

## GRAPES OF GREECE

Apostolos Plahouras, Danai's Head Sommelier is a truly accomplished mastermind of wines, as close as a Human can get to the incarnation of the ancient Greek god Dionysus, the god of wine.

Wine production in Greece dates back to the Neolithic age and developed from the 11th and 13th centuries before Christ. Even though little information is obtainable from this early period, it is said that breakfast included a decent cup: akratos oenos – dipping bread into undiluted wine. Starting in the early morning, the consumption of pure or diluted wine did not cease throughout the day and played a part at all social occasions.

**THE DANAI  
LIBRARY EDITION**

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GREEK  
**WINE**  
INSPIRED BY KIOMON'S GREEK TABLE

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## THE GREEK GRAPES

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**LIMNIO** island of Lemnos, Halkidiki: red grape with rich, aromatic intensity, opulent taste  
**LIATIKO**, island of Crete: among the oldest grape families in Greece, dominant and sometimes ageworthy red wines

**MALAGOUZIA**, mainland Greece: fine, aromatic white grape family with floral identities of jasmine and tea leaves

**MAVRODAPHNE**, Patra, Island of Kefalonia: among the finest Greek grapes, very aromatic, rich, fruity and earthy aroma, it is often made into sweet red wines

**MAVROTRAGANO**, Santorini: once close to extinction but now restored red grape from Santorini, an area formerly celebrated for its ASSYRTIKO grapes

**MONEMVASIA**, island of Paros: aromatic, medium-heavy, floral red wine from Paros

**MUSCAT**, mainland Greece: renowned family of grapes resulting in light, aromatic, grapey and floral wines

**MOSCHOFILERO**, Mantinia (Peloponnese): white grape resulting in light, crispy, aromatic wines with characters of Rose and white fruits

**NEGOSKA**, northern Greece: ageworthy red, high in acidity with firm tannins, animalistic character and a spicy aroma

**NTEBINA**, Northern border: a white grape mostly found in the Northern parts of Greece. Over the past years especially sparkling wines produced from the Ntebina grape have gained popularity

**XINOMAVRO**, northern border: one of Greece's finest red varieties. High acidity and dense aromatic intensity with a strong red fruit aroma and, once aged, tomato flavour

**RODITIS**, Patra, mainland Greece: the grape used to create Greece's traditional wine – Retsina

**ROBOLA**, island of Kefalonia, central Greece: white, fine grape, light, crispy, citrus taste

**ASSYRTIKO**, Santorini, northern Greece: rated among the finest Greek white grapes, having earned strong admiration globally and is ranked among the most excellent products.

**VIDIANO**, Crete: A white grape which was restored after having been almost extinct. Has a pleasant peach and apricot flavour. French Viognier wines are comparable in taste.