

Lyrarakis Crete



Liatiko PGI 2022

Full bottle 1,279 g. From Sitia in eastern Crete (at 580 m) and Rethymnon in central Crete (850 m). Non-irrigated vines. The grapes were harvested during the whole harvest period, from 17 August until 16 September. 86% of the grapes were macerated gently for 6–8 days at 20–22 °C. 14% of the grapes were whole-bunch fermented for 9 days at 25–29 °C. 44% was fermented by indigenous yeasts. The wine remained in stainless-steel tanks, where it completed the malolactic conversion and was naturally stabilised (no fining, no cold treatment). TA 6 g/l, pH 3.55. Vegan-friendly.

Light brick red. This has the lovely, seductive, senescent sweetness of Liatiko, dried cranberry and red cherry. I'd like to bottle this aroma! On the palate, finely dry, chalky/dusty tannins and vibrant sweet/sour red fruits. Benchmark unoaked Liatiko and the complete opposite of an anodyne red that could come from anywhere.

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