



"HELIOS" DOULOUFAKIS 2010

Red Natural Sweet Wine
Table Wine

GRAPE VARIETY

An impressive dessert wine, full of aromas and flavors. It is made from sun dried grapes of the Cretan indigenous variety Liatiko (100%), that has been cultivated in our area for centuries. Its existence in Dafnes has been attested since the 13th century, in the archival sources of Venetian occupation period. The Venetians kept meticulous archives of their business transactions, clearly mentioning in their contracts Liatiko vineyards.

VINEYARD

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

VINIFICATION

After the harvest, we dry the mature grapes in the sun for about seven days. After drying, classic white vinification follows. The long lasting fermentation takes place in stainless steel tanks at 17°C.

MATURATION

It has been matured for ten years in used French oak barrels.

AGEING POTENTIAL

The ageing potential of this sweet wine is up to twenty years.

TASTING

Amber-honey colored wine, with brown overtones. It has a multifaceted, complex aromatic bouquet; it releases aromas of dried fruits, nuts, mocha coffee and cocoa powder. Extremely good structure, balanced rich buttery taste, with intense aromas of ageing. Aromatic long lasting aftertaste.

SERVING WITH FOOD

Should be served at 10°C and is ideal for chocolate based desserts, such as chocolate tart, caramel au beurre sale et chocolat noir and tarts with dried figs or black fruits. It would well accompany crema catalana or other desserts with burnt caramel. Helios will also complement some traditional Cretan pastries and pies, such as "kalitsounia" or "sfakiani pita".

Red sweet wine that was released in 2005. "Helios" means "sun", as the summer sun is vital for its production.



500 ml

ALCOHOL 13,6% vol
RES. SUGARS 197,18 gr/lt
TOT. ACIDITY 6,9 gr/lt
TOT. SULFUR 138 mg/lt
pH 3,50

