

# Vilana

CMK-IT  
Selections

Red grapes may predominate in Crete, but Vilana is the indisputable king of the island's white grape types. When you taste Vilana, you're enjoying the fundamental white wine style of this illustrious and renowned region. However, aspirational winemakers are also releasing modest amounts of premium oak-aged bottlings. It is primarily used to make dry fresh white wines.

A somewhat deep yellow color, smells and flavors with notes of lemon, orange, pear, flowers (like jasmine), and herbs, and a medium intensity of flavor are the distinguishing characteristics of Vilana wine. It has a light body but a broad shape on the palate, mild acidity, and modest alcohol content. Heraklion and Lasithi are the principal locations of Vilana. The best examples from Heraklion must be made with pure Vilana and come from PDO Peza, but Lasithi's production thrives in PDO Sitia—where Vilana is combined with Thrapsathiri—PDO Sitia. The variety can be found in various multivarietal wines, most notably but not solely with Malvasia, Muscat, or other international varieties. Most farmers can experiment because there are so many Vilana plants available.

A simple, thirst-quenching white wine that is mellow, attractive, and simple to consume. The wine's personality is perfect for a meal composed of a variety of distinct, straightforward, and occasionally clashing meals, which is how Cretans typically eat. The majority of Vilana wines are designed to be drunk within three years of harvest, although certain barrel-aged varieties are demonstrating excellent development for up to five years.

Type of wine – White

Wine style – Fresh and Unoaked, Aged

Food pairing – Seafood, Salads, Pasta, Cheeses

Aromas & Flavors – Citrus, Green and Stone fruits, Herbs, Spices, Floral

Body – Light to Medium

Acidity – Moderate to High

Ageing potential – Drink now

