

# LYRARAKIS KOTSIFALI QUEEN PGI 2021

PROTECTED GEOGRAPHICAL  
INDICATION CRETE

Dry Red Wine



## Technical Data

**Alcohol:** 13.2%  
**Acidity:** 5.85 g/l  
**PH:** 3.42  
**Res. Sugar:** 2.78 g/l

## Food Matches

Mediterranean dishes with tomato, roast meat and spicy types of cheese. Serve at 16-17°C.

## Vineyard / Viticulture

**Region:** Alagni area, central Crete  
**Soil:** Loamy Sand  
**Aspect:** Northeastern  
**Vines:** Head trained, Spur pruned  
**Altitude:** 500m  
**Irrigation:** Not irrigated  
**Yield:** 9.5 Tn/Ha  
**Varieties:** Kotsifali : 100%

## Winemaking

Hand-harvested. Exact harvest time defined by berry sensory assessment to obtain the optimum flavour and aromatic balance. Fermentation with maceration on the skins for 7 days. Temperature controlled fermentation between 25-28°C.

## Tasting Note

Bright, mid ruby colour. An aromatic nose of red cherries and zesty dark fruits with a touch of spice. Balanced and savoury palate with smooth tannins, juicy acidity and a long fruity aftertaste.