



"ALARGO" DOULOUFAKIS 2018

White Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

From Assyrtiko 100% which is the most famous Greek variety and intertwined with Santorini island.

It was challenge for the winemaker; what will be the character of the wine and how this variety will be cultivated in Crete. Finally, we think that this variety really expresses its typical features at the vineyards of Dafnes, which are high acidity combined with mineral and metallic notes.

VINEYARD

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

VINIFICATION

Classic white vinification with fermentation in stainless steel tanks, at a low temperature (18°C). It was aged for 1 year in bottle.

AGEING POTENTIAL

It can be aged for up to 5 years. It has a very interesting evolution over time. Fresh citrus flavours morph into different and complex such as roasted nuts, toasted bread, earthy and metallic aromas.

TASTING

White-yellow colour and soft citrus aromas. It has a mineral taste which is the characteristic feature of the variety. Its high acidity balances with its full body.

SERVING WITH FOOD

Should be served cool, at 10°C, and would make an ideal companion to fish food.

White wine that was released in 2016. "Alárgo" means "far away" and the label illustrates a figure of a Cretan man looking into the distance at his homeland.



750 ml

ALCOHOL 13.5% vol
RES. SUGARS 2 gr/lt
TOT. ACIDITY 6.55 gr/lt
TOT. SULFUR 140 mg/lt
pH 3.18

