



# "CHARDONNAY" DOULOUFAKIS 2023

White Dry Wine

Protected Geographical Indication "CRETE"

## GRAPE VARIETY

A fruity and refreshing white dry wine made from Chardonnay 100%. Chardonnay from modest beginnings in Crete, three decades ago, has evolved into a very successful grape variety for Cretan white wines, attesting to its versatility and adaptability.

## VINEYARD

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

## VINIFICATION

Classic white vinification with fermentation in stainless steel tanks, at a temperature of 18°C.

## AGEING POTENTIAL

It can be aged up to 5 years. It develops a surprisingly different character over time. Fresh fruity aromas morph into toasty nuts, honey, caramel.

## TASTING

Light gold colour. Rich body, buttery creamy wine of intense flavour concentration and great complexity.

## SERVING WITH FOOD

Should be served at 9-10°C. Best enjoyed with white creamy sauced dishes like spaghetti carbonara or chicken a La crème. Pair it as well with a velouté pumpkin soup or Pork Loin Tarragon and stew pork with vegetables.

White wine released in 2004 as "Douloufakis Chardonnay".

This is a brand new label, released with the vintage of 2021. This time, our aim was to create a label that would reflect the place, the soil and the vineyards where the wine is produced. We were inspired by the beautiful aerial photography of the vineyards.

The different shades of green, that the amazing viticultural zone of Dafnes displays, compose a wonderful natural patchwork. So, we came up with this balanced, yet modern design in blue colour.



750 ml

ALCOHOL 13 % vol  
RES. SUGARS 1.7 gr/lt  
TOT. ACIDITY 5.8 gr/lt  
TOT. SULFUR 116 mg/lt  
pH 3.45

