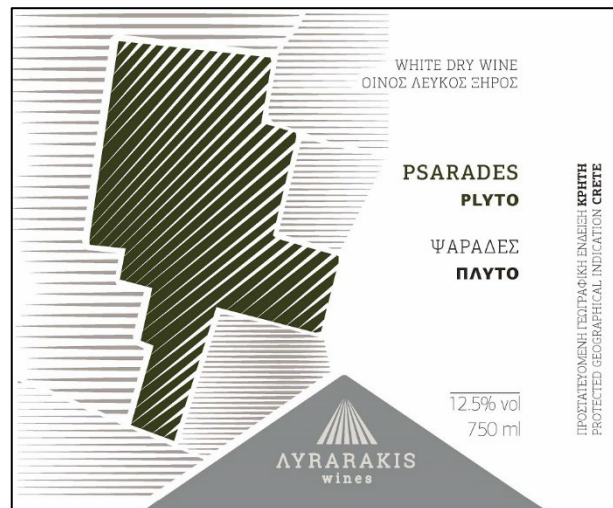


Lyrarakis Crete



Plytó Psarades 2023

Full bottle 1,302 g. From Alagni at 480 m. Dry-farmed. Destemmed and slightly crushed. After a 24-hour skin contact at 14.5 °C, the free-run juice was fermented in tank. Only yeast derivatives were applied for the stability and natural fining of the wine. TA 5.2 g/l, pH 3.29.

More complex than I remember this wine in earlier vintages, a touch of spice and a rich mineral depth of flavour, the fruit mouth-watering and intense but without obvious fruit sweetness – herbal green fruits, sour-fresh and just a touch salty on the finish. Really hard to describe but seems as if it would be versatile at the table. The producer suggests pairing it with 'all seafood such as oyster and mussel, grilled calamari and fish, white meat such as pork with celery and a large variety of cheese and vegetable pies.'

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