

# THE GREEK WINES OF M.S. WALKER

ANCIENT VINES • MODERN WINES

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March 2005

## LYRARAKIS LAST SUPPER

leer-ah-rah-kees

CRETE

In 1966 the Lyrarakis family became the first quality producer in a region dominated by bulk wine operations. Their 8 hectares of vineyards are located in an upland valley at an elevation of 440-600 meters. This valley creates a corridor of cooling air between the sea of Crete, a few kilometers to the north, and the Libyan sea, about 50 kilometers to the south.

The vineyards are planted with both indigenous and imported varieties. The *Last Supper* features the regional varieties Kotsifali and Mandilaria augmented with Carignane.

### LAST SUPPER 2001

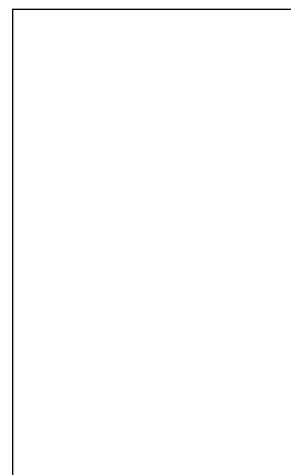
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Cepage: Kotsifali 80%, Mandilaria 15%, Carignane 5%

Viticulture: Unirrigated 10-20 year-old vines at 480 meter elevation pruned to 55 hl/ha.

Vinification: 24 hour cryomaceration, inoculation with selected yeast, 7 day maceration at 25-30°C, Inoculation with selected malolactic bacterias.

Analysis: Alcohol: 12.55%  
Total acidity: 5.05 gr/ltr  
Res. sugar: 1.58 gr/ltr



<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>
467596	2001 Last Supper	12/750ml	120.00	-	120.00	10.00