

Representing Star Producers Globally,



Servicing Star Markets Locally



LYKOS KRATISTOS, NEMEA 2015

Lykos Winery, Evia, Greece

eCommerce # 324243 | 13.5% alc./vol. | \$38.95



"Kratistos PDO Nemea 2013 is 100 per cent agiorgitiko and one of the first wines produced by Apostolos and Athena (Nana) Lykou. As per the marriage of varietal and place it takes a statist approach, with rusty and developed fruit, of strawberry, raspberry and red currant that takes a savoury turn. And then it silken on the palate, as expected. This really helps to define and perpetuate the Greek red religion, drinkable and ageable, agreeable and to prudence by stashing some away. This is the Lykos high end agiorgitiko, one year in barrel with six types of barrels employed, all with varying toasts. Great length and the wood is merely a conduit of spice, texture and length. Really well done and shows that this winemaker has a way with reds. Drink 2018-2022."
(Michael Godel on 2013 vintage, www.godello.ca, 2017)

Terroir:

The vineyards are located in island of Evia, in Central Greece, Vines benefit from southern exposure, and from gentle sea breeze. The unique cooperation of the indigenous/international blend, sun, earth, aura of Evia, particularly cold winter, human traditions with a grain of humor... all come together in the glass wonderfully.



Vinification:

Cold soak skin contact and classic 10-15 day vinification at a steady temperature of 24°C. Aging in oak barrels for 18 months followed by bottle aging for 6 months.

Variety: Agiorgitiko 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Best served at 16-18°C. Perfect accompaniment to all basic grilled meats, game and strong after-meal cheeses.

Berliner Wein Trophy '16 (12vntg)

Gold

China Wine & Spirits Awards '16 (12vntg)

Gold

