



"CHARDONNAY" DOULOUPAKIS 2020

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.

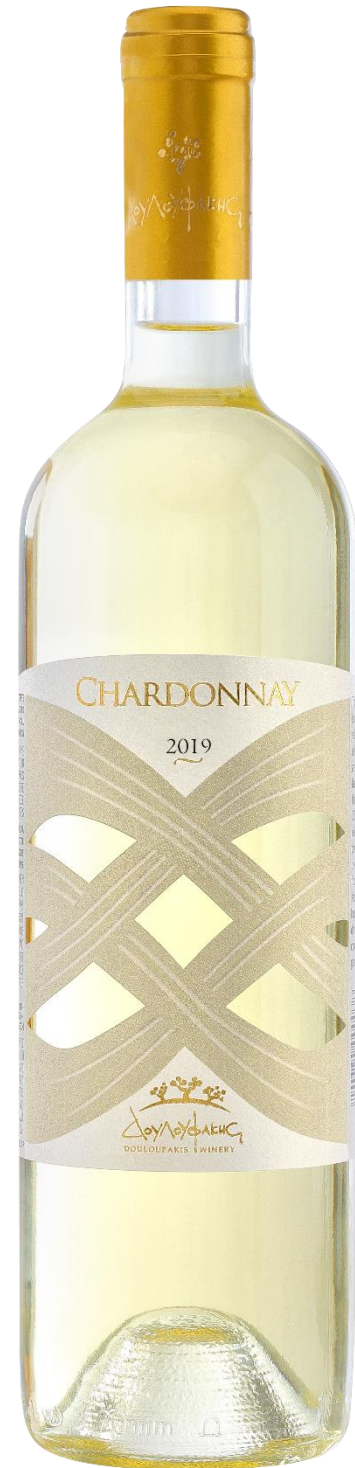
TASTING

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 that was released in 2004 as "Douloufakis Chardonnay", while its label redesigned in 2010 and 2015.



750 ml

ALCOHOL 13.72% vol
RES. SUGARS 1.3 gr/lt
TOT. ACIDITY 5.7 gr/lt
TOT. SULFUR 89 mg/lt
pH 3.61

