



MINOS is in its ninth decade and produces wine from local varieties, such as Kotsifali and Mandilari for reds and Vilana, Vidiano and Thrapsiri for whites; they are turned into wine and bottled using the state of the art methods and cutting edge machinery regarding technology and methodology. Part of the red wine production ages in French oak barrels holding 225 and 300 litres each, kept in a specially designed underground area with ideal temperature and humidity conditions. The company is also trying to promote the Cretan vineyard through its varieties, innovating and adopting methods never before utilized in Crete. Lastly, the firm has included in its range foreign red varieties, the main examples of which are Syrah, Mourvedre, Sauvignon Blanc and Roussanne. MINOS is developing a vineyard comprising of privately owned and contract areas covering 220 km² and continues to work with local farmers, aiming at securing high quality grapes. Currently, the overall production of MINOS comes to 350,000 – 400,000 bottles a year, of which 70% is consumed on the island, 15% is traded through the rest of Greece, and the remaining 15% is exported. The main destinations abroad are Belgium, Luxembourg, Serbia, France, Sweden, Australia, Canada, China and United Kingdom.








Metikos

A very distinguished expression of two foreign varieties, Syrah and Cabernet Sauvignon, resulting of a successful harmonization with the Cretan Terroir and a very selective vinification.

Mètèque. 1. A foreign person living in an ancient Greek Town, especially in Athens, without political rights: Population of ancient Athens was divided in free citizens, mètèque and slaves. 2. Immigrant.

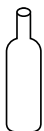
French varieties Syrah and Cabernet Sauvignon settled in Crete, offer us a deep coloured, dense and complex wine matching with rich plates, red meat, spicy and elaborated sauces. Ready to enjoy now, it will continue to mature and evolve for the next 7 to 10 years. Needs to get oxygenated for 30' minimum before enjoying it.

Non filtered – Sediments could appear.

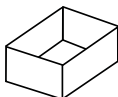
				
syrah, cabernet sauvignon	7-10 years	rich plates, red meat, spicy and elaborated sauces	Alc.13°	18°C



French finesse, Cretan terroir, 2.500 bottles limited production.



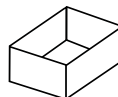
750 ml



6 x 750 ml



1500 ml



1 x 1500 ml









Miliarakis Estate

A red aged wine with composite flavours of red fruit and new oak barrel. Velvet body rich in tannins and extraordinary aftertaste.

Since 1999, our establishment has cultivated a privately owned vineyard of 15 square km, within the area of Appellation d' Origine at the area of "Kolomodi" aiming for an authentic and high class Cretan red wine. With a yield of 700 kilos of grapes per square km, Kotsifali and Mandilari have developed all their aromatic and flavor capacity. After having proceeded with the classic red method of wine making, the wine has get matured in new French oak barrels of 300 liters from Nevers, achieving a complete and multidimensional result.



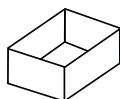
					
kotsifali 80%, mandilari 20%	5 years	fillets, hunting, rich sauces and creamy cheeses	Alc. 12,8°	18 °C	PDO Peza



One vineyard, one wine, an authentic cretan red.



750 ml



6 x 750 ml



5 202154 051647

[M] Miliarakis

The revival of an original and very promising Cretan variety in a dry white wine version.

A unique wine with characteristic identity. The yield, 950 kilos of grapes per 1.000 sq.m., the cultivator's care and the 75 year old experience of our winery, contribute to the production of a rich golden yellow wine with composite flavours and distinct taste. The harvest was done mid-September and the total production of 6.000 bottles come exclusively from the first must fermented in a controlled temperature.



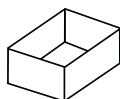
				
malvazia di Candia 50%, Malvazia Aromatica 50%	drink it young	crustacean, grilled fishes, white meats with spicy sauces, some mature cheeses	Alc.12,5°	9-11°C



Two clones, aromatically intense, round body.



750 ml



6 x 750 ml



Vidiano

Sample of Cretan island's terroir great potential combined to modern methods of wine making. A pleasantly aromatic and refreshing white wine from the local variety Vidiano.

