

## Lyrarakis

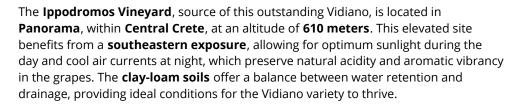
A benchmark expression of Vidiano, this wine from Lyrarakis' Ippodromos Vineyard shows the full potential of Crete's rising white grape.



## Ipodromos Vineyard Vidiano 2021

Crete, Greece

## Region and Vineyards



The vines are **cordon-trained and spur-pruned**, and no irrigation is applied, encouraging deep root systems and resulting in naturally low yields of around **7.5 tonnes per hectare**. These conditions contribute to exceptional fruit concentration and phenolic complexity. Lyrarakis, a pioneer in reviving Crete's indigenous varieties, has championed **Vidiano**—a grape once nearly extinct but now regarded as **Crete's flagship white** for its rich texture, expressive aromatics, and ageing potential.





#### Winemaking

Harvested in early September, the grapes undergo a short **maceration on skins for about 12 hours**, enhancing texture and aromatic complexity. The **free-run juice** is fermented and aged in a mix of **new and three-year-old French oak barrels**.

Both **spontaneous alcoholic and malolactic fermentations** take place over approximately 1.5 months. The wine remains on lees in barrel for an additional **three months**, building depth, roundness, and complexity without overt oakiness.

### **Tasting Notes**

- Color: Pale yellow with golden hues.
- Aroma: Dominant apricot and peach aromas, layered with pineapple compote, hints of honeydew melon, and a nutty nuance from barrel aging.
- Palate: Rich and creamy with a viscous mouthfeel, expressive stone fruit flavors, delicate spice, and a long, aromatic finish.

Alcohol :14,10 %

Composition: 100% Vidiano







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## Did you know?

Vidiano was once on the brink of extinction before producers like Lyrarakis championed its revival. Today, it is hailed as **"the white hope of Crete"**, praised for its **Chardonnay-like body** paired with **Mediterranean aromatic finesse**.

#### Wine Pairing Ideas

- **Grilled sea bream with fennel and citrus**: Enhances the wine's stone fruit and spice notes.
- **Butter-poached lobster with lemon beurre blanc**: The wine's richness mirrors the luxurious texture.
- **Creamy mushroom risotto**: A savory, umami-driven match with the oak and mouthfeel.
- **Aged graviera or Comté cheese**: Nutty and structured enough to complement the wine's aromatic intensity.

# 88

#### Robert Parker (RP): 88 Points (2019)

The 2019 Vidiano Ipodromos Vineyard was aged for just 14 weeks in used French oak. It comes in nicely dry and with 13.7% alcohol. The vines here are at 600 meters in altitude. This winery does a nice job with Vidiano, and this is another fine example. It's worth adding that the price is very nice too. Showing good concentration of fruit in the mid-palate, it adds silky texture and a finish that has some tension. It is balanced enough to drink on its own—the oak impact is modest—and it has just enough stuffing for food pairings. I'd suggest lighter foods, though. I tend to recommend drinking these young, but I won't be surprised if they hold better than anticipated.



