

ΛΥΡΑΡΑΚΙΣ ΜΑΝΔΙΛΑΡΙ ΠΛΑΚΟΥΡΑ RED 2017

PROTECTED GEOGRAPHICAL
INDICATION **CRETE**

Dry Red Wine



Food matches:

Grilled red meat, game and piquant cheese.
Serve at 16°C - 17°C.

Awards:

Vintage 2017

2020 Wine Advocate Magazine,
eRobertParker.com, 90 points
2020 JancisRobinson.com, 16,5 points

Vintage 2016

2018 JancisRobinson.com, 16,5+ points

Vintage 2014

2018 TEXSOM International Wine Awards,
Silver medal
2017 Dubrovnik Festiwine Trophy, Silver medal
2017 JancisRobinson.com, 16,5+ points
2017 Decanter World Wine Awards,
Bronze medals

Vintage 2013

2016 Andrew Jefford on Decanter.com, 91 points
2016 Decanter World Wine Awards, Silver medal
2016 TEXSOM Internation Wine Awards,
Silver medal
2016 WSWA Tasting Competition, Silver medal
2016 Thessaloniki Internation Wine
Competition, Silver medal
2016 JancisRobinson.com, 16,5+ points

Vintage 2012

2015 Wine & Spirits Magazine, 91 points
2015 Challenge International du Vin,
Silver medal
2015 Mundus Vini, Silver medal

Vintage 2010

2014 Wine Advocate Magazine
eRobertParker.com, 90 points

Vintage 2008

2013 China Wine and Spirits,
Gold medal - Best Value
2012 Berliner Wein Trophy, Silver medal
2012 Challenge International du Vin,
Bronze medal

Technical Data

Alcohol: 13,3%
Acidity: 6,9 g/l
pH: 3,16
Res.Sugar: 2,95 g/l

Vineyard/Viticulture

Region: "Plakoura" vineyard, Karkadiotisa
area, central Crete

Soil: Sandy-loam with a good amount
of stone

Aspect: North-east

Vines: Head-trained, spur pruned

Altitude: 500m above sea level

Irrigation: Not irrigated

Yield: 6tn/ha

Varieties: Mandilari 100%

Wine making:

Green harvest in August. Harvested by hand
during the second week of September, defined
by berry sensory assessment to obtain a proper
fruit and aromatic balance. 11% of the grapes
were sun dried for 3 days in order to achieve
aromatic complexity and concentration. Fer-
mentation with selected yeasts at temperatures
between 25°C and 28°C. The wine was aged for
12 months in new and re-used oak barrels of
both American (47%) and French (53%) oak.

Tasting Note:

Deep, intense red colour. In the nose, rich
aromas of ripe cherry, dark berries and raisins,
balanced by cedary oak, mocha and vanilla
notes provided by its maturation in oak. Full
and well-structured in the mouth with a lively
acidity, notable tannins and a long spicy after-
taste. This wine has an excellent bottle-ageing
potential that can overpass 10 years.



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, Futuris e.V. and Lyrarakis wines.
www.lyrarakis.com/sustainablewinegrowing