

ΛΥΡΑΡΑΚΙΣ VILANA P.G.I WHITE 2017

PROTECTED GEOGRAPHICAL
INDICATION **CRETE**

Dry White Wine



Technical Data

Alcohol: 12%
Acidity: 6.65 g/l
pH: 3.37
Res. Sugar: 2.29 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 tn/ha
Varieties: Vilana 100%

Wine making:

Harvested by hand during the first week of September, the grapes' fruity and aromatic balance is determined by sensory evaluation and assortment. The grapes were de-stemmed without being crushed and then subjected to a short skin contact. Fermentation was carried out in a stainless steel tank at 16°C - 18°C.

Tasting Note:

Yellow colour with youthful green hue. Citrus and floral aromas with hints of white-fleshed fruit. The palate is medium and soft bodied with bright acidity.

Food matches:

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

Awards:

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 Specator Magazine, 90 points
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