A white dry wine from a very promising Cretan variety, Vidiano. Results from 100% free run must, following a skin contact procedure. It is characterized by an aromatic strength, a well developed body with gentle finesse and a very enjoyable and fresh aftertaste. It should be served at 12° – 14°C and can perfectly match with greasy fishes, rich summer salads and saucy white meat plates.



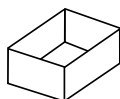
vidiano 100%	drink it young	greasy fishes, rich summer salads, saucy white meat plates	Alc.12,5°	12-14°C	PGI Crete



Unique variety, unoaked, full body with a gentle finish.



750 ml



6 x 750 ml









5 202154 050848

Assyrtiko

The new entry of the single varietal range of the winery. A worldwide recognized variety attached to the unique characteristics of the Cretan terroir.

Assyrtiko fermented in stainless steel, harvested out of two Cretan vineyards in the areas of Astritsi and Peza, at an altitude of 350 meters. Light color, crystal-clear with citrus flowers aromas, rich body characterized by pear and apple flavors. Typical mineral and crisp acidity, a well-structured white wine with an aftertaste long in intensity and time that matches perfectly with fish, seafood and summer salads. It can be kept in the bottle for at least five years.



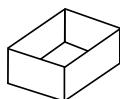
					
assyrtiko 100%	5 years	crustacean, fish plates, shells, summer salads	Alc. 13°	9-11°C	PGI Crete



Crispy, well-structured, mineral with 6,4 acidity, born in Crete.



750 ml



6 x 750 ml



Vilana fume

A trail blazer for Cretan standards in wine making. From the delicate white Vilana variety, an impressive smoked white wine.

A golden yellow wine with apricot and peach fragrances combined with nuts and vanilla notes. Full body, characterized by a discreet oiliness coming from the barrel and a taste of ripe yellow fruit which develops and lingers for a long time. From Peza vineyards yielding 1.100 kilos per 1.000 sq.m.. White winemaking using the method of cold infusion, fermented in a stainless tank at 14-16°.



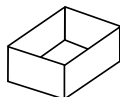
					
vilana 100%	6 years	grilled fish, sea food, BBQ	Alc.12,5°	9-13°C	PDO Peza



Refreshing while having that twist of oak.



750 ml



6 x 750 ml



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Turtle Vineyard, Red

From the West part of Giouhtas Mountain, South of Heraklion, in the area called by the locals "Turtle" and at an altitude of 440 m, a red wine produced out of Syrah, Grenache rouge and Mourvedre.

A very fresh cranberry red color, mature small red fruits aromas together with a slight oak presence due to 10 months ageing. Velvet body with a touch of young acidity. A long lasting after taste helping pairings with red meat plates, pepper sauces and rich salads.



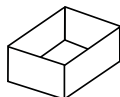
				
Syrah, Grenache Rouge, Mourvedre	5-7 years	fillets, hunting, rich sauces, creamy cheeses	Alc.12,8°	18°C



A single vineyard, fruity with finesse.



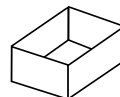
750 ml



6 x 750 ml



1500 ml



1 x 1500 ml



5 202154 051838



Turtle Vineyard, White

From the West part of Giouhtas Moutain, South of Heraklion, in the area called by the locals "Turtle" and at an altitude of 440 m, a white wine produced out Roussanne and Vidiano.

A goldish color wine, aromas of dry herbs and flowers and a rich, slightly oily body, round with balanced acidity developing a pleasant long lasting character. Can accompany mixed salads, white and mushroom sauces as well as fish fillets on the BBQ.



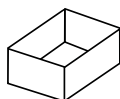
roussanne, vidiano	2-5 years	greasy fishes, rich summer salads and saucy white meat plates	Alc.12,9°	12-14°C



Rich, aromatic with an ability of ageing.



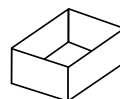
750 ml



6 x 750 ml



1500 ml



1 x 1500 ml



5 202154 050831







2 Faragia White

A crisp white wine coming from Thrapsathiri and Muscat of Spinas.

