



LYKOS MALAGOUSIA, PGI EVIA 2016

Lykos Winery, Evia, Greece

eCommerce # 390459 | 12.5% alc./vol. | \$22.80

“Lykos Winery was started in 1989, twenty years after Apostolos Lykos' grandfather had already been using athiri and savatiano for his restaurant, which at the time had 17 seats but has since grown to 1000. Here malagousia explodes with aromatica, it's rich and viscous with thanks to the island's southern portion at Halkida. From a climate affected by two seas, so it's both herbal and fuelled by lemon preserve, so Greek yes but so specific to this place. The acidity has terrific temper, tang and the wet, soft metal is felt. Vineyards at 200m are a mere 12 years-old. Just wait. Drink 2017-2019” (Michael Godel, Wine Align, 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 vinification at 17°C.

Variety: Malagouzia 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve chilled to 10°C. Perfect accompaniment for seafood dishes, such as lobster pasta, charcoal-grilled wild sea bream and grilled calamari. Enjoy it with vegetable risotto, lemon chicken and pasta with white sauces.



Michael Godel, Wine Align '17

88p