



"ALARGO" DOULOUPAKIS 2017

Red Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

A warm and fruity 100% Syrah from Crete, a wonderful combination of Mediterranean and Cretan temperament. This wine has everything to conquer the most discerning and sophisticated palates. Syrah variety loves the Mediterranean climate and it has been very well adapted to the Cretan vineyards.

VINEYARD

In the area of Dafnes, near Heraklion (Crete), at 350 meters above sea level.

VINIFICATION

Classic red vinification in stainless steel tanks. The fermentation takes place at 24°C to 28°C.

MATURATION

The wine matures in French oak barrels for twelve months. We use new, second and third use barrels.

AGEING POTENTIAL

This wine is capable of ageing for up to ten years.

TASTING

This wine has very dark-red colour, close to Tyrian red. It has a complex aromatic bouquet that is reminiscent of plum, dark cherry jam, vanilla, dried ham and dark chocolate. The wine has an overabundant flavour profile which -as time passes- becomes richer. It has a thick taste, with juicy tannins and a long lasting, spicy aftertaste.

SERVING WITH FOOD

Should be served at 17°C and would well accompany red meat with rich sauces, hunting, pork shank and the traditional Italian dish "osso buco". It would equally well accompany lobster, cooked in red wine sauce or red tuna fillet, cooked on the grill.

Red wine that was released as "Douloufakis Syrah" in 2005; its name and label were redesigned in 2011. "Alárgo" means "far away" and the label illustrates a figure of a Cretan man looking into the distance towards his homeland.



750 ml / 1,5 lt / 3 lt / 5 lt

ALCOHOL 14.6% vol
RES. SUGARS 2.9 gr/lt
TOT. ACIDITY 6.1 gr/lt
TOT. SULFUR 99 mg/lt
pH 3.76

