





## Plyto

By Yiannis Karakasis MW

### At a glance

Plytó is another indigenous Cretan variety, which is following the same path to success as Dafní. It seems to have conquered producers' hearts as a promising variety that has given single varietal examples. It is still being explored and will probably shine as it retains acidity and is drought-resistant, making it suitable for extreme conditions.

It is mainly produced in an unoaked style by just a few producers for the time being. Nevertheless, success in the international markets encourages more experimentation and investment.

*A white variety saved from extinction on Crete, with an aroma of lemon, grapefruit, peach, and herbal notes. It usually makes a light-bodied, medium in alcohol, mouth-watering wine. It is often blended with Vidiano, which adds body.*

### History

Plytó was saved from extinction in the same way as Dafní. Both varieties were planted in the Psarades vineyard, central Crete, at 480 m elevation, in the early 1990s. It was found among Vilana or Liatiko vines in old vineyards.

## In the vineyard

Plytó is a vigorous and productive variety with large bunches of medium-large berries susceptible to downy mildew and botrytis bunch rot. It prefers soils with good drainage and performs better on clay-loam soils. Nowadays, it covers approximately **12 ha** on the island, mainly in the centre. Still, more producers are keen on experimenting with the variety. It is a mid-ripening variety that ripens in early September (buds in mid-March, flowers in mid-May) and is either bush trained or wire-trained.

So far, Plytó presents moderate clonal diversity with three biotypes under research.

## Terroir

Planted mainly at altitude in Heraklion and already produced as a single vineyard wine.

## Wine styles

Single varietal: wines with fresh acidity (higher than that of Dafní)

Blends: with other Cretan varieties such as Vidiano, Sauvignon Blanc, Thrapsathiri, Dafní and Vilana

## Ageing potential

As a rule, these wines show their best during the first 3–4 years following the harvest, gaining more layers on the palate and integrating all structural elements with time.

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