

# Lyrarakis

A powerful and age-worthy expression of Mandilari, Crete's most structured red variety, shaped by low yields and careful oak aging.



# Plakoura Vineyard Oak Aged Mandilari 2018

Crete, Greece

### Region and Vineyards



The head-trained, spur-pruned vines are cultivated without irrigation and yield just 6 tonnes per hectare, ensuring concentration and varietal expression. The Mandilari grape, known for its high tannins, dark pigmentation, and savory profile, thrives in this terroir. At Plakoura, it expresses not only power but also nuance, thanks to careful vineyard management and the site's natural balance between heat and altitude.



Harvest begins with a **green harvest in August** to control yields and enhance quality. Grapes are hand-picked in mid-September, based on berry sensory assessment to capture optimal ripeness. Notably, 12% of the grapes are sun-dried for five days, intensifying aromatics and flavor density.

Fermentation occurs at low temperatures (below 26 °C) to protect primary aromas and avoid over-extraction. The wine is then aged for 12 months in oak barrels, split evenly between new and used French (50%) and American (50%) oak, in both 225L and 300L formats. This gives the wine a complex frame of spice, cedar, and cocoa without overwhelming its structure.

## **Tasting Notes**

- Color: Deep purple with magenta hues.
- Aroma: Rich nose of berry jam, black fruit, chocolate, cedar, and dried Mediterranean herbs.
- Palate: Full-bodied, with chewy tannins, intense earthy fruit, and a long, savory, oak-framed finish.







Alcohol:13,00 %

Composition: 100% Mandilari







# Plakoura Vineyard Oak Aged Mandilari 2018

## Did you know?

**Mandilari** is one of Greece's most tannic and long-lived red grapes, often used in blends but rarely showcased on its own. Lyrarakis has committed to revealing its full potential by producing **a rare 100% Mandilari**, highlighting **terroir**, **concentration**, **and aging ability** in a single-vineyard expression.

### Wine Pairing Ideas

- **Slow-roasted beef with rosemary and garlic**: Matches the wine's structure and depth.
- **Grilled wild boar or venison**: Game meats echo the earthy complexity.
- Moussaka with aged graviera: Greek tradition meets local power.
- **Aged blue or piquant sheep's cheese**: A bold, salty contrast to the wine's dark fruit and spice.



#### Robert Parker (RP): 90 Points (2017)

The 2017 Mandilari Plakoura Vineyard was aged for 12 months in an approximately equal mixture of French and American oak (50% new). It comes in at 13.3% alcohol. A very fine bargain, this is beautifully structured, elegant, fresh and supported with moderate tannins. The wood is a little obvious just now but so is the flavorful and bold fruit, which dribbles cherry nuances all over the palate. It's delicious, it's balanced, and the structure gives it a chance to age and develop. We'll see how it develops, but it's worth leaning up just now. You can drink this now, but another year in the cellar wouldn't hurt.



