

LYRARAKIS VILANA QUEEN PGI 2022

PROTECTED GEOGRAPHICAL
INDICATION CRETE

Dry White Wine



Technical Data

Alcohol: 12%
Acidity: 5.92 g/l
PH: 3.31
Res. Sugar: 1.66 g/l

Food Matches

A large variety of meat and fish dishes, but also superb with finger food, salads, soups and pies like mushroom soup or pumpkin pie. Serve at 10-11°C.

Vineyard / Viticulture

Region: Alagni area, central Crete
Soil: Loam
Aspect: North
Vines: Cordon trained, Spur pruned
Altitude: 600m
Irrigation: Not irrigated
Yield: 9 Tn/Ha
Varieties: Vilana : 100%

Winemaking

This wine is produced from organic vineyards at an altitude of 600m, harvested by hand during the first and second weeks of September. The grapes were destemmed without being crushed and then subjected to a 48h skin contact at 8-10°C and fermented at 16-18°C, while 8% of the must had skin contact fermentation. All of the wine went through malolactic fermentation.

Tasting Note

Mid straw colour. Citrus and white fleshed fruit aromas are nicely combined with herbal green notes. The palate is juicy and slightly creamy with a vibrant acidity and a long fresh finish.