

Lyrarakis

A distinctive and characterful red from 100% Kotsifali, this wine revives the tradition of long-aged Cretan reds, interpreted through a modern, elegant lens.



Karnari Kotsifali 2017

Crete, Greece

Region and Vineyards



The vines are **cordon-trained and spur-pruned**, with moderate yields of **9 tonnes per hectare**. Kotsifali, a historic Cretan variety, is known for its **elevated alcohol, red fruit, spice, and supple tannins**. In this terroir, it achieves excellent ripeness, forming the foundation for a traditional, oxidative style reimagined with finesse.



Winemaking

Inspired by the old Cretan "Marouvas" style, this wine is made with a gentler, more elegant approach. The free-run juice from fully mature Kotsifali grapes is fermented like a white wine at 16–18 °C to preserve freshness.

As fermentation nears completion, the wine is transferred to **used French oak barrels**, where it **matures for three years**. This extended aging in oxygen-permeable vessels builds **oxidative complexity**, softens the alcohol, and layers the wine with spice, nuttiness, and savory depth.



Tasting Notes

- Color: Brick-hued garnet with tawny reflections.
- Aroma: Aromatic blend of sweet dried red fruit, spice, balsamic notes, and hints of cedar and dried herbs from long barrel aging.
- **Palate**: Full-bodied and warming, with supple texture, well-integrated tannins, and a lingering finish that balances **fruit sweetness and oxidative depth**.

Alcohol:15,10%

Composition: 100% Kotsifali







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Did you know?

The Kotsifali Karnari pays homage to the **ancient Cretan "Marouvas" wines**, known for their oxidative character and aging potential. By fermenting like a white and aging like a red, Lyrarakis creates a **unique stylistic bridge between tradition and modernity**.

Wine Pairing Ideas

- **Aged graviera or sharp hard cheeses**: The wine's oxidative richness complements savory, salty profiles.
- **Grilled lamb with oregano and lemon**: A classic Cretan match with warmth and spice.
- **Smoked meats or charcuterie**: Enhances the wine's earthy and dried fruit notes.
- **Roasted aubergines with olive oil and herbs**: A plant-based option that pairs beautifully with the wine's Mediterranean soul.



