



Product Name:
White Diva

Variety: Vidiano 100%

Category: Protected Geographical Indication Rethymno

Vintage: 2025

Ageing: 4 years

Volume: 14% vol / Acidity: 6.95 g/l / pH: 3.38

Remaining Sugars: 0.5g/l

Vineyard: Aloides Milopotamou

Terrain: Sand – Clay

Altitude: 400 m

Age: 13 years

Area Yield: 12 tn/ha

VARIETY

Vidiano:

This historic, indigenous and aromatic variety is the most valued of the Cretan vineyard. This variety with deep root in Rethymno is ideal for vinification and may be identified by its fine aroma, bright, light yellow-green hues. It has a balanced taste and is ideal for interesting experimentation with ageing in the barrel. Vidiano is the most noted variety of the Cretan vineyard and has rightfully been awarded the title of “white diva” of the Island.

VINIFICATION PROCESS

The grape is harvested by hand, between 10 and 20 September. The grapes are selected from the vine with the greatest of care and the collection of the must is carried out with gentle pressure. The must is decanted at a low temperature for a few hours and the vinification commences at between 15° -18° C. When the vinification process is completed, the wine is decanted and remains in contact with the lees for three months.



ORGANOLEPTIC DESCRIPTION

Bright and soft yellow-green hue. Complex aroma of fruit (citrus, peach, passionfruit and grapefruit), with the characteristic herbal aroma of this variety and mineral notes that complete the bouquet of the wine. The ageing process emphasizes the metallic character of this wine. It is creamy in the mouth with a fruity composition, metallic finish with well-balanced acidity. The aftertaste is intense and long-lasting. To be served at 8°C-10°C and is the perfect accompaniment to seafood, meat with white sauces, Chinese dishes and a wide assortment of cheese.

LABEL

White Diva:
Vidiano is recognized as the most dynamic variety of the Cretan Vineyard, and has rightfully been named the “White Diva” of the Island



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