

ΛΥΡΑΡΑΚΙΣ VILANA PGI WHITE 2019

PROTECTED GEOGRAPHICAL
INDICATION **CRETE**

Dry White Wine



Technical Data

Alcohol: 12%
Acidity: 6.5 g/l
pH: 3.25
Res.Sugar: 1.7 g/l

Vineyard/Viticulture

Region: Alagni area, Central Crete
Soil: Loam
Aspect: North
Vines: Head trained, spur pruned
Altitude: 500m above sea level
Irrigation: Not irrigated
Yield: 9.5 tn/ha
Varieties: Vilana 100%

Wine making

Harvested by hand during the first week of September. The grapes were de-stemmed without being crushed and then subjected to a short skin contact. Fermentation lasted 15 days and was achieved by neutral selected yeasts in a stainless steel tank at 16-18°C.

Tasting Note

Pale yellow colour with youthful green hues. Citrus -blossom aromas with hints of white fleshed fruit and ripe pears. The palate is fruity and soft bodied with refreshing acidity.

Food matches

On its own but also superb with fried fish, like smelt, and good quality seafood. Serve at 11-12°C.

Awards

Vintage 2019
2020 JancisRobinson.com, 16 points
Vintage 2018
2019 JancisRobinson.com, 16,5 points
Vintage 2017
2018 TEXSOM International Wine Awards, Bronze medal
Vintage 2015
2016 WSWA Tasting Competition, Silver medal
2016 Wine&Spirits Magazine, 86 points
2016 TEXSOM International Wine Awards, Bronze medal
2016 JancisRobinson.com, 16 points
Vintage 2014
2015 Wine Spectator Magazine, 90 points
Vintage 2013
2014 Berliner Wein Trophy, Gold Medal
Vintage 2009
2010 Wine Spectator Magazine, 87 points
Vintage 2008
2009 eRobertParker.com, 87 points
Vintage 2006
2007 Decanter World Wine Awards, Bronze medal

This wine has been produced according to self-assessed sustainable winegrowing practices within the "Crete / First steps towards a sustainable food destination" project carried out by TUI Care Foundation, Futouris e.V and Lyrarakis Wines.
www.lyrarakis.com/sustainablewinegrowing