

ΛΥΡΑΡΑΚΙΣ DAFNI PSARADES WHITE 2019

PROTECTED GEOGRAPHICAL
INDICATION **CRETE**

Dry White Wine



Technical Data

Alcohol: 12%
Acidity: 5 g/l
pH: 3.33
Res.Sugar: 2.18 g/l

Vineyard/Viticulture

Region: Psarades vineyard, Alagni area, central Crete
Soil: Clay-loam
Aspect: Slightly Northeastern
Vines: Cordon trained, spur pruned
Altitude: 480m above sea level
Irrigation: Not irrigated
Yield: 11 tn/ha
Varieties: Dafni 100%
Other: The Dafni grape variety gets its name from the herb laurel, which is called "Dafni" in Greek.

Wine making

Skin-contact for 10 hours. The 5% of the juice comes from early vintage grapes which are fermented separately in a prolonged maceration on skins in order to balance the acidity and enhance the herbal character. Fermentation took place in a 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 laurel and rosemary with notes of citrus flower and fruit, typical for this variety. Elegant with a refreshing mouthfeel and an intense aromatic aftertaste.

Food matches

Salads with aromatic herbs, sea food, white meat and Cretan pies.
Serve at 10 °C.

Awards

Vintage 2019

2020 JancisRobinson.com, 16,5 points
2020 Wine Advocate Magazine,
eRobertParker.com, 89 points

Vintage 2018

2019 wineanorak, 93 points
2019 JancisRobinson.com, 16,5 points

Vintage 2017

2019 Thessaloniki International Wine Competition – Silver medal
2018 JancisRobinson.com, 17 points
Vintage 2016
2017 JancisRobinson.com, 17 points
2017 Decanter World Wine Awards, Bronze medal

Vintage 2015

2016 JancisRobinson.com, 16,5 points
Vintage 2013

2014 Berliner Wein Trophy, Gold medal

Vintage 2012

2014 JancisRobinson.com, 16 points

Vintage 2010

2012 San Francisco International Wine Competition, Silver medal

Vintage 2008

2009 Decanter World Wine Awards, Bronze medal

2009 Wine&Spirits Magazine, 90 points

2009 Wine Advocate Magazine,
eRobertParker.com, 87 points

Vintage 2007

2008 Decanter World Wine Awards, Bronze medal

2009 Challenge International du Vin, 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