

LYRARAKIS  
Malvasia  
of Crete  
2014



Dafni, Plyto,  
Vilana, Vidiano – N/V  
Sweet White  
(PGI Crete)

LYRARAKIS  
WINES



### Technical Data

**Alcohol:** 11,75 %  
**Acidity:** 7.8 g/l  
**pH:** 3.25  
**Res. Sugar:** 162 g/l  
**Production:** 15.000 bottles of 375ml



### Vineyard / Viticulture

**Region:** Alagni area, central Crete  
**Soil:** Clay loam  
**Aspect:** Varied  
**Vines:** Cordon trained, spur pruned  
**Altitude:** 520m above sea level  
**Irrigation:** Not irrigated  
**Yield:** 8 tn/ha  
**Varieties:** Dafni 40%, Plyto 25%, Vilana 20%, Vidiano 15%



### Winemaking:

The Lyrarakis family, trying to revive the tradition, has vinificated a wine which is believed to be very close to the authentic Malvasia, using native varieties of Crete. The Family's belief is that the original Malvasia was a sweet wine resulting from a multi-varietal blend rather than a single grape variety. Grapes are dried in the sun for 9 days to concentrate the sugars. Our main differentiation here is that we sun-dry in such a way that we preserve a great acidity and the fruitiness of the grapes, avoiding caramelizing.



### Tasting Notes:

Clear golden colour. Intense deep bouquet, with dominant notes of fruit (apricot, peach) with hints of honey and elegant toasted vanilla notes. On the palate the wine is fascinating, full bodied with an extremely vivid acidity that contributes to its fresh and elegant character. This wine has an excellent bottle ageing potential that can overpass 10 years.



### Food matches:

Fruits, all traditional cretan sweet pies, a large variety of creamy fruit desserts.



### Awards:

- 2013 China Wine & Spirits Awards, Double Gold Medal
- 2013 JancisRobinson.com (Julia Harding), Top Festive Wine
- 2012 Decanter World Wine Awards, Gold Medal & Regional Trophy
- 2011 Austria Wine Challenge, Gold Medal