



“Crete, the land in the midst of the wine-dark sea”

It was here, 4,000 years ago, that viticulture and winemaking developed alongside the Minoan civilisation.

It was here that wine and the vine formed part of people’s everyday life and culture, being considered a precious gift from the gods.

Crete and wine, the roots run deep.

Orthi Petra (“Standing Rock”) is a hill 500 metres above sea level lying between the Psiloritis and the Asterousia mountain ranges.

A hill from whose peak you can see, feel and marvel at the energy of a land that bore the Minoan civilisation, one of the greatest ancient civilisations of the world, and hosted others such as the Roman and Byzantine.



At the southern foot of the hill lies ancient Gortys, the place chosen by Zeus to fall in love the princess Europa, the place where the Gortyn Law Code, the oldest written laws in the world, was discovered.

To the west is the ancient labyrinth with its maze of passages, and, even further west, the Libyan Sea.

Just north of the hill is the village of Plouti. In this traditional village, next to a sulphur-rich spring, ancient wine-presses have been discovered cut into the rock.

The altitude and exceptional soil characteristics, ideal for viticulture, are one reason why people have been making wine in this area since ancient times. Another reason is the sulphur in the rocks. It seems that the local inhabitants have been well aware since antiquity of the uses of this natural element, both in viticulture and for its disinfectant and preservative properties in the winemaking areas.

It is in this land where, thousands of years ago, the inhabitants made the gift of the gods, that the Zacharioudakis family chose to create the Domaine Zacharioudakis, a hymn of praise to wine and the vine, a reference point in the modern and promising wine-growing history of Crete.



Nowadays, technology and the science of oenology can easily produce a good wine.

But when your aim is to create top-quality wines, those wines must be born in a top-quality vineyard. That was the starting-point for our passionate and caring journey into the intoxicating world of wine



The privately-owned, unified 20-hectare vineyard is planted in a unique way, on large and small stone terraces on the steep slopes encircling the hilltop of Orthi Petra. Most of this was fallow grazing land. In 2000 we began to reshape it, building small terraces by hand, which was hard and exhausting work. Planting the vineyard began in 2003 and continues to this day. The landscape it forms today makes this one of the most distinctive vineyards in Europe.



The medium-composition, rocky limestone soil and sloping terrain, combined with the altitude where cool northerlies from the Psiloritis range blow all year round, the mild climate conditions and the organic cultivation of the vineyard, with low yields per hectare, all come together to create the right conditions for the production of high-quality grapes.



The grapes we cultivate on the estate are both native and international cosmopolitan varieties. Our aim and philosophy, in this land chosen by Zeus to make love to the princess Europa, the home of great civilisations, is to marry these varieties in order to offer oenophiles something refreshingly different. The red varieties we cultivate are Kotsifali, Syrah, Cabernet Sauvignon and Merlot. The white varieties are Vilana, Vidiano, Malvasia di Candia, Malvasia di Candia Aromatica and Sauvignon Blanc.





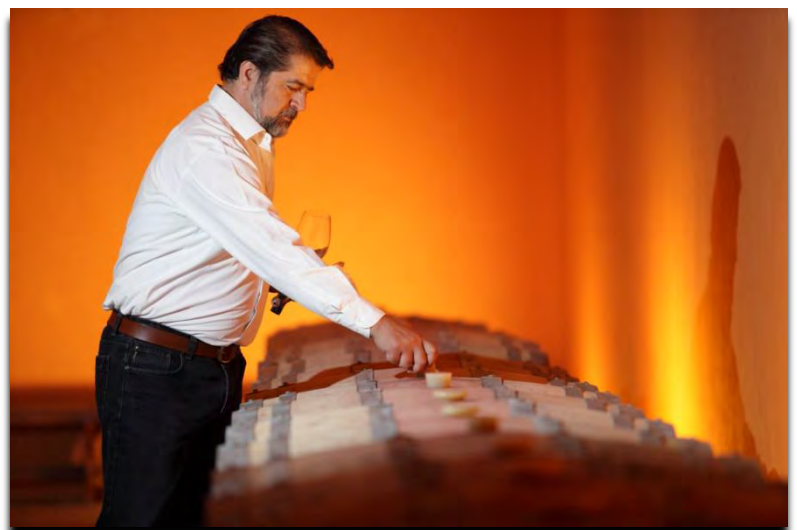
In the western side of the vineyard stands our state-of-the-art, 2,000-sq.m. winery, “a work of art in modern culture”. The winery is laid out on three levels, following the stages in the winemaking process in descending order: grape delivery, vinification and ageing in oak barrels in the cellar.

The grapes are delivered on the top floor of the winery. The grape pulp drops into the press immediately below the grape delivery and de-stemming area. Gravity also leads the must to the level directly below, where the stainless steel pre-fermentation crushing vats are. This mild vinification process ensures that any stress and bruising from using pumps is avoided at this first and most sensitive stage of the winemaking.

Specific quantities of wine, possessing specific quality characteristics, are transferred into oak barrels in the underground maturation and ageing cellar. This is also the location of the bottle storage area, where select vintages are stored for many years.

The wines are bottled at the Domaine Zacharioudakis state-of-the-art bottling plant, in accordance with international ISO 22000 specifications, ensuring the high quality of the final product.

The exceptional raw material provided by the vineyard in very low yields per hectare, the method of vinification of native varieties, and the combined vinification, under controlled conditions, of native and international varieties, all result in unique wines with distinctive characteristics, whose quality has gained exceptional praise from internationally renowned wine tasters and won major awards in international competitions.





The wines we create are the dry white CODEX of the Vilana and Malvasia di Candia varieties, ORTHI PETRA, created by marrying French Sauvignon Blanc with Cretan Vidiano, and the single-variety Domaine Zacharioudakis VIDIANO, aged for a few months in oak barrels.

The Domaine Zacharioudakis ROSE is created from the famous red Cretan cultivar Kotsifali and French Cabernet Sauvignon.

The red wines created at Domaine Zacharioudakis are ORTHI PETRA of the Cabernet Sauvignon and Kotsifali varieties, ORTHI PETRA of the Syrah and Kotsifali varieties, CODEX, produced from Cabernet Sauvignon, Kotsifali and Merlot grapes, and the single-variety Domaine Zacharioudakis KOTSIFALI.

Epilogue wines are our sweet desert wines, made from grapes left to overripen on the vine and harvested late. The red



is of the Kotsifali variety while the white is Malvasia Aromatica.

Both the vineyard and the winery are open to the public all year round.

In their tour of the remarkable Domaine vineyard, visitors are treated to a unique and unforgettable experience, due to the layout of the vineyard encircling the hill and the amazing view, from a height of 500 metres, of the Psiloritis range, the Messara Plain, the Libyan Sea and the Asterousia Mountains.

The tour continues through the production areas of the winery, followed by the opportunity, in the tasting and restaurant area, to try the Domaine Zacharioudakis wines accompanied by traditional Cretan dishes, once again enjoying the magnificent view spread out before you.



Nowadays, when grapes are cultivated almost all over the world and wines are often industrially produced, the question that arises is, what does the producer want to fit into a glass of wine and what is the person drinking it seeking to enjoy?



In Zacharioudakis family, we want you to recognise our passion and care for our product in each glass of wine, to feel the energy and aromas of the nature of Crete, and to taste this ancient relationship of our land with wine, the gift of the gods to men.