

# LYRARAKIS DAFNI PSARADES 2022

PROTECTED GEOGRAPHICAL  
INDICATION CRETE

Dry White Wine



## Technical Data

**Alcohol:** 12.7%  
**Acidity:** 5.85 g/l  
**PH:** 3.45  
**Res. Sugar:** 1.74 g/l

## Vineyard / Viticulture

**Region:** Psarades vineyard, Alagni, central Crete  
**Soil:** Clay - Loam  
**Aspect:** Slightly Northeastern  
**Vines:** Cordon trained, Spur pruned  
**Altitude:** 480m  
**Irrigation:** Not irrigated  
**Yield:** 9 Tn/Ha  
**Varieties:** Dafni : 100%

## Winemaking

Skin-contact for 8 hours. 8.5% of the juice comes from early vintage grapes in order to balance the acidity and enhance the herbal character. Fermentation took place in stainless steel tank between 17-19°C and then the final blend matured on lees for a period of 4 months, gaining depth of flavour.

## Tasting Note

Bright yellow colour. Aromas of herbs such as bay leaf and rosemary with notes of citrus flower and fruit, typical for this variety. Balanced and savory with vibrant acidity and an intense aromatic aftertaste.

## Food Matches

Fried small fishes, seafood like cuttlefish with spinach. White meat, pulses and pies with greens and aromatic herbs. Serve at 10°C.

## Awards

### Vintage 2021

2022 JancisRobinson.com, 16,5 points

### Vintage 2020

2021 Decanter WWA, Silver Medal

### Vintage 2019

2020 JancisRobinson.com, 16,5 points

2020 Wineanorak.com, 91 points

### Vintage 2018

2019 JancisRobinson.com, 16,5 points

2019 Wineanorak.com, 93 points

### Vintage 2017

2019 Thessaloniki International Wine & Spirit Competition, Silver Medal

2018 JancisRobinson.com, 17 points

### Vintage 2016

2017 JancisRobinson.com, 17 points

### Vintage 2015

2016 JancisRobinson.com, 16,5 points

### Vintage 2013

2014 Berliner Wein Trophy, Gold Medal

### Vintage 2010

2012 San Francisco International Wine Competition, Silver Medal

### Vintage 2008

2009 Wine & Spirits Magazine, 90 points