

# Lyrarakis Crete



## Armi Thrapsathiri 2022

Full bottle 1,311 g. Terraces on sandy clay soils in the Douli area of central Crete at 500 m, with lots of seashells. Dry-farmed. The grapes were hand-harvested during the first week of September. They had 2.5 hours of skin contact and the free-run juice was settled before 25% was fermented in tank, the rest in barrel. The barrel-fermented wine matured in oak for a total of 2 months. TA 5.17 g/l, pH 3.42.

*Creamy, mealy and gently spiced, the winemaking giving the first impression but there's also an oily/mineral and slightly exotic aroma as it warms in the glass. On the palate, it is spicy and gently but definitely oaked, a slight grip in the texture, rounded and caressing, with enough freshness for balance. A complex wine that is not about the fruit but which has a core of stone fruit to support the winemaking style. Long and intriguing.*

**17 pts-** Julia Harding MW, Jancis Robinson website, June 2024