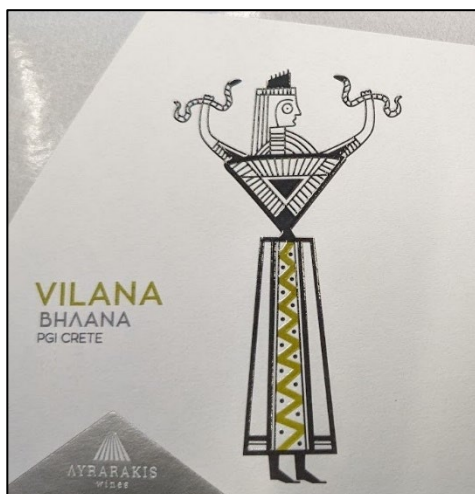


Lyrarakis Crete



Vilana PGI 2023

Full bottle 1,304 g. This wine is produced from vineyards at an elevation of 600 m, harvested by hand during the first and second weeks of September. 70% of the grapes were destemmed without being crushed and then subjected to 4 hours' skin contact at 8–10 °C, while the other 30% of the must had classic white-wine vinification. The free-run juice was fermented at 16–18 °C. 25% of the wine went through malolactic fermentation. TA 6.3 g/l, pH 3.14.

Fragrant and open with citrus, fresh herbs and a peachy note. At first this seems like a gentle wine though that does not mean it lacks acidity, in fact it is very fresh. It's harmonious, rounded, easy to drink and has a nice range of flavours so that it's not overly simple nor too challenging. That little bit of skin contact seems to have given a very, very slight grip in the texture, which adds another dimension and is sensitively done to give a dry finish.

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