



"ENOTRIA" DOULOUPAKIS 2019

Red Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

A simple, easy to drink wine that is expressive of everyday life in Crete. It is a blend of two very old indigenous grape varieties of Crete, Liatiko and Kotsifali, which successfully marry with the international Syrah grapes. The blend is made from Syrah (60%), Kotsifali (30%) and Liatiko (10%).

VINEYARD

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

VINIFICATION

Classic red vinification in stainless steel tanks, at a temperature of 24°C to 28°C. The fermentation takes place separately for each grape variety.

AGEING POTENTIAL

It can be aged nicely up to three years.

TASTING

It has a pleasant and youthful ruby colour. The variety of aromas includes red fruits and elegant notes of pepper. The taste is fresh and fruity, with high acidity and medium tannins. An interesting and easy to drink wine, with great balance and pleasant aftertaste.

SERVING WITH FOOD

Should be served at 17°C. It is an excellent companion for pasta with minced meat. It is wonderfully combined with meat such as rabbit, wild goat or guinea hen. It pairs well with some traditional Greek dishes, like "mousaka" (vegetables and minced meat with béchamel sauce), "soutzoukakia Smyrneika" (meatballs in red sauce) and lentils with Cretan "apaki" (smoked pork). It is also nice with lentils in tomato sauce, rabbit or hare stew and eggplants "imam baildi". Its acidity makes the wine an excellent companion when flavours need to be tempered, so it is greatly combined with the fat of the traditional Cretan dish "antikristo arni" (lamb cooked in bonfire).

"Enotria" means "The Land of Wine".

Red wine that was released in 2005 and its label was redesigned in 2008 and then again in 2018.



187 ml / 375 ml / 750 ml

ALCOHOL 14.3% vol
RES. SUGARS 3 gr/lt
TOT. ACIDITY 7 gr/lt
TOT. SULFUR 81 mg/lt
pH 3.66

