



"ALARGO" DOULOUFAKIS 2016

Red Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

A warm and fruity 100% Syrah from Crete, a wonderful combination of Mediterranean and Cretan temperament. This wine has everything to conquer the most discerning and sophisticated palate. Syrah variety has well adapted to the Cretan vineyard, fact which is proved by the love of the particular grape to the Mediterranean climate.

VINEYARD

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

VINIFICATION

Classic red vinification in stainless steel tanks. The fermentation takes place at 24°C to 28°C.

MATURATION

The wine matures in French oak barrels for twelve months. We use new, second and third use barrels.

AGEING POTENTIAL

This wine is capable of ageing for up to ten years.

TASTING

This wine is very dark-red coloured, close to Tyrian red. It has a complex aromatic bouquet that is reminiscent of plum, dark cherry jam, vanilla, dried ham and dark chocolate. The wine has an overabundant flavour profile which -as time passes- becomes richer. It has a thick taste, with juicy tannins and a long lasting, spicy aftertaste.

SERVING WITH FOOD

Should be served at 17°C and would well accompany red meat with rich sauces, hunting, pork shank and the traditional Italian dish "osso buco". It would equally well accompany lobster cooked in red wine sauce or red tuna fillet, cooked on the grill.

Red wine that was released under the brand name "Douloufakis Syrah" in 2005; its name and label were changed in 2011. "Alárgo" means "far away" and the label illustrates a figure of a Cretan man looking into the distance at his homeland.



750 ml / 1,5 lt / 3 lt / 5 lt

ALCOHOL 14,1% vol
RES. SUGARS 4 gr/lt
TOT. ACIDITY 7.2 gr/lt
TOT. SULFUR 86 mg/lt
pH 3.67

