

# ΛΥΡΑΡΑΚΙΣ ΛΙΑΤΙΚΟ ΑΓΓΕΛΙΣ RED 2017

PROTECTED GEOGRAPHICAL  
INDICATION **CRETE**

Dry Red Wine



## Technical Data

**Alcohol:** 14.15%  
**Acidity:** 6 g/lit  
**pH:** 3.45  
**Res.Sugar:** 3.01 g/lit

## Vineyard/Viticulture

**Region:** Aggelis vineyard - Sitia, east Crete  
**Soil:** Loam  
**Aspect:** No  
**Vines:** Head-trained, spur pruned  
**Altitude:** 580m above sea level  
**Irrigation:** Not irrigated  
**Yield:** 4.5tn/ha  
**Varieties:** Liatiko 100%

## Wine making:

The "Aggelis" vineyard, planted in the 1930s, with ownrooted Liatiko vines, highlights the authenticity and wealth of Eastern Crete. The low yields lead to small grapes, of exceptional high intensity of flavour. Practices that were applied for making this year's wine:

1. Harvesting was performed in two passes over 3 weeks
2. Fermentation by indigenous yeasts. The bunches are fermented almost whole, in open 9-year-old oak barrels on quantities that do not exceed 240 kilos. Respect to natural micro-flora that defines each vintage character, results in a rare, self sufficient wine.

3. This wine is also made with no temperature control for fermentation, no fining and no cold treatments. Also SO2 in the bottled wine is in low concentration (less than 40 ppm).

## Tasting Note:

Light red colour. Complex aromas of berry fruits and mature cherry with a touch of floral and earthy notes in the bouquet. Balanced structure with fresh acidity and a firm intense aftertaste of round fruit tannins.

## Food matches:

All grilled food and dishes from Greek and Mediterranean cuisine. Serve at 15°C -17°C.

## Awards:

- Vintage 2017**  
2019 JancisRobinson.com, 17++ points  
**Vintage 2016**  
2018 JancisRobinson.com, 17+ points  
**Vintage 2015**  
2017 JancisRobinson.com, 17,5 points