

Lyrarakis Crete



Vidiano PGI 2023

Full bottle 1,281 g. Grown on clay in Heraklion at 550 m. Dry-farmed. Harvested by hand during the first week of September. The grapes were destemmed and slightly crushed, then subjected to 4 hours of skin contact. The free-run juice was fermented in tank (73%) and in oak (27%), at 16–18 °C for 60 days. 57% of the wine matured in oak for 1.5 months. TA 5.4 g/l, pH 3.32.

Still some CO2 bubbles clinging to the glass on first opening. Bright and fruity with aromas of peach, lemon and greengage. Not quite floral but heading that way. Juicy, green-fruited on the palate and although the acidity is not particularly high, it is plenty fresh enough thanks to the citrus flavours. Pure-fruited and straightforward, perhaps a bit simple compared with some of the Lyrarakis whites but it is a very good example of Vilana, which can be a bit dull.

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