In a 10' ride from the winery, between Agios Mamas gorge and Zofori gorge, you reach Livadakia vineyard, a 5.5 ht domain from where selected varieties are cultivated.

At 300m altitude, planted since 2000 mainly with indigenous varieties, we took advantage of the microclimate of the area and selected Thrapsathiri and Muscat of Spinas for that white suggestion. Blending the aromatic profile of Muscat together with the body and acidity of a non-so well-known variety such as Thrapsathiri, you can enjoy a refreshing, flavory wine, easily matching it with summer and aromatic recipes.



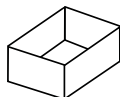
					
thrapsathiri, muscat of spinas	drink it young	with fish dishes, sea food, pasta and salads	Alc.13°	9°C – 11°C	PGI Crete



A single vineyard with shades of Crete and Rhone.



750 ml



6 x 750 ml





2 Faragia Red

A red aged wine which combines the basic Cretan variety, Kotsifali with the varieties of the French south, Syrah and Mourvedre. Soft and velvety, makes an elective suggestion.

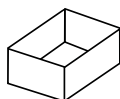
In a 10' ride from the winery, between Agios Mamas gorge and Zofori gorge, you reach Livadakia vineyard, a 5.5 ht domain from where selected varieties are cultivated.

At 300m altitude, planted since 2000 mainly with indigenous varieties, we took advantage of the microclimate of the area and selected the indigenous Kotsifali together with the Mediterranean Syrah and Mourvedre for that red suggestion. Blending the earthy aromatic profile of the Cretan variety together with the ripen red fruit aromas and tannins of Syrah, finishing with the velvety character of Mourvedre, that wine remains for 8 months in French oak barrels and reveals a full body, fruity, concentrate and long-lasting result. It accompanies red meats, hunting, rich winter salads with mushrooms and chestnut recipes.

kotsifali, syrah, mourvedre	3-5 years	red meat plates, BBQ, yellow cheeses	Alc.13°	18°C	PGI Crete



750 ml



6 x 750 ml



35° - 25° Red

Modern winemaking procedure and selected raw material match in this new suggestion of Miliarakis winery for your fine daily table.

35° 12' N - 25° 11' E refers to the geographic location mark of the main wine producing area of Crete, Peza. From the vineyards of that area comes that red wine ready to accompany your every day tasty break, characterized by red fruits aromas, a pleasant taste of prunes, cinnamon and clove and a velvety aftertaste with a vanilla touch. Produced by Kotsifali, Mandilari and Syrah, aged for 6 months in oak casks, that wine can perfectly match with spicy plates, BBQ and assortment of cheeses and sausages.



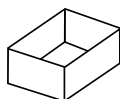
				
kotsifali, mandilari, syrah	3 years	spicy sauces, grilled meats, cheese plates, sausages	Alc.12,3°	18°C

tip

Crete, Syrah, oak casks for your every day quality.



750 ml



6 x 750 ml








35° - 25° White

Modern winemaking procedure and selected raw material match in this new suggestion of Miliarakis winery for your fine daily table.

35° 12' N - 25° 11' E refers to the geographic location of the main wine producing area of Crete, Peza. From the vineyards of that area comes that refreshing white wine ready to accompany your every day tasty break, characterized by the bananas and citrus aromas, a pleasant acidity and a smooth and long lasting after taste. Produced by the main white Cretan varieties, Thrapsathiri and Vilana, following a skin contact procedure, that wine can perfectly match with poultry, pasta, BBQ and rich salads.



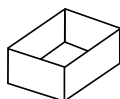
				
thrapsathiri, vilana	drink it young	poultry, pasta, BBQ, rich salads	Alc.11,8°	9-11°C



An every day quality wine out of the interesting Thrapsathiri variety.



750 ml



6 x 750 ml



35° - 25° Rose

Modern winemaking procedure and selected raw material match in this new suggestion of Miliarakis winery for your fine daily table.

