

Greek Wine: Mylonas Savatiano



Mylonas Winery is in Attica, near Greece's southeastern coast. Founded nearly a hundred years ago, they are still a small, family-owned winery. The soils of their vineyards are mostly sandy clay over limestone with some schist and some gravelly sites, as well. The area is virtually surrounded by sea, with mild winters and cool summers. The Meltemi wind - persistent and dry from the north - and the sea breeze dominate their part of Greece in the summer, keeping temperatures moderate.

Their Savatiano 2013 was \$10 by the glass at Terroni. The wine list recommended trying it to help out the Greek economy, but it's more

than a charity case. As a side note, if you want to learn more about different wine grapes, check the wine list in restaurants for anything you don't recognize and order it. I've never been disappointed in the results.

I have a scant familiarity with Greek grapes, so I was eager to try the Savatiano. It is reportedly the most widely planted Greek variety and has been used in the traditional production of Retsina. They also blend it often with the Assyrtiko and Roditis grapes.

The nose sports fennel and seashore, with citrus notes. It smells a little like Vermentino. On the palate, minerals and lemon lead the way. The acidity is somewhat muted but there's a great, lengthy finish.

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