



"DAFNIOS" DOULOUFAKIS 2023

Rose Dry Wine

Protected Geographical Indication "CRETE"

VARIETY

This wine hides a surprise. It is a unique blend of the white variety Vidiano with the red Liatiko, the two emerging varieties of the Cretan vineyard. We combined these two most distinctive Cretan varieties because they complement each other harmoniously. Liatiko gives the aromas of red fresh fruit and Vidiano complements in body, volume and freshness.

VINEYARDS

In Dafnes, Heraklion, Crete, at an altitude of 350 meters.

VINIFICATION

The 20% Vidiano and 80% Liatiko grapes were pressed together. The must was fermented at low temperature and the classic white vinification was followed.

AGEING POTENTIAL

Rosé wines generally give their best when fresh. However, you can still enjoy it 2 to 3 years after production.

TASTING

Attractive light-pink colour with onion skin nuances. Characteristic aromas of dried jasmine, red fruits and star anise. At the same time, the strong presence of Rainier Cherries aromas keeps the nose very fresh, which is also achieved by the excellent acidity on the palate. Add a few marine and peppery notes here and you'll understand why its vibrancy not only reflexes the thickness of the wine but also dominates in a sophisticated yet gripping ensemble.

PAIRING WITH FOOD

Serve at a temperature of 11-13°C and it is an excellent accompaniment to Mediterranean cuisine. Pair it with dishes that include tomato, okra with chicken, eggplant Imam bayildi, Greek stuffed vegetables, green beans and olive oil stew, pasta with tomato sauce, but also with pizza margarita or Italian pasta such as arabiata or puttanesca. Try it with creamy textures like the original carbonara. Elevate your enjoyment by pairing it with a lobster pasta, carpaccio or enjoy it on its own.

2022 is the first vintage of "Dafnios" rosé and is another reason to love Liatiko, Vidiano and Dafnes! "Dafnios" derives from the name of our village, Dafnes.



750 ml

ALCOHOL 13 % vol
RES. SUGARS 2.1 gr/l
TOT. ACIDITY 5.6 gr/l
TOT. SULFUR 102 mg/l
pH 3.34