35° 12' N - 25° 11' E refers to the geographic location of the main wine producing area of Crete, Peza. From the vineyards of that area comes that refreshing rosé wine ready to accompany your every day tasty break, characterized by fresh red fruits aromas, a pleasant taste of strawberry, cherry and raspberry, a sparkling and long aftertaste. Produced by Kotsifali and Syrah, that wine can perfectly match with rich summer salads, pasta and BBQ. Enjoy it young.



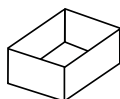
kotsifali, syrah	drink it young	rich summer salads, pasta, grilled meat	Alc.12,3°	10-12°C



Rose, gently full, with a spring attitude.



750 ml



6 x 750 ml



Minos Palace White

The Winery's most recognizable label continues a course of more than 25 years in a market with increasing demands. A landmark in the development of Cretan wine.

From the white grape variety of Vilana. It has a light yellow colour, the taste of fruits, a delicate and refreshing flavour and aromatic aftertastes. The grapes are cultivated in privately owned and contracted vineyards all within the zone of A.O. PEZA and yield approximately 1.200 – 1.500 kilograms per 1.000 m². After the clarification, the must is fermented at a stable temperature of 18°C in 25-tons-tanks.



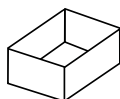
vilana 100%	drink it young	grilled fishes, poultry, BBQ, pasta, refreshing salads	Alc.11,5°	9-11°C	PGI Crete



A 40 years old label, a taste and quality certificate.



750 ml



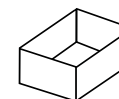
6 x 750 ml



5 202154 070426



375 ml



24 x 375 ml






5 202154 027420

Minos Palace Red

The Winery's most recognizable label continues a course of more than 25 years in a market with increasing demands. A landmark in the development of Cretan wine.

A combination of the red grape varieties Kotsifali (80%) and Mandilari (20%). It has a purple colour, the aroma of dried fruit as raisin and prune and a light vanilla flavour. It has a rich, balanced and lasting flavour. The grapes are cultivated in privately owned and contracted vineyards within the zone of A.O. PEZA and yield approximately 800 kilograms per 1.000 m². The vinification is carried through with the classic method of red vinification in special containers. The wine remains for 9 months in oak barrels, for 3 months in tanks and then it is bottled. It can be aged for 4 years.

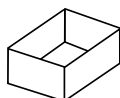
					
kotsifali 80%, mandilari 20%	4 years	red meats, BBQ, spicy pasta, rich salads	Alc.12,5°	18°C	PGI Crete



The first red Cretan wine ageing in French oak casks.



750 ml



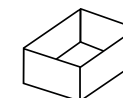
6 x 750 ml



5 202154 072345



375 ml



24 x 375 ml




5 202154 072420

Minos Palace Rose

The Winery's most recognizable label continues a course of more than 25 years in a market with increasing demands. A landmark in the development of Cretan wine.

A combination of the red varieties Kotsifali and Mandilari. It has a light cherry colour, the aroma of red fruit like cherry and strawberry, a full flavour and a balanced and pleasant aftertaste. The grapes are cultivated in privately owned and contracted vineyards within and around the zone of A.O. PEZA and yield not more than 1.000 kilograms per 1.000 m². The must remains in the tanks for 24 hours with the grape mash in order to obtain the desired colour. Then it is fermented in 12-tons-tanks at 18°C.



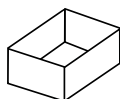
					
kotsifali, mandilari	drink it young	pasta, BBQ, summer salads	Alc.12°	10-12°C	PGI Crete



The acidity of the Mandilari variety remains the main characteristic of the Cretan roses.



750 ml



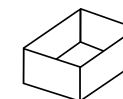
6 x 750 ml



5 202154 071348



375 ml



24 x 375 ml









5 202154 071423



MINOS White

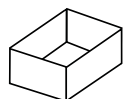
The Winery's classic label accompanying your daily table with the product of Cretan land.

Deriving from the white grape varieties with the intense of Vilana in it and in a small percentage the Thrapsathiri. A light yellow colour, with scents of yellow coloured and citrus fruits, balanced taste and aromatic aftertaste. The grapes come from grapevines of the Heraklio prefecture within and outside the zone of PEZA, yielding around 1.300 kilos. The fermentation of the cleaned must is taking place at a stable temperature of 18°C.

