



"AMPHORA LIATIKO" DOULOUPAKIS 2019

Natural Red Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

100% of Liatiko, which is one of the noblest indigenous varieties of the Cretan vineyards. The indigenous Liatiko variety is mainly found in Dafnes and produces not only dry wines but sweet as well.

VINEYARD

In the area of Dafnes, near Heraklion (Crete), at 350 meters altitude.

VINIFICATION

Vinification in Cretan jars (pithoi) of 250-300lt, without addition of yeast and with the minimal amount of sulfur. The extraction of colour and tannins lasted 3 months in pithoi. After the separation, the wine remained for 2 more months in pithoi on lees {sur lies fines}. Racking followed and it has been matured for 4 more months in pithoi.

AGEING POTENTIAL

It can be aged for up to 5 years.

TASTING

Red colour with maroon highlights, relatively clear. The wine may show a thin layer of sediment, as it has not been filtered. It was fermented and matured in amphoras, which contributed to bringing out the original aromas of the variety, and developing simultaneously wonderful aromas of oxidative ageing. Skin contact lasted more than 40 days providing the wine with rich tannic structure, while the slow exchange of oxygen from the amphora's pores provided it with a rich texture. Earthy aromas and noticeable minerality. Dried plum, fig and a blend of herbs of Cretan land, a special characteristic of the variety. In the mouth taste of maraschino cherry, black and red berries, intense tannins, but also fresh acidity.

SERVING WITH FOOD

Should be served at 16-18°C. It is well combined with meat dishes such as beef, duck and game. In case your dish is garnished either a spicy sauce or Thai curry or dried fruits, then the combination with the red amphora will amaze you.

"LIATIKO AMPHORA" was launched in 2016.

Cretan amphoras have been excavated all over the Mediterranean area.



750 ml

ALCOHOL 15.1% vol
RES. SUGARS 1.9 gr/lt
TOT. ACIDITY 6.3 gr/lt
TOT. SULFUR 35 mg/lt
pH 3.51

