



2021

Kompsos Red

Kompsos Red is made by using 100% Liatiko grapes. Liatiko is an indigenous to

Crete variety which is characterised by its light red color, rich alcohol and when vinified properly gentle tannins. Kompsos is a fresh elegant red, vinified mostly in stainless steel tanks to preserve vibrancy, and just 10% of the wine is fermented for 12 days in open top barrels to bring some oak sweetness in the wine. The Vineyards are located in 450 meters altitude with lots of northern winds which enables us to keep acidity and freshness. The vines are more than 17 years old. The wine remains in tanks for about 6 months and then bottled.

CASES: 3000

ALC: 12.5%

R.S : 2.0 g/l

ACIDITY : 5.8 g/l

SOIL: limestone

BARRELS : during fermentation



About the vintage:

2021 was one of the tough ones. Winter started beautifully with an amazing amount of rain for Cretan standards. Budding was slightly delayed but this was just about 10 days. Heat though started quite soon. The vines rushed a bit and then slowed down again due to cool June days. Late July was very warm so harvesting started in some vineyards a bit early. This required a lot of work in the winery and also plenty of care for the vineyards. In general this vintage stressed our vineyard and winery team a lot in order to produce wines in our territory of standards and overcome weather difficulties.

Nikos Karavitakis Winemaker Notes:

Liatiko, the hidden gem of Crete. Light red color, typical for Liatiko wines, hides an explosion of cherries, wrapped in a pleasant cinnamon and vanilla blend of aromas. When tasted a fruity yet firm flavor is noted with lots of bright red raspberry fruit and just a touch of oak is making this wine so approachable and charming.

This is a very versatile red and can be enjoyed even a bit chilled. Would pair perfectly with a cheese platter, light poultry, or red sauce seafood pasta. Salmon is also paired really well with Kompsos Red.