					
Vilana	drink it young	grilled fishes, poultry, BBQ, pasta, refreshing salads	Alc.11,5°	9-11°C	PGI Crete



750 ml



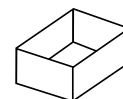
6 x 750 ml



5 202154 027246



375 ml



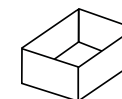
24 x 375 ml



5 202154 027420



187 ml



30 x 187 ml

MINOS Red

The Winery's classic label accompanying your daily table with the product of Cretan land.

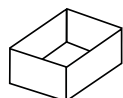
A combination of the red grape varieties Kotsifali and Mandilari. It has an intense red colour, the aroma of plum, cinnamon and raisin, soft tannins and a rich body. The grapes are cultivated in vineyards within and around the zone of A.O. PEZA and yield approximately 1.200 kilogram per 1.000 m². The vinification is carried through with the classic method of red vinification in special tanks. It is bottled after it has been kept for 12 months in tanks. It can be aged for 3 years.



kotsifali, mandilari	3 years	BBQ, rich pastas, Mezedes	Alc.12°	18°C	PGI Crete



750 ml



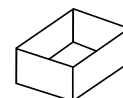
6 x 750 ml



5 202154 029745



375 ml



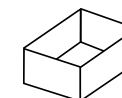
24 x 375 ml



5 202154 029424



187 ml









30 x 187 ml

MINOS Rose

The Winery's classic label accompanying your daily table with the product of Cretan land.

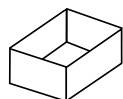
A combination of the red grape varieties Kotsifali and Mandilari. It is rose-coloured, with intense smells of wild flowers and small fruit. It is rich in taste and aftertaste and there's a duration in smells.



					
kotsifali, mandilari	drink it young	poultry, crepes, smooth cheeses	Alc.12°	10-12°C	PGI Crete



750 ml



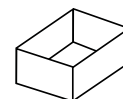
6 x 750 ml



5 202154 028748



375 ml



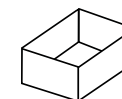
24 x 375 ml



5 202154 028427



187 ml



30 x 187 ml

Castillo

Red wine from Peza zone combining the fragrant and savoury elements of Kotsifali variety and Mandilari tannins.

A combination of Kotsifali and Mandilari red grape varieties. With a discreet red colour, plum, cinnamon and raisin fragrances, mild tannins and rich aroma. The grapes derive from cooperative vineyards within Peza zone and have a yield of 1.000 kilos per 1.000 sq.m. Wine making is done according to the classic method of red wine making in special wineries. It is bottled after it has been in oak barrels for 6 months.



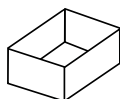
kotsifali, mandilari, syrah	3 years	red meats, BBQ, pasta, rich salads	Alc.12°	18°C	PGI Crete



The preferred red of the French market since 1960.



750 ml



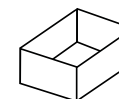
6 x 750 ml



5 202154 030543



375 ml



24 x 375 ml






5 202154 030420

Medium Dry White

Made out of the most typical white variety of the island, the variety of Vilana. Grapes are cultivated within the department of Heraklion, inside and out of Peza area with a yield of 90 Hl/Hr.

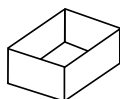
Fermentation is run under 14° C and the wine is bottled by the beginning of each year. Characterized by a gold color, a very refreshing wine with a slightly velvet body but most of all, the gentle sweetness of the fruit.



				
Vilana	drink it young	crustacean, fruits, pies, creamy cakes	Alc.11,5°	9-11°C



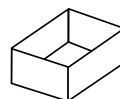
750 ml



6 x 750 ml



375 ml





24 x 375 ml



Medium Dry Rose

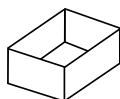
The combination of the young and fruity character of Kotsifali and Mandilari varieties with the sweetness of the unfermented sugars.

