

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

This wine is sourced from the **Karnari vineyard** in the **Archanes area of central Crete**, at an altitude of **250 meters**. The site faces **west**, receiving warm afternoon sun that aids in the full ripening of the Kotsifali grape. The **clay soils** contribute to structure and moisture retention, while **regulated deficit irrigation** ensures vine stress for concentrated, balanced fruit.

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.





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