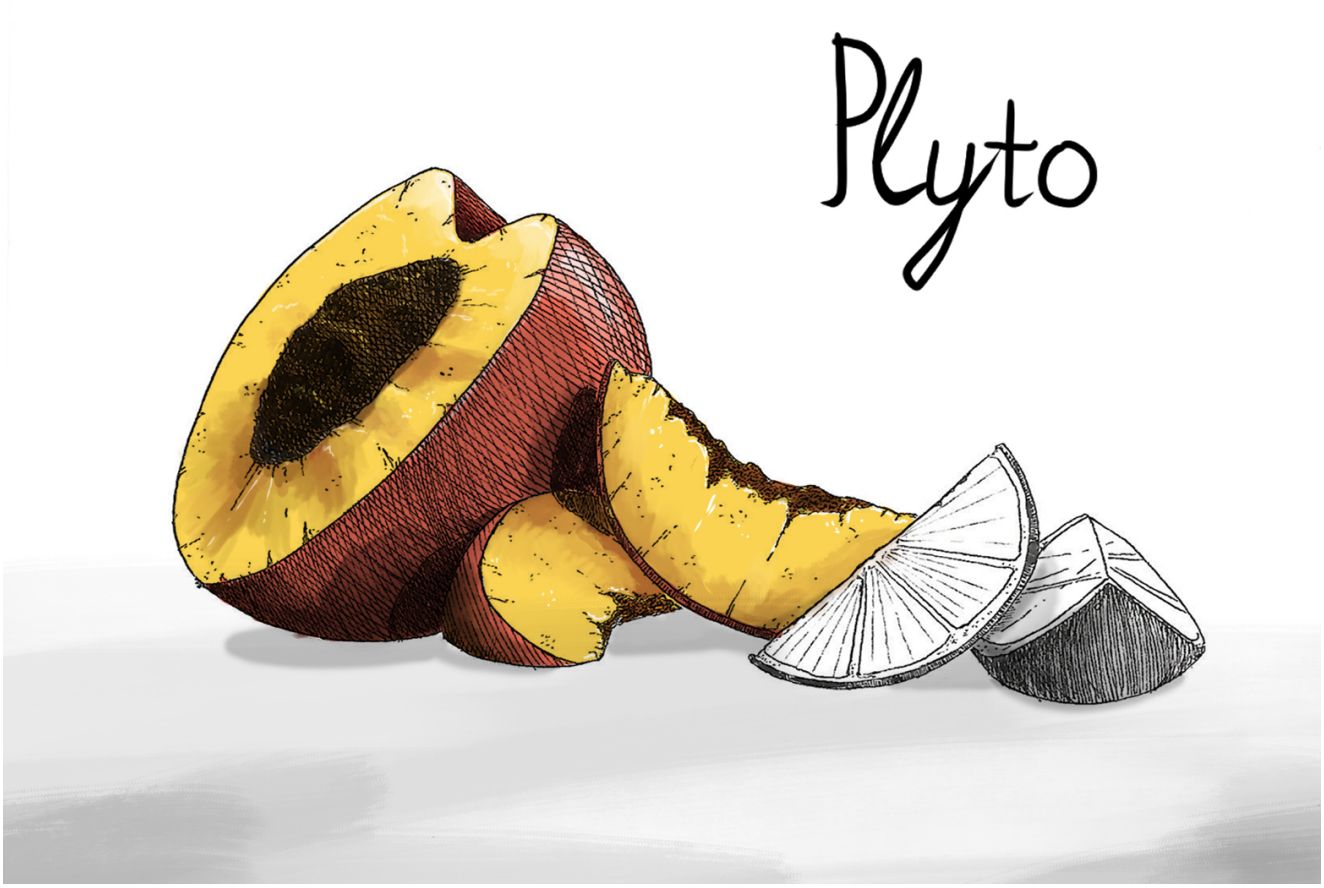

Plyto

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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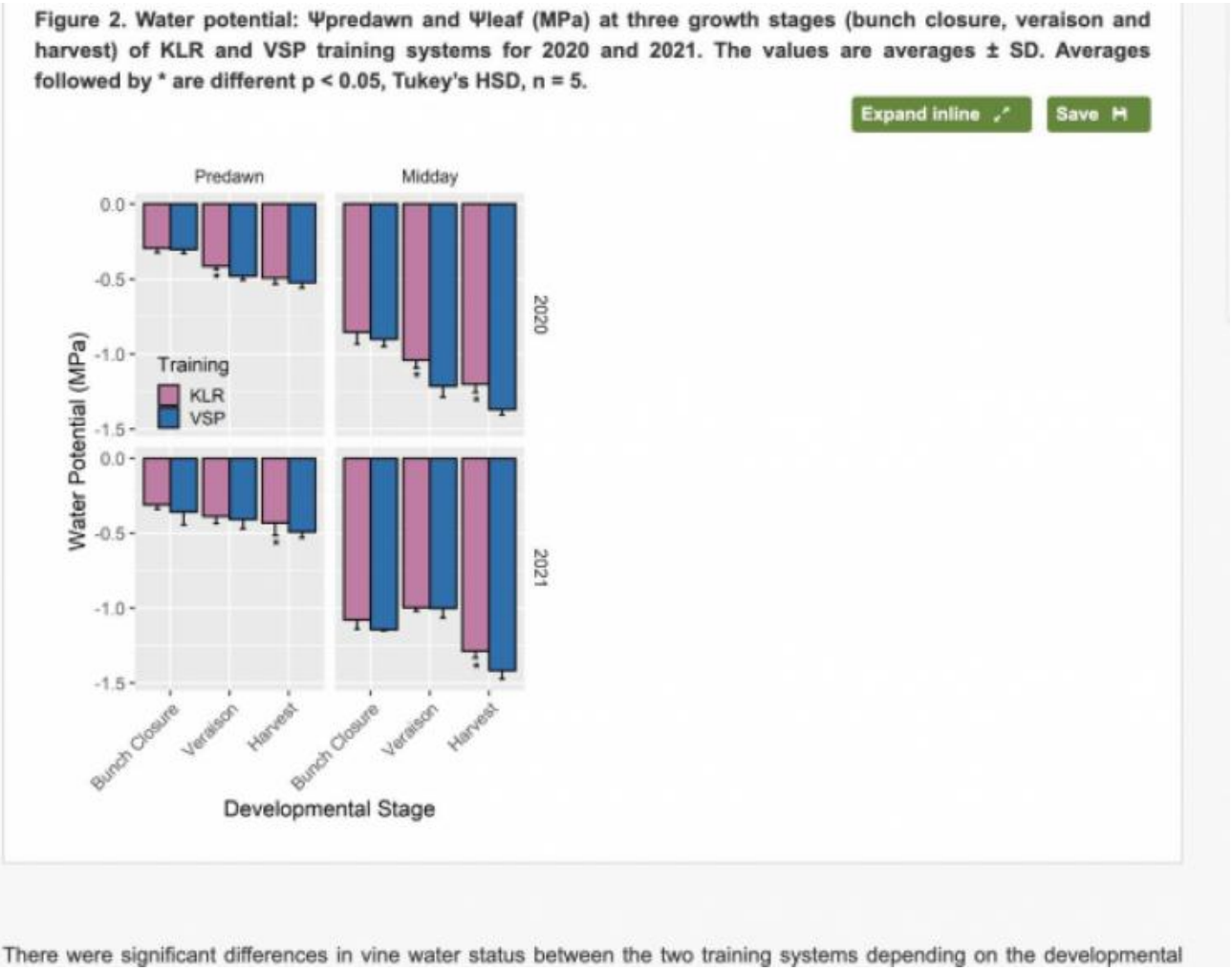
[3]

26 April 2024
Xinomavro Brilliance: Exploring Navitas Winery's 2021 Vintage [3]

Figure 2. Water potential: Ψpredawn and Ψleaf (MPa) at three growth stages (bunch closure, veraison and harvest) of KLR and VSP training systems for 2020 and 2021. The values are averages ± SD. Averages followed by * are different p < 0.05, Tukey's HSD, n = 5.



