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# Harvest Report

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2016

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AYRARAKIS  
wines



**An early year with grapes that surprised us with their ideal proportions of fruit purity, maturity and concentration of flavors, acids and phenolic compounds.**

The harvest started in late July to early August, with the early varieties such as Muscat white. Middle-harvest maturing grapes, like Vilana, were all picked up to 1 month earlier than their usual date of harvest.

More detailed information of the vintage for each grape variety can be found below:



## Vilana

The harvest of **Vilana** was divided in three zones based on the ripeness of each area, and lasted from **11/Aug to 2/Sept**. The **ideal maturation** and grape purity permitted the creation of wines with **better body** and **consistently high acidity**, all in a background where **lime stone fruit** dominates over citrus.

The wines were more **crisp**, which makes them bind more harmoniously with the higher than normal viscosity, compared to other vintages.



## Assyrtiko

Harvest from **1/9 to 9/9**. The results far exceed our expectations. Due to the dry weather conditions that prevailed, the grape in the mountainous vineyards **was concentrated** at maximum, maintaining a **smooth course of skin maturation, sugars and aromatics**. High concentration of fruit on the skin and flesh, overripe pip and crispy acidity created an **Assyrtiko** which exaggerates in **density and volume**, giving it the ability to **age for many years**. An exceptional vintage, maybe even unrepeatable, which will certainly be recorded in the history of great vintages of our winery.





# Plyto

In order to highlight the potential of the **Plyto** grape, exploiting the favorable weather conditions, we applied for the first time a **triple harvest in the "Psarades" vineyard**.

Green harvest on **30/July**, aiming for **ripening uniformity**, first harvest on **26/August** to collect the grapes at the **highest concentration of fruit aromas in the flesh**, and a last harvest on **10/September** to achieve juice concentration and the **increase of viscosity in the mouth**. The result is ideal, achieving aromatic harmony at the ideal density.





## Dafni

A pleasant surprise was the **early harvest** for the late-ripening **Dafni** grape, which was vinified on **10/September** having an ideal berry ripeness. Rare **earthy and herbal aromas** and good acidity are the characteristics of this vintage which looks like it will have **more ageing potential** and a **cleaner aromatic profile** compared to the variety's characteristics.





# Vidiano

The triptych of **early ripening, grape purity and high density favored Vidiano**, giving it a clear **dominance of concentration** in all the attributes of the grape.

Ideal balance **in acids, sugars and aromatic components**, highlight the character of the variety. Undoubtedly the greatest vintage so far, which will highlight both the **richness and the ageing potential of the variety**. (Harvest **22/September**)





# Thrapsathiri

Smaller and more uniform grape size, lower yields and higher density in the mouth. Early harvesting emphasized the **floral character** of the variety and revealed more **earthy notes**, which in combination with the **better acidity** will provide **depth and duration of aromas in time** (Harvest **7/August**).





# Kotsifali

The lower yields and very early harvest (**1/August**) favored the **phenolic maturity** of the variety and highlighted the **aromas of ripe red fruit**. A vintage with wines that are almost ready for consumption, **high intensity on the nose** and especially **full and round mouthfeel**.





# Mandilari

The harvest was performed early, on the **7th of September**. The mild temperatures that prevailed during the ripening period resulted in a **perfect aromatic and phenolic maturation**. Soft, almost **velvety tannins, very intense fruit and high acidity** are going to be the characteristics for this vintage.





2016 will be a milestone year for the cretan vineyard. The native grape varieties responded excellent to the warm and dry weather conditions, highlighting their depth.


The first results already meet the expectations that we had because of the uniform ripening of the grapes in the vineyards.





**LYRARAKIS S.A.**


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