# Giannikos Winery

A lively and aromatic white blend with a Mediterranean soul , Windmill is a wine of finesse, sunshine, and balance.

## Windmill 2025

Peloponnese, Greece

Alcohol :13,00 %

Composition: 100% Malagousia

### Region and Vineyards

Giannikos Winery is based in **Korinthos (Corinth), northeastern Peloponnese**, a region blessed with **sun-drenched hillsides and maritime influence**. The vineyards are organically farmed at higher altitudes, which provide cooler nights and help maintain **acidity and aromatic complexity**.

The Windmill is made entirely from **Roditis**, one of Greece's most widely planted white grape varieties, but here it's vinified with extra care to emphasize its **freshness and subtle minerality**. Roditis thrives in mountainous terrains, and Giannikos uses these elevated conditions to achieve an elegant, clean style.

### Winemaking

The grapes are **organically grown and hand-harvested**, ensuring fruit of optimum ripeness and integrity. After a gentle pressing, the must is **fermented at low temperatures in stainless steel tanks**, which allows the varietal's floral and citrus notes to shine.

There is **no oak aging**, preserving the crisp, linear character of the wine. The focus is on freshness, clarity, and a vibrant, mineral-laced palate. Bottled young, this cuvée is intended for immediate enjoyment but displays precision and balance.

### Tasting Notes

- **Color**: Pale straw with silver-green highlights.
- **Aroma**: Bright and lifted, with **lemon blossom**, **green apple**, and hints of **white peach** and **wet stone**.
- **Palate**: Light to medium-bodied, featuring **zesty acidity**, delicate citrus and orchard fruit notes, and a clean, mineral finish.

### Did you know?

The name "Windmill" pays tribute to the **traditional Greek windmills** often seen across the Peloponnese and Aegean islands—symbols of harmony with nature and timeless elegance. Like the wine, they are part of the rural Greek landscape and cultural identity.

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## Wine Pairing Ideas

- **Grilled sea bass with lemon and thyme**: The wine's freshness complements the delicate texture of white fish and citrus marinade.
- **Zucchini fritters with tzatziki**: A traditional Greek match, both crisp and refreshing.
- **Pasta with clams and parsley**: Saline notes and acidity cut through the briny, herbal elements.
- **Marinated artichoke and feta salad**: An herbal, tangy pairing that echoes the wine's brightness.

**Robert Parker (RP) : 87 Points (2020)**

*The 2020 Malgouzia Windmill is unoaked, dry and comes in at 13.1% alcohol. It's Malagouzia, meaning lots of flavor and aromatics that make it impossible to resist. This grape, done right, is one of Greece's secret weapons. There isn't a lot of power, and it could use a bit more energy, but it tastes great. It's a typical middle-of-the-road Malagouzia that is easy to knock back and hard to dislike. To be sure, it's not a high personality Malagouzia, and the aromatics are a bit restrained, but it does enough right. It has reasonable stuffing too. Drink this on the young side for best results. No pricing was available at this time.*