Miliarakis WINERY

ΜΙΝΩΣ

WINE ADVICES
WINE TYPES

The categories of the wines follow the European Community Legislation and are two:

PDO Wines (Protected Designation of Origin)

After researches in the wine producer countries of European Community, have determined those areas that by reason of their microclimate, their ground and the general prevailing conditions are able to produce grapes of superior quality for the vinification of especial wine. These are the Wines d' Appelation d' Origine and produced under specific conditions:

1. The geographical area where the grapes produced
2. The grapes varieties
3. The crop's method
4. The vinificated method
5. The lowest content of alcohol
6. The outputs of the vineyards (kilograms per 1.000m2)
7. The minimum duration of maturation (for the red wines)

We should note that in Crete there are 4 areas d' Appelation d' Origine and these are: Peza (for dry white and red wines), Archanes (for red dry wines), Dafnes (for dry and sweet red wines) and Sitia (for dry and sweet red wines).

Table wines

The rules here are more elastic. Two categories are distinguished:

1. The wines, which have geographic indication, PGI wines (Protected Geographical Indication). Those are PGI Wines (e.g PGI Crete) and the wines with traditional appellation (Retsina)
2. The wines without geographic indication.

Wines are distinguished by colour, sugar content and carbon content.

So we have:

According to the Color: WHITE Wines ROSE Wines and RED Wines

According to the content in sugar:

Dry wines: content in sugar under 4gr per litre
Half dry wines: content in sugar 4gr.-12gr per litre
Half sweet wines: content in sugar 12gr - 45gr per litre
Sweet wines: content in sugar over than 45gr per litre

According to the content in carbon dioxide which causes a pressure in the interior of the bottle equal to:

Still Wines: Less than 1 atmosphere at the temperature of 20° C.
Semi-Sparkling wines: Between 1 - 2,5 atmospheres at the temperature 20° C.
Sparkling wines: More than 2,5 atmospheres at the temperature of 20° C.