



Liatiko Aggelis 2021

Full bottle 1,304 g. Dry-farmed Liatiko planted ungrafted in the 1930s at 580 m on loam soil in eastern Crete. Harvesting was performed in two passes over 10 days. Fermented with indigenous yeasts. One-third of the bunches were fermented whole in a small oak tank and barrels. 12-day maceration, prior to maturation in tank and oak (40% matured for 1 month in new oak). No temperature control for fermentation, no fining, no cold treatments and bottled unfiltered.

Mid-to-light bricky red. Aromatic with fresh and dried red fruits and so much more, but it's extremely hard to describe – wild strawberry, orange peel, something almost floral. Intensely fragrant. Seductively sweet and somehow exotic, with a note of sweet leather. On the palate, there's a contrast – firmly tannic and not yet ready to be drunk. Firm, dry, just slightly rustic and strikingly delicious. A great example of old-vine Liatiko and the complete opposite of a sweet-fruited, ripe and oaky red – and all the better for that. Full of vibrant energy This is all about the variety being at home on Crete. Terrific wine. Stayed fresh after it had been open for two weeks so should age really well.

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

Ungrafted vines, spontaneous fermentation.

Lightish ruby with brick rim. Vibrant sweet-and-sour cherry aroma. Plus, notes of wild herbs and even citrus. Firm grip in the tannins. Classic Liatiko, showing its tannins and acidity; yet this wine is really harmonious without compromising varietal character. Builds to chewier tannins but leaves your mouth feeling clean. Should age really well. Succulent and so moreish.

17 pts- Julia Harding MW, Jancis Robinson website, October 2023