

ΛΥΡΑΡΑΚΙΣ ΘΡΑΨΑΘΗΡΙ ΑΡΜΙ

WHITE 2018

PROTECTED GEOGRAPHICAL
INDICATION **CRETE**

Dry White Wine



Technical Data

Alcohol: 12.6%
Acidity: 5.55 g/l
pH: 3.16
Res. Sugar: 2.2 g/l

Vineyard/Viticulture

Region: "Armi" vineyard, Dóuli area, central Crete
Soil: Sandy Clay
Aspect: Northeast
Vines: Cordon trained, spur pruned
Altitude: 500m above sea level
Irrigation: Not irrigated
Yield: 4tn/ha
Varieties: Thrapsathiri 100%

Wine making:

The vinification starts with pre-fermentation maceration (12 hours) followed by barrel fermentation in 2- and 3 -year-old French and American oak. Directly from the press, the free run juice was led into oak where fermentation and maturation on lees lasted for almost 4 months. Only selected yeasts and bacteria from a complete organic habitat (Bio Certificate) were used for the fermentation and stability of the wine.

Tasting Note:

Pale yellow colour. Complex aromas of citrus and stone fruit are coupled with creamy spices and a touch of liquorice notes from the oak. In the mouth, the flavour of nuts and cream are combined with an invigorating fruity freshness that defines a nice balanced aftertaste.

Food matches:

All sea food, especially fatty fishes, a large variety of cheese and white meat.
Serve at 12°C -14°C.

Awards:

Vintage 2018
2019 JancisRobinson.com, 17 points
Vintage 2017
2018 JancisRobinson.com, 17+ points
2018 Decanter World Wine Awards, Bronze medal
Vintage 2016
2017 JancisRobinson.com, 17++ points
Vintage 2015
2016 Andrew Jefford on Decanter.com, 91 points
2016 JancisRobinson.com, 17 points
2016 WSWA Tasting Competition, Silver medal
2016 International Wine & Spirit Competition, Silver medal
2016 Thessaloniki International Wine Competition, Silver medal
2016 Decanter World Wine Awards, Bronze medal
Vintage 2014
2016 "Sakura" Japan Women's Wine Awards, Gold medal
2015 Decanter World Wine Awards, Bronze medal
Vintage 2012
2013 Wine Advocate Magazine eRobertParker.com, 88 points
2013 JancisRobinson.com, 17.5 points
2013 Challenge International du Vin, Bronze medal
2013 San Francisco International Wine Competition, Bronze medal

This wine has been produced according to self-assessed sustainable winegrowing practices within the "Crete | First steps towards a sustainable food destination" project carried out by TUI Care Foundation, Futuris e.V. and Lyraarakis wines.

www.lyraarakis.com/sustainablewinegrowing