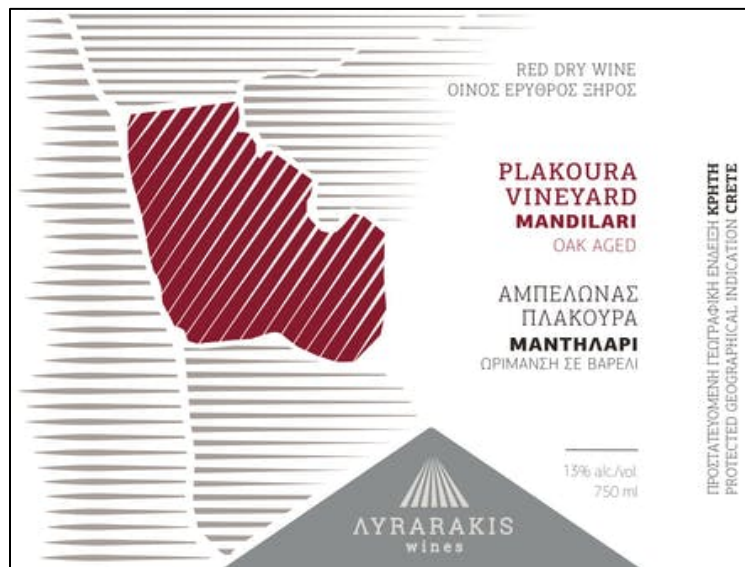


Lyrarakis Crete



Plakoura Mandilari 2018

Grown on stony sandy-loam at 500 m, dry-farmed. 12% of the grapes are sun-dried for three days 'for concentration and aromatic complexity'. Aged 14 months in a new oak vat (34%), used French barrels (35%) and 31% American oak. TA 6.9 g/l, pH 3.18.

Deep, glowing cherry red. Rich, intense aroma of ripe/tart red cherries, spice and a leathery sweetness with some dried-cherry notes – rather like cherry-liqueur chocolates. Firm, chewy tannins, high-acid, youthful impression of wild berries. Very marked tannins at the moment that need a chunk of meat to offset the chewy structure. Not really ready yet unless you have a steak to hand but it has clear ageing potential. I'd love to taste this – and the Liatiko Aggelis 2019 – in 10 years.

17 pts- Julia Harding MW, Jancis Robinson website, November 2021

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