

ΛΥΡΑΡΑΚΙΣ ΛΙΑΤΙΚΟ ΑΓΓΕΛΙΣ RED 2017

PROTECTED GEOGRAPHICAL
INDICATION **CRETE**

Dry Red Wine



Technical Data

Alcohol: 14.15%
Acidity: 6 g/l
pH: 3.45
Res.Sugar: 3.01 g/l

Vineyard/Viticulture

Region: Aggelis vineyard - Sitia, east Crete
Soil: Loam
Aspect: No
Vines: Head-trained, spur pruned
Altitude: 580m above sea level
Irrigation: Not irrigated
Yield: 4.5tn/ha
Varieties: Liatiko 100%

Wine making:

The "Aggelis" vineyard, planted in the 1930s, with ownrooted Liatiko vines, highlights the authenticity and wealth of Eastern Crete. The low yields lead to small grapes, of exceptional high intensity of flavour. Practices that were applied for making this year's wine:

1. Harvesting was performed in two passes over 3 weeks
2. Fermentation by indigenous yeasts. The bunches are fermented almost whole, in open 9-year-old oak barrels on quantities that do not exceed 240 kilos. Respect to natural micro-flora that defines each vintage character, results in a rare, self sufficient wine.

3. This wine is also made with no temperature control for fermentation, no fining and no cold treatments. Also SO₂ in the bottled wine is in low concentration (less than 40 ppm).

Tasting Note:

Light red colour. Complex aromas of berry fruits and mature cherry with a touch of floral and earthy notes in the bouquet. Balanced structure with fresh acidity and a firm intense aftertaste of round fruit tannins.

Food matches:

All grilled food and dishes from Greek and Mediterranean cuisine. Serve at 15°C -17°C.

Awards:

- Vintage 2017**
2019 JancisRobinson.com, 17++ points
Vintage 2016
2018 JancisRobinson.com, 17+ points
Vintage 2015
2017 JancisRobinson.com, 17,5 points