



# «Grande Réserve DAFNES» DOULOUFAKIS 2019

Red Dry Wine

Protected Designation of Origin "DAFNES"

## GRAPE VARIETY

100% Liatiko, sourced from old, privately-owned vineyards with a rigorous selection of the finest grapes. The winery's favorite red variety, the elegant Liatiko, from a different approach, that of a Grande Réserve.

## VINEYARD

Located in Dafnes, Heraklion, Crete, at an altitude of 350 meters.

## WINEMAKING

The grapes, after a rigorous selection and destemming, were transferred to the vinificator. The must remained in skin contact for 30 days, During the first 24 hours, cold maceration took place at temperatures of 10°C - 12°C. Alcoholic fermentation followed for approximately 10 days at temperatures around 22°C - 23°C. At the conclusion of alcoholic fermentation, spontaneous malolactic fermentation occurred.

After separating the pomace from the wine, it remained in the tank for two months. Subsequently, the wine underwent debourbage and was carefully transferred to French oak barrels where it matured for 18 months.

Following barrel aging, the wine was bottled and aged for an additional 30 months before its release in September 2023.

## AGING POTENTIAL

It has great aging potential of at least a decade.

## TASTING NOTES

Luminous deep ruby color with brownish hues, a result of the five-year aging. The aromatic bouquet is rich and complex, dominated by notes of rosemary, black berries and spices, while subtle hints of leather are imprinted in the background.

On the palate, it is equally impressive, because it focuses not only on the excellent balance of sweetness, acidity and tannins, but also on their excellent quality. Thus, the fruit is perfectly ripe, the acidity beautifully integrated and the tannins well-crafted, in a whole that boasts impressive flavor and a particularly long finish.

## FOOD PAIRING

Serve in a large tulip glass at a cool temperature of 13°C - 15°C. It pairs wonderfully with cooked meats, such as braised beef and spetzofai, as well as oily dishes. Mostly, however, it will show its virtues next to grilled red meats, such as a T-bone steak, but also with fine game or aged cheeses, offering a unique taste experience.

*The label of the Grand Réserve features an elegant and simple design with vintage details. Inspired by the extended aging process, we have added depth to the label, reflecting its journey from the vineyards to the bottle. We've chosen a special paper, allowing for a play of light as it permeates certain embossed elements.*



750 ml

ALCOHOL 14,2 % vol  
RES. SUGARS 1.4 gr/l  
TOT. ACIDITY 6.6 gr/l  
TOT. SULFUR 62 mg/l  
pH 3.43

