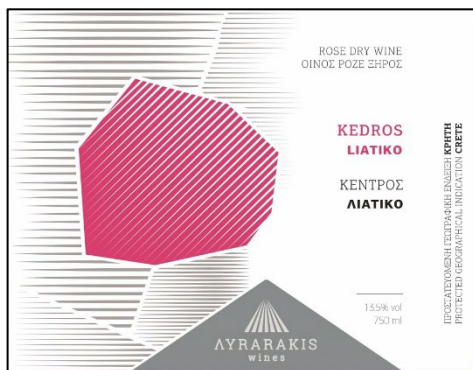




Kedros Liatiko Rosé PGI 2023

Full bottle 1,301 g. As per the tech sheet: 'On the foothills of Mt Kedros, farmers traditionally keep a low bush-vine format in order to protect their fruit under the rich foliage. Shielded against Mt Psiloritis winds and the strong Cretan sunshine on elevations exceeding 800 m, this pre-phylloxera Liatiko has been growing here for over a century.' Dry-farmed. The grapes were destemmed and slightly crushed and had a short skin contact for about 2 hours. The free-run juice was fermented for 15–18 days at 17–20 °C. The wine was aged in 225-litre, 300-litre and 600-litre oak barrels for almost 2 months. TA 5.8 g/l, pH 3.17.

Very pale pink, pretty – seems to be the colour that is on trend but I find it slightly anaemic. But what it lacks in colour it makes up for in intensity of aroma: vibrant and tangy red fruits soar from the glass. On the palate, gentle and creamy but that roundness is balanced by intense freshness. Deep-fruited, bone dry and sustained. You could drink this with or without food. In terms of food matches, the producers suggest shellfish and grilled fish such as red mullet. Juicy, refreshing and sustained.

16.5 pts- Julia Harding MW, Jancis Robinson website, June 2024