

THE GREEK WINES OF M.S. WALKER
ANCIENT VINES • MODERN WINES



March 2005

LIDAKIS ARCHANES

Lee-thah-kees Ar-hah-nes

CRETE

Like many young men in his region, Vangelis Lidakis began making wine as a child. In 1993, after a 25-year career as an architectural engineer, he decided to make winemaking his profession. He built a small winery in the viillage of Archanes and planted Kotsifali, Mandilaria and Syrah among his olive trees just outside the village. In addition to the organically grown grapes from his own vineyards, he has contracts for fruit from local growers who agree to his strict yield guidelines.

Common sense guides Lidakis' philosophy. Low yields , small production and Burgundy-inspired vinification yield a wine rich in savory red fruit with sturdy acidity.

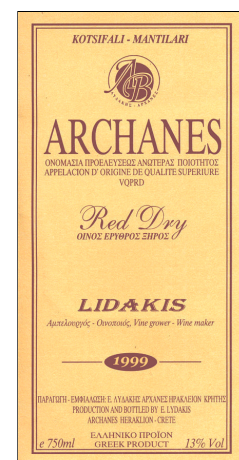
ARCHANES 1999

Cepage: Kotsifali 75%, Mandilaria 25%

Viticulture: Grapes sourced from well-drained, north-facing vineyards at 430-500 meters.

Vinification: Natural fermentation for 25 days at 75-80°. Coarse filtration. Protein fining.

Analysis: Alcohol: 13%
Total acidity: 5.0 gr/l
Res. sugar: 1.0 gr/l



<u>Item #</u>	<u>Varietal</u>	<u>Size</u>	<u>List</u>	<u>PO</u>	<u>Max Discount</u>	
					<u>Case</u>	<u>Bottle</u>
467575	1999 Archanes	12/750ml	144.00	-	144.00	12.00