



Vidiano Miliarakis - Minos Cretan Wines SA rated 23.02.2018

Award: Gold

Total points	95																						
ID Database	30903																						
Vintage	2017																						
Primary grape / grape varietie	Vidiano																						
Quality	IGP																						
Country - region	Griechenland - Kreta - Archanes																						
Alcohol in vol.%	13.70																						
Residual sugar in g/l	1.65																						
Acid in g/l	7.30																						
Aged in	Steel barrel																						
Faultless	yes																						
Fault																							
Defects/Fault/Diseases																							
Vinification																							
reductive - - - oxidative	<table border="1" style="font-size: 8px; text-align: center;"><tr><th>0</th><th>1</th><th>2</th><th>3</th><th>4</th><th>5</th><th>6</th><th>7</th><th>8</th><th>9</th><th>10</th></tr><tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr></table>	0	1	2	3	4	5	6	7	8	9	10	0	1	2	3	4	5	6	7	8	9	10
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modern - - - traditionel	<table border="1" style="font-size: 8px; text-align: center;"><tr><th>0</th><th>1</th><th>2</th><th>3</th><th>4</th><th>5</th><th>6</th><th>7</th><th>8</th><th>9</th><th>10</th></tr><tr><td>0</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td></tr></table>	0	1	2	3	4	5	6	7	8	9	10	0	1	2	3	4	5	6	7	8	9	10
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analysis - intensity assessment

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Clarity											■
colorless-green-yellow-brown					■						■
Color intensity									■		■
herbal									■		■
spicy								■	■		■
floral, flowery							■				■
Heu					■						■
balsamic								■			■
Intensity											■
Sweet		■									■
Sour						■					■
Salty, mineral / extract											■
Bitter			■								■
Phenole / tannin				■							■
Astringency			■								■
Alcohol impression							■				■
CO ²		■									■
Intensity / volume								■			■
Length / finish											■
Balance					■						■

ranking - quality assessment

	0	1	2	3	4	5	6	7	8	9	10
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Potential **2022**