

A crisp and mineral-driven Assyrtiko from eastern Crete, Voila balances vibrant citrus with salty freshness and chalky depth.



### Voila Assyrtiko 2023

Crete, Greece

#### Region and Vineyards

The Voila Assyrtiko is sourced from the **Voila vineyard**, located in **Sitia**, on the eastern side of Crete at an elevation of **580 meters**. The vineyard has a **northeastern orientation**, allowing for moderate sun exposure and cooling winds from the Aegean, which preserve the grape's acidity and aromatic precision.

The soils are **loamy**, offering a balance between water retention and drainage, while the **head-trained**, **spur-pruned vines** are **non-irrigated**, resulting in low yields of just **6 tons per hectare**. This part of Crete, less traveled than Heraklion or Peza, offers a **distinct microclimate** that suits Assyrtiko beautifully, producing wines with high natural acidity and a linear, mineral character akin to the grape's best-known expressions in Santorini.



Harvested by hand at optimal ripeness, the grapes underwent **cold skin contact at 12** °C for 24 hours, with 7% of the batch undergoing fermentation maceration on skins, adding structure and complexity.

Fermentation was carried out in **stainless steel tanks** at **17–18 °C**, focusing on freshness, precision, and purity. No oak aging was used, allowing the inherent salinity, citrus, and stone fruit character of the grape to shine. The wine is expected to age well over **3 to 6 years**, gaining texture and tertiary complexity.

#### Tasting Notes

- **Color**: Bright yellow-straw.
- Aroma: Expressive citrus, ripe white-fleshed fruits, peach, hints of fresh herbs, and chalky mineral undertones.
- Palate: Crisp and full-flavored with zesty acidity, salty freshness, and a long, clean, mineral aftertaste.



Alcohol :13,50 %

Composition: 100% Assyrtiko







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#### Did you know?

The Voila vineyard lies in a region historically known for its **ancient viticultural roots**, yet it remains a hidden gem compared to western Crete. Lyrarakis was among the first to **champion Assyrtiko outside Santorini**, proving the variety's adaptability and terroir transparency in the eastern highlands.

#### Wine Pairing Ideas

- **Pork braised with celery and lemon**: A natural match with the wine's acidity and herbal nuance.
- **Grilled fish with olive oil and herbs**: Mirrors the wine's saline and citrusy profile.
- **Shellfish risotto**: Rich, creamy textures balanced by freshness and minerality.
- **Feta and cucumber salad**: A refreshing vegetarian pairing that accentuates the wine's tension.

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#### Robert Parker (RP): 89 Points (2019)

The 2019 Assyrtiko Vóila (not the French word!) is unoaked, dry and comes in at 13.4% alcohol. This is sourced from the Vóila area in Sitia (eastern Crete) with vines at approximately 600 meters in altitude. This area is different than Santorini, says the winery, with a slower ripening time. The vines were originally brought from Santorini, though, in the early 1990s, typically ungrafted. This was previously marketed as just "Assyrtiko." Showing fine depth—and adding a layer of depth to the fresher whites like the Vidiano this issue—this is nicely crafted. It's bright, moderately gripping on the finish and has adequate stuffing in the mid-palate. It is actually a bit tight today, but by mid-to-late summer, it will open more. At the moment, the structure is in control, giving it a slightly sharp edge. The fruit already shows signs of becoming more expressive, though, in its dry and serious fashion. It should hold pretty well for a few years thereafter, perhaps more than anticipated.



