedonia region
- High altitude (400m+) - cooling
- **Xinomavro** (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 Peloponnese
- 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)**
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## Greek Wine Laws

PDO + PGI (EU)

PDO (or term '**Appellation d'Origine de Qualité Supérieure**') = subcategory of PDO

Domestic market - Greek PDO is **Prostatevomeni Onomasia Proelefsis**

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## Multiple Choice Practice Questions

1) Which indigenous grape variety is widely used in the production of dry white wines in Santorini, known for its aromatic profile and crisp acidity?

- a) Assyrtiko
- b) Agiorgitiko
- c) Xinomavro
- d) Mavrodaphne

2) Which grape variety is considered the flagship red grape of Nemea, known for producing full-bodied red wines with ripe fruit flavours and smooth tannins?

- a) Moschofilero
- b) Xinomavro
- c) Agiorgitiko
- d) Assyrtiko

3) In which Greek wine region is the Xinomavro grape mainly found?

- a) Santorini PDO
- b) Nemea PDO
- c) Naoussa PDO
- d) Peloponnese PDO

4) What is the climate of the most Greek wine region?

- a) Moderate continental
- b) Warm continental
- c) Maritime
- d) Hot Mediterranean

5) Which of the following wine regions has a unique training system that trains vines into low basket shapes?

- a) Santorini PDO
- b) Nemea PDO
- c) Naoussa PDO
- d) Peloponnese PDO

### Answers

**1. a) Assyrtiko**

**2. c) Agiorgitiko**

**3. c) Naoussa PDO**

**4. d) Hot Mediterranean**

**5. a) Santorini PDO**