

# Tasting notes

Strataridakis, Vidiano mini-vertical 12/09/2021

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# 1 Introduction

On September 12, 2021, we have made a mini-vertical of the Vidiano wine of Strataridakis Bros Winery. This wine was called simply "Vidiano" until 2013 and "Aspra Harakia"<sup>2</sup> afterwards.

The bottles of the tasting came from my cellar<sup>3</sup>.

Below I present my tasting notes marking the origin of each bottle, interlaced with a few comments.

**Introductory remarks:** Vidiano is a Cretan grape variety, originally found in the Amari area, south of Rethymnon. It is now cultivated by many good producers, because it combines an interesting profile for its wines, together with high yields. The minimum yields I have seen in the top producers are at or above 75 hectoliters per hectare, and reaching more than 100 hectoliters in others. Manousakis' winemaker Galanis claims that the only way to curb the productivity of Vidiano is to have old vines. Apparently all current plantings are young.

## 2 The wines

**Aspra Harakia 2019:** The color is a bright and limpid yellow with straw notes on the edges.

The nose is prominent and pleasant and shows apricot, loquat and some hints of minerals. After a few minutes of aeration and coaxing the nose becomes even more prominent.

In the mouth the attack is smooth and fruity. There is a well balanced acidity, and loads of fruit in the mid-palate with aromas that echo the nose. The overall balance is excellent and the body shows as medium to full. The finish is long, pleasant and fruity.

**Additional comments:** This is an excellent wine that can be drunk now but it also has a bright future ahead. I expect that it will evolve while it is

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<sup>2</sup>In Cretan this means "white rocks".

<sup>3</sup>Where they were kept at 11.5 °C and 80% humidity. All bottles from my cellar started their life in pristine condition as they were bought directly from the winery, just after bottling.

continuously drinkable for at least 15 more years if cellared properly.

**Aspra Harakia 2017:** The color is a bright and limpid yellow. The first nose is somewhat unusual with faint aromas of dried apricots and noble resins (smyrna). After further aeration the nose becomes stronger and delineated.

In the mouth there is smooth and fruity attack. The mid-palate is fruity, and new aromas, like peach appear, the acidity is well balanced and there is medium weight. The finish is medium to long dominated by peach aromas.

**Additional comments:** This is a good wine which is probably passing an intermediate phase. The cork is of the worse (plastic) kind and it has contributed to the premature evolution of the wine. There are traces of CO<sub>2</sub> in the glass, but it gives no perceptible trace in the mouth. I expect this to evolve and open more in the next 5 years, although with these awful corks nothing is sure.

**Aspra Harakia 2016:** The color is a bright and limpid yellow. The first nose is towards tertiary aromas hay, dried helichrysum flowers, smyrna, and some dried apricots.

In the mouth the entrance is smooth with a note of salinity. The mid-palate is aromatic, reflecting the complex aromas of the nose the acidity is well balanced and the saline note persists without detracting. There is medium weight in the body. The finish is long dominated by smyrna and other noble resinous notes.

**Additional comments:** As with the previous wine, this one has also the awful plastic cork, with similar consequences (early evolution).

**Aspra Harakia 2014:** The color is a bright and limpid intense yellow. The first nose is almost non-existent. Upon coaxing for several minutes the only aromas the surface are strong oxidation notes.

In the mouth the attack is very lively dominated by acidity. The body is thin, and the mid-palate is dominated by the unbalanced acidity, and fruit is

non-existent. The finish is very short.

**Additional comments:** As with the previous wine, this one has also the awful plastic cork, with similar consequences (early oxydation). This is not however enough to explain the poor showing of the wine.

**Vidiano 2012:** The color is a bright and limpid yellow with straw at the edges. The first nose impressively flowery and fruity: white flowers, loquat, peach, apricot and orange peel. After coaxing a few more minutes the nose becomes even more prominent, expressive and well delineated.

In the mouth the entrance is smooth and fruity. The mid-palate is very aromatic, reflecting the complex aromas of the nose with exceptional balance, acidity-wise and it has medium to full body. Herbal aromas are also present in the mouth and surface more prominently together with fruit in the long finish.

**Additional comments:** This is a remarkable wine. It has helped that it had a normal cork. It is in its plateau of maturity and if properly cellared I estimate it will last another 5 years.

### 3 Final comments

The aging profile of the Vidiano of Strataridakis has many of the common traits of the grape, seen in the tastings of other producers, notable Doulofakis and Milirakis. However is also presents differences, mostly the near absence of mineral aromas in older bottles and the remarkable complexity and vibrancy of fruity aromas in the 2012 bottle.