

LYRARAKIS
SYRAH
KOTSIFALI
2012



Dry Red
(PGI Crete)

 Technical Data

Alcohol: 13.1%
Acidity: 5.0 g/lit
pH: 3.55
Res. Sugar: 1.9 g/lit
Production: 20.000 bottles

 Vineyard / Viticulture

Region: Alagni area, central Crete
Soil: silty clay
Aspect: West
Vines: cordon trained, spur pruned
Vine plantation: 2000
Altitude: 500m above sea level
Irrigation: based on the principles of regulated deficit irrigation, in order to succeed a small size of berries.
Yield: 9 tn/ha
Varieties: Kotsifali 30%, Syrah 70%

 Winemaking:

Green harvest in order to obtain a proper fruit, balance and poly-phenol ripeness. The grapes were vinificated separately. Classic red fermentation was applied for Kotsifali grapes in order to enhance the mature characters of the grapes. For Syrah grapes, a pre-fermentation maceration of the skins was carried out. Inoculation with selected yeasts.

 Tasting Notes:

Deep ruby red colour with purple overtones. Rich complex Mediterranean aromas of dark fruits like black cherries with notes of spices. Well rounded palate with velvety tannins and a flavorful aftertaste. Drink now until 2022.

 Food matches:

Grilled or flavored meat, piquant cheese.

 Awards:

- **Vintage 2011**
2013/4 eRobertParker.com, 88 points
2015 Tasted Blind, 84 points
- **Vintage 2010**
2013 Balkans International Wine Competition, Silver Medal
- **Vintage 2012**
2015 Berliner Wein Trophy, Gold Medal
2015 International Wine & Spirits Competition Thessaloniki, Gold Medal
2015 WSWA Tasting Competition, Gold Medal