There were significant differences in vine water status between the two training systems depending on the developmental

[4]

12 April 2024

Recent study on training systems in Santorini shows that the basked trained system is the best solution to climate change [4]

of 316 mm (average from 1974 through 2019) has been observed, which is even lower than in arid regions of Extremadura (Southwest Spain) and Paphos (Cyprus), where the precipitation varies from 380 to 700 mm (García-Martín *et al.*, 2022).

Own-rooted and phylloxera-free vines have been cultivated on the volcanic soil of Santorini for thousands of years. All this time, vines have been cultivated using two traditional training systems, the 'Kouloura' and the 'Kladeftiko' (Figure 1), which are well-adapted to the specific climatic conditions of the island. (Xyrafis *et al.*, 2021).

Figure 1. Illustration of the traditional training systems of Santorini ('Kladeftiko' and 'Kouloura') and the VSP.

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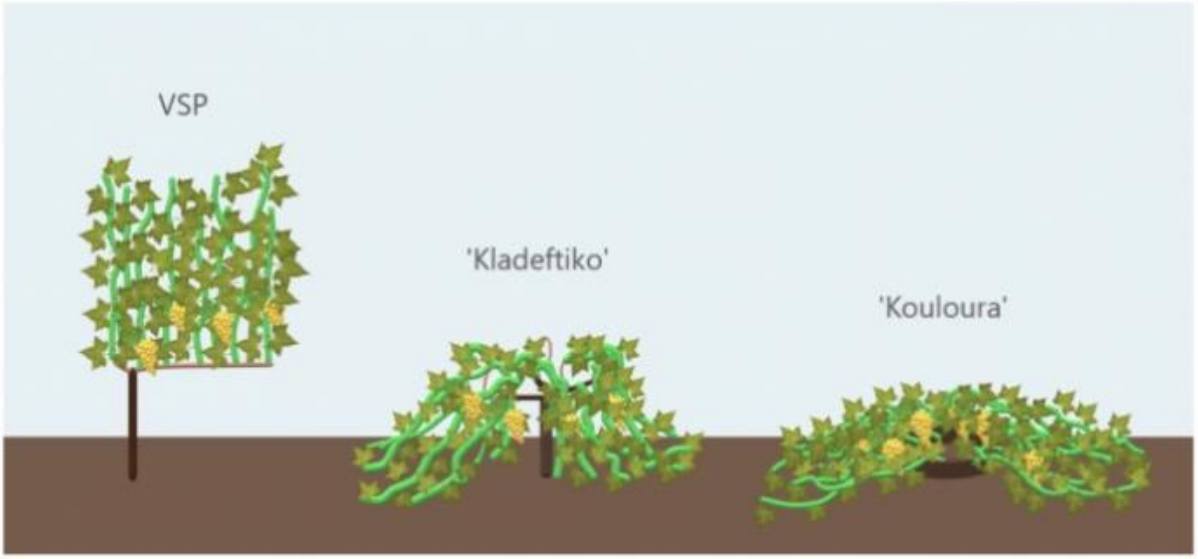

The objective of this study was to compare the physiological and agronomic response of Assyrtiko grapevines to the traditional training systems 'Kouloura' and VSP training system over two growing seasons and to establish the factors influencing the performance of each system in the semi-arid conditions of Santorini Island as an alternative training system to adapt viticulture in other warm, dry wine regions.

[5]

07 April 2024
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16 March 2024
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Links
[1] https://www.karakasis.mw/policy
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