



# "ASPROS LAGOS" DOULOUFAKIS 2017

Red Dry Wine

Protected Geographical Indication "CRETE"

## GRAPE VARIETY

A superb red wine from Crete that expresses all the fervour and the Mediterranean temperament of the Cretan vineyard. This wine is sophisticated and comes from the outstanding "Aspros Lagos" vineyard. The wine is made using exclusively Cabernet Sauvignon grapes.

## 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 20% new barrels, but also second and third use barrels.

## AGEING POTENTIAL

The wine is capable of ageing for up to ten years and by doing so becomes richer and more complex.

## TASTING

The wine colour is dark ruby, nearly purple. It has a rich, complex aromatic bouquet, including gooseberry, a whole range of dark fruits, pepper and hints of vanilla from the barrel. Its flavour is full and rich with fruity and spicy characteristics. The structure is balanced and the tannins are rich and powerful.

## SERVING WITH FOOD

'Aspros Lagós red wine should be served at 17°C and pairs well with all dishes made with veal meat, grilled or cooked. It would well accompany lamb or goat in the oven and chops. It would also perfectly accompany many kinds of cheese like three-year-aged "graviera" (cheese from Crete) and other aged yellow - hard kinds of cheese.

Red wine that was released in 1997 as "Douloufakis Cabernet Sauvignon". Its name and label were redesigned in 2002 and 2006. "Aspros Lagós" means "White Hare". It is the placename of the vineyard.



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

ALCOHOL 14.4% vol  
RES. SUGARS 2.5 gr/lt  
TOT. ACIDITY 6.5 gr/lt  
TOT. SULFUR 95 mg/lt  
pH 3.81

