Liatiko

Liatiko is the leading representative of a highly distinctive and usually misunderstood aesthetic that is also extremely delectable. It is a red grape variety that can make very good dry red wines, but the sweeter varieties are where it shines. However, by adding alcohol during the alcoholic fermentation, the majority of red varietals are utilized to make fortified sweet wines. Liatiko sweet wines, by contrast, are created from sun-dried grapes.

Liatiko has a pallid, almost garnet-like color intensity. Rich, juicy red fruit and delicate spices are present in the strong Liatiko wine. The taste is rich, with high alcohol content and light, delicate tannins. Due to the sun-dried grapes, sweet Liatikos are even more powerful on the nose, with more of a candied fruit aroma, and all of the flavors are concentrated on the palate, especially the acidity. All require lengthy barrel aging, typically in massive, ancient oak. The best liatiko wines may be found in Heraklion, in the PDO Dafnes zone, and in Lasithi, in the PDO Sitia zone, where 20% of Mandilaria can be added. Liatiko is grown all across Crete.

Liatiko is the embodiment of the warm climate that can be found in some parts of Crete; dry varieties are round, full, and soft, while sweet varieties are thicker and richer. Liatiko dessert wines, like Sitia, are great if you're looking for a red sweet wine with a lower alcohol content than most fortifieds. Dry wines from the Liatiko varietal require at least five years of aging and can last 10 years or longer. Liatiko that has been sun dried can obviously continue to get better over time.

Type of wine – Rose, Red, Sweet

Wine style – Oaked, Fresh and Unoaked, Aged

Food pairing – Seafood, White meat and Poultry,Red meats and Game, Spicy, Cheeses

Aromas & Flavors – Red fruits, Herbs, Spices, Leather, Mineral

Body – Medium

Color intensity – Pale to Medium

Acidity – Moderate

Tannins – Low

Ageing potential – Drink now or age for 10+ years

CMK-IT Selections