



"AMPHORA MUSCAT" DOULOUFAKIS 2017

Natural White Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

This wine is made 100% of Muscat of Spina grapes; a very old Cretan variety which was named after the name of the community of Spina in the province of Selino, Chania.

VINEYARD

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

VINIFICATION

Vinification in traditional Cretan jars (pithoi) of 250-300lt, through the extraction process, without adding yeast and with the minimal amount of sulfur. After 3 months of extraction and after separation, the wine remained for 2 more months in the pithoi. Afterwards the wine matured for 4 months in stainless steel tanks.

AGEING POTENTIAL

It can be aged for up to 5 years.

TASTING

Its colour is slightly orange and yellow. It has not been filtered, therefore has a noticeable turbidity and a possible thin layer of sediment. Full and tannic body. Its aromas are more complicated and evolved than the intense flowerish aromas one would expect from a fresh Muscat wine. Aromas of fruit and nuts, like hazelnut, cucumber, yellow apple, honey, bergamot and dried orange.

SERVING WITH FOOD

Should be served at 10-12°C. It can be wonderfully combined with red meat due to tannins. Enjoy it with spicy baked lamb, dare to try it also with a steak. It perfectly accompanies roasted fatty fish (salmon, tuna, eel) with citrus sauces, or smoked aged cheeses as well. Its complex profile can complement dishes with spices, such as saffron, cinnamon or cardamom. So, it is well combined with Moroccan or Asian dishes, and it also balances special flavours like traditional Japanese cuisine (soy).

"MUSCAT AMPHORA" was launched in 2017. This wine was vinificated like the wine produced in Crete 4.000 years ago.



750 ml

ALCOHOL 14.8% vol
RES. SUGARS 3.5 gr/lt
TOT. ACIDITY 5.9 gr/lt
TOT. SULFUR 8 mg/lt
pH 3.65

