



2019

Liatiko Indigenous Yeast

Liatiko has been the unicorn of Cretan varieties. Very rare, quite underestimated and when produced quirky. It has been our vision to use varieties like this, unique to Crete and produce a series of wines based on minimum intervention, indigenous yeast fermentation, so to express the most pure side of their character and actually explore the potential of the Cretan terroir. We carefully selected old vines, in charismatic vineyards around the island, devoted a lot of our time and labour and worked carefully with whole bunch fermentation in barrels and manual pigeage to produce this wine.

Bottles: 900
ALC: 12.5%
R.S : 1.5 g/l
ACIDITY : 5.9 g/l
SOIL: schist,
calcium clay.
BARRELS : yes, old oak



About the vintage:

2019, the perfect vintage. The beginning of the year saw plenty of rainfall followed by a mild Spring. Summer was warm with no extreme heat events, with cool mornings helping to preserve freshness and finesse in the fruit. Quantity wise it was an average vintage with little requirements in green harvest. Seamless ripening led to nearly perfect phenolic maturation and very good acidity levels.



Nikos Karavitakis Winemaker Notes:

One of my personal favorite wines. The first official release. A truly handmade wine. Pure, intense with a seductive red fruit aroma with hints of wild berries. Light mouth with finesse and a pattern of herbal notes, and freshness. Ageing in very old oak has made the tannins mellow and sweet and offered the necessary structure. Drinkable now but able to age further.