

Lyrarakis

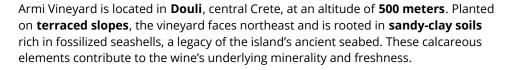
A bold and elegant interpretation of Thrapsathiri, this wine from the Armi Vineyard captures the grape's natural richness and aging potential.



Armi Vineyard Thrapsathiri 2021

Crete, Greece

Region and Vineyards



The vines are **cordon-trained and spur-pruned**, with no irrigation, yielding just **4 tons per hectare**, ensuring low production and high concentration. This vineyard exemplifies Crete's diverse microclimates and the potential of indigenous varieties when cultivated with precision and respect for natural balance. Thrapsathiri, long overshadowed by Assyrtiko and Vidiano, is gaining acclaim for its **age-worthiness**, **aromatic complexity**, **and textural depth**, especially when grown at altitude in such unique soils.



WHITE DIFF WING ORNOL AFFACE SHATE ARMI THRAPSATHER APMI OPAWAGHT VYRARAKIS

Winemaking

The grapes were hand-harvested in early September, then underwent a 2.5-hour skin contact before the free-run juice was divided: 25% fermented in stainless steel, and 75% in oak barrels. The barrel-fermented portion was then matured for two additional months in oak, providing depth and subtle spice without overpowering the varietal's character.

This combination of fermentation vessels allows the wine to retain **vibrancy and purity**, while also building **complexity and mouthfeel**. The result is a wine of balance—modern in its precision, yet rooted in traditional craftsmanship.

Tasting Notes

- Color: Pale straw-yellow.
- **Aroma**: Intense notes of **stone fruits** (apricot, yellow peach), accented by **creamy spice**, **licorice**, and a touch of **citrus blossom**.
- **Palate**: Juicy and full-bodied with **balanced acidity**, a textured mouthfeel, and a long, refined finish.

Alcohol:13,20%

Composition: 100% Thrapsathiri







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Did you know?

Thrapsathiri is one of Crete's oldest and most resilient white grape varieties, yet it remained underappreciated for decades. The **Armi Vineyard** site, rich in marine fossils, plays a unique role in shaping the variety's signature freshness and mineral elegance, often drawing comparisons to fuller-bodied whites from southern France or northern Italy.

Wine Pairing Ideas

- **Seafood risotto with saffron**: The wine's richness and spice complement the creamy texture and aromatic intensity.
- **Grilled swordfish with rosemary butter**: A match for the wine's structure and subtle oak nuance.
- **Roast chicken with lemon and thyme**: Bright acidity and creamy palate enhance this Mediterranean staple.
- Hard sheep's cheese: The wine's fruit and salinity balance the cheese's depth.



