

## Diamantakis Vidiano 2022

### Producer Profile

*Winery owned by:* Diamantakis Family  
*Chief winemaker:* Diamantakis Zacharias  
*Total acreage under vine:* 15ha  
*Estate founded:* 2007  
*Wine production total (in bottles):* 120000

### Wine Description/Philosophy

We chose this particular variety because it is extremely important to encourage the cultivation of native grape variety and notably the one of a truly local Cretan variety. It was re-discovered quite recently and since then there are a lot of Cretan brands of Vidiano variety in the market. Since 2007, our winery has started to plant Vidiano. Its potential and features made us invest our hopes in it. We are feeling very proud of ourselves that we had been given the chance to contribute in the revival of such an important Cretan grape variety in its substantial debut in the world of wine.

### Vinification

Classic white vinification at low temperature (16°C). A three months maturation of the wine on its fine lees is undergone and then wine is ready to bottling

### Fermentation

Fermentation container: Stainless steel  
Fermentation temperature: 14-18°C

### Vineyard Characteristics

*Production area:* Kato Assites Heraklion Crete  
*Vineyard name:* "Vorina"  
*Soil composition:* Calcium-clay, Argil-clay and limestone  
*Training method:* Integrated vineyard management  
*Elevation:* 350m - 550m  
*Yield per acre:* 8tons per HA.  
*Sun exposure:* Northeast, exposed in sea winds from Aegean Sea.  
*Year vineyard planted:*  
*Agronomist/vineyard manager:* Diamantakis Ioannis, Diamantakis Michael

### Winemaking Information

*Varietal composition:* Vidiano 100%  
*Harvest time:* 15<sup>th</sup> August – 10<sup>th</sup> September  
*First vintage of this wine:* 2010  
*Number of bottles produced for this wine:* 18000

### Tasting Notes

Youthful appearance with a slightly green tinge and a moderately intense pale straw color. Very fresh nose. With hints of fresh grapes, more white flesh fruit

such as, quince, pear, citrus and fresh almond. Excellent acidity, velvety texture and noticeable aftertaste.

### Accompaniment

Diamantakis Vidiano is best consumed at a temperature of 10-12°C. It is suggested with a great variety of food such as poultry, fatty and lean fishes, sea food, vegetables, pasta with light sauces.

### Analytical Data

*Alcohol percent:* 13.1%  
*pH level:* 3.22  
*Residual sugar (grams/liter):* 2.2  
*Total Acidity (grams/liter):* 6.2

### Awards

International Wine Challenge 2011  
**Diamantakis Vidiano 2010, silver medal**

Decanter World Wine Awards 2012  
**Diamantakis Vidiano 2011, commended Award**

International Wine Challenge 2012  
**Diamantakis Vidiano 2011, silver medal**

International Wine Challenge 2013  
**Diamantakis Vidiano 2012, bronze medal**

Decanter World Wine Awards 2013  
**Diamantakis Vidiano 2012, silver medal**

Thessaloniki International Wine & Spirits Competition 2013  
**Diamantakis Vidiano 2012, gold medal**

Decanter World Wine Awards 2014  
**Diamantakis Vidiano 2013, silver medal**

Decanter World Wine Awards 2015  
**Diamantakis Vidiano 2014, bronze medal**

Greek Wine Awards 2016  
**Diamantakis Vidiano 2014, gold medal**

Decanter World Wine Awards 2016  
**Diamantakis Vidiano 2015, Commended Award**

Berliner Wein Trophy 2017  
**Diamantakis Vidiano 2016, silver medal**

Thessaloniki International Wine & Spirits Competition 2017

**Diamantakis Vidiano 2016, silver medal**

Decanter World Wine Awards 2017  
**Diamantakis Vidiano 2016, silver medal**

Thessaloniki International Wine & Spirits Competition 2018  
**Diamantakis Vidiano 2017, silver medal & Special award**

Decanter World Wine Awards 2018  
**Diamantakis Vidiano 2017, bronze medal**

Wine Olymp Awards 2018  
**Diamantakis Vidiano 2017, commended award**

Thessaloniki International Wine & Spirits Competition 2019  
**Diamantakis Vidiano 2018, bronze award**

Decanter World Wine Awards 2019  
**Diamantakis Vidiano 2018, silver medal**

Wine Olymp Awards 2019  
**Diamantakis Vidiano 2018, bronze medal**

Thessaloniki International Wine & Spirits Competition 2020  
**Diamantakis Vidiano 2019, bronze award**

Decanter World Wine Awards 2020  
**Diamantakis Vidiano 2019, bronze medal**

Decanter World Wine Awards 2021  
**Diamantakis Vidiano 2020, silver medal**

Thessaloniki International Wine & Spirits Competition 2021  
**Diamantakis Vidiano 2020, bronze award**

Decanter World Wine Awards 2022  
**Diamantakis Vidiano 2021, bronze medal**

Thessaloniki International Wine & Spirits Competition 2022  
**Diamantakis Vidiano 2021, bronze award**

Decanter World Wine Awards 2023  
**Diamantakis Vidiano 2022, bronze medal**

