



"DAFNIOS" DOULOUPAKIS 2018

Red Dry Wine

Protected Designation of Origin "DAFNES"

GRAPE VARIETY

The indigenous variety Liatiko is mainly found in Dafnes and produces dry wines, but can be used in sweet wines as well. A delightful and distinctive wine, that has attracted the interest of sophisticated wine consumers and wine lovers who are always in search of something special. For those who have never had the chance to taste Liatiko wines before, it will be a great tasting discovery. The wine is produced from the red variety Liatiko (100%), one of the noblest indigenous varieties of the Cretan vineyards.

VINEYARD

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

VINIFICATION

Classic red vinification. The alcoholic fermentation lasts for 3 days at 20°C and then continues at 25°C in stainless steel tanks.

MATURATION

The wine matures for up to 12 months in French oak barrels of 1.5tn and 3tn.

AGEING POTENTIAL

This wine can be aged up to eight years.

TASTING

Liatiko variety gives us delicate and light wines with ruby colour. We suggest you try it in a burgundy shape glass that perfectly unfolds its aromas.

It has concentrated aromas of fresh red fruits, herbs and light floral aromas. As it ages, develops a unique bouquet of ripe fruits, leather and spices. It has light body, good acidity, soft and delicious tannins and long aftertaste, traits that portrait it as a very elegant wine.

SERVING WITH FOOD

Should be served at 17°C. This wine could accompany a simple or complex food menu or just a special relaxing moment. A few perfect pairings are anglerfish with sauce armoricaine, pastirma pie (cured meat), light cooked rabbit stew and roasted lamb, that is a traditional Cretan dish.

"Dáfnios" Red was released as "Dafnés" back in 1997. Its label was redesigned in 2005 and in 2009. "Dáfnios" derives from the name of our village, "Dafnés".



750 ml / 1.5 lt / 3 lt

ALCOHOL 13.44% vol
RES. SUGARS 2.4 gr/lit
TOT. ACIDITY 5.6 gr/lit
TOT. SULFUR 130 mg/lit
pH 3.65

