CHECKLIST

Choosing Between Retsina and Greek Wine

- [ ] Taste retsina by the glass before committing to a bottle
- [ ] Match wine intensity to the richness of your dishes
- [ ] Order a red if your meal centres on lamb or aubergine
- [ ] Start with Assyrtiko or Moschofilero to understand Greek whites without resin
- [ ] Serve retsina very cold to soften the pine bite
- [ ] Skip retsina if you dislike juniper or herbal bitterness
- [ ] Ask for an alternative if the server recommends retsina and you're uncertain