From the traditional Cretan varieties Kotsifali and Mandilari. The grapes derive from Heraklion Region vineyards in and out of Peza zone with a yield around 1.200 kilos per 1.000 sq.m. The fermentation of decanted must is done in at even temperature of 18°C and it is bottled in the beginning of each year. Rosy in colour, a luscious crisp wine with the intense fruitiness of grapes and a discreet sweetness, which can accompany your fruit as well as your meal.

				
kotsifali, mandilari	drink it young	Salads, fruits, pies, chocolate cakes	Alc.12°	10-12°C



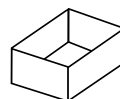
750 ml



6 x 750 ml



375 ml



24 x 375 ml



Medium Sweet White

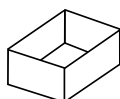
The combination of the fruity Vilana character with the balanced sweetness of the unfermented sugars.

From the traditional Cretan Vilana variety. The grapes derive from Heraklion Region vineyards in and out of Peza zone with a yield around 1.200 kilos per 1.000 sq.m. Combining the fragrances of a young white wine and the moderate sweetness of a sweet wine, can be consumed as an aperitif, accompany foie gras and make a choice for your dessert and fruit.

				
Vilana	drink it young	foie gras, pies, fruits, creamy sweets	Alc.11,5°	9-11°C



750 ml



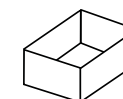
6 x 750 ml



5 202154 013546



375 ml



24 x 375 ml



5 202154 013447

Medium Sweet Red

The combination of the young and fruity character of Kotsifali and Mandilari varieties with the sweetness of the unfermented sugars.

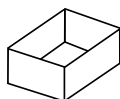
From the traditional Cretan varieties Kotsifali and Mandilari. The grapes derive from Heraklion Region vineyards in and out of Peza zone with a yield around 1.200 kilos per 1.000 sq.m. Combining the fragrances of a young red wine and the moderate sweetness of a sweet wine, can be consumed as an aperitif or accompany your dessert and fruit.



kotsifali, mandilari	3 years	red fruits, pies, chocolate cakes	Alc.12°	12-14°C



750 ml



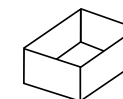
6 x 750 ml



5 202154 014543



375 ml



24 x 375 ml








5 202154 014444

Party Animal, Medium Dry White

When taste, good mood, sweetness and excellent company are gathered, it's time for a Party Animal.

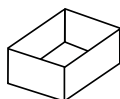
Refreshing, young, easygoing. Out of Cretan grape varieties, coming from the most historical winery of Crete and cheering up for a great time!



				
white Cretan varieties	drink it young	aperitif, fish plates, crustacean, sushi	Alc.11,5°	9-11°C



750 ml



12 x 750 ml







Party Animal, Medium Dry Rose

When taste, good mood, sweetness and excellent company are gathered, it's time for a Party Animal.

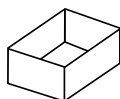
Refreshing, young, easygoing. Out of Cretan grape varieties, coming from the most historical winery of Crete and cheering up for a great time!



				
kotsifali, mandilari	drink it young	sushi, salads, in cocktails, fruits, red fruits pies	Alc.12°	10-12°C



750 ml



12 x 750 ml



Party Animal, Medium Sweet White

When taste, good mood, sweetness and excellent company are gathered, it's time for a Party Animal.

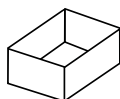
Refreshing, young, easygoing. Out of Cretan grape varieties, coming from the most historical winery of Crete and cheering up for a great time!



				
white Cretan varieties	drink it young	aperitif & in cocktails, fruits, foie gras	Alc.11,5°	9-11°C



750 ml



12 x 750 ml








Party Animal, Medium Sweet Red

When taste, good mood, sweetness and excellent company are gathered, it's time for a Party Animal.

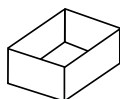
Refreshing, young, easygoing. Out of Cretan grape varieties, coming from the most historical winery of Crete and cheering up for a great time!



				
kotsifali, mandilari	drink it young	fruits, chocolate cake	Alc.12°	12-14°C



750 ml



12 x 750 ml



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