



LYKOS ASSYRTIKO, PGI KITHERONA 2016

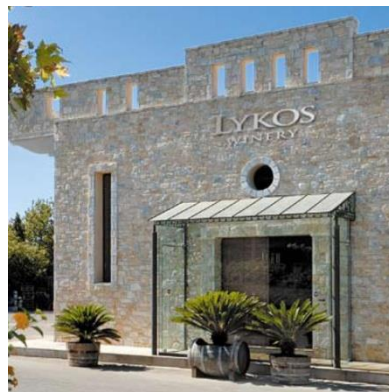
Lykos Winery, Evia, Greece

eCommerce # 390475 | 13.5% alc./vol. | \$33.30

“Assyrtiko thrives beyond Santorini, here in the diaspora locale of Kitherona, at 450m on the slopes near Thebes. The terroir is stony shale with good drainage and the usual mineral strike is fattened up a touch but also quite reductive and far from shedding the barrel. The 15 years old vines are now just coming into play and owning the grapes. After nine months it went into medium toast French (300L) oak barrels for four months, to broaden horizons in a whole new way of looking at assyrtiko. Such smoulder and leesy texture reminds of Melgaço’s Anselmo Mendes and his barrel-aged alvarinho. Plenty of lemon juices over the finish. Drink 2018-2021.” (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.



Variety: Assyrtiko 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve chilled to 12-14°C. Perfect accompaniment for seafood, fish, pasta with light sauces, vegetables, eggplant grilled with goat cheese or salty cheeses.



Michael Godel, Wine Align '17

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