

## **Petali Liatiko 2018**

### **Producer Profile**

*Winery owned by:* Diamantakis Family  
*Chief winemaker:* Diamantakis Zacharias  
*Total acreage under vine:* 15ha  
*Estate founded:* 2007  
*Wine production total (in bottles):* 120000

### **Wine Description/Philosophy**

The grape variety called Liatiko is one of the most cultivated, native red varieties of the Cretan vineyard. Liatiko has a complex character that makes its cultivation and vinification much difficult. Petali Liatiko manages to reveal the endless richness of the Cretan vineyard through the unique aromatic profile and texture of this grape variety.

### **Vinification**

Classic red vinification, extraction 5 – 7 days, fermentation at low temperatures in order to preserve the fruity character and the freshness of the grape variety. Bottling is occurred 12 months after vinification.

### **Fermentation**

*Fermentation container:* Stainless steel  
*Fermentation temperature:* 14-18°C.

### **Vineyard Characteristics**

*Production area:* Kato Assites Heraklion Crete  
*Vineyard name:* "Chaniotis", "Vorina"  
*Soil composition:* Calcium-clay, Argil-clay and limestone  
*Training method:* Integrated vineyard management  
*Elevation:* 350m – 550m  
*Yield per acre:* 8tons per HA.  
*Sun exposure:* Northeast, exposed in sea winds from Aegean Sea  
*Agronomist/vineyard manager:* Diamantakis Ioannis, Diamantakis Michael

### **Winemaking Information**

*Varietal composition:* Liatiko 100%  
*Harvest time:* 10<sup>th</sup> August – 25<sup>th</sup> September  
*First vintage of this wine:* 2017  
*Number of bottles produced for this wine:* 7000

### **Tasting Notes**

The color is red with cherry highlights. Aromas of raisins, caramel, fig, red-black fruits like strawberry, plum blackberry, which are followed by scents of spice like cinnamon and clove. Medium volume body with balanced acidity and tannins, give a juicy and pleasant aftertaste.

### **Accompaniment**

It is best consumed at a temperature of 16-17°C. It is suggested with fat red meat like lamb or goat, seafood and fish like salmon or tuna.

### **Analytical Data**

*Alcohol percent:* 13.1%  
*pH level:* 3.60  
*Residual sugar (grams/liter):* 1.8  
*Total Acidity (grams/liter):* 5.2

### **Awards**

Decanter World Wine Awards 2019  
**Petali Liatiko 2017, gold medal**

Thessaloniki International Wine & Spirits Competition 2020  
**Petali Liatiko 2018, bronze medal**

The Wine Merchant Top 100 2020  
**Petali Liatiko 2018, Highly Commended**

Decanter World Wine Awards 2020  
**Petali Liatiko 2018, bronze medal**

