



"DAFNIOS" DOULOUFAKIS 2017

Red Dry Wine

Protected Designation of Origin "DAFNES"

GRAPE VARIETY

A delightful and unusual wine, that has generated interest in the palates of sophisticated wine consumers and restless wine lovers. For those who are unaware of the wines from Liatiko, it will be a great discovery of a traditional and rare wine type, that will offer great enjoyment. The wine is produced from the red variety Liatiko (100%), one of the noblest indigenous varieties of the Cretan vineyards.

VINEYARD

In the area of Dafnes, near Heraklion (Crete), at 350 metres above sea level. The indigenous variety Liatiko is mainly found in Dafnes and offers dry wines, but can be used in sweet sun dried wines as well.

VINIFICATION

Classic red vinification. The alcoholic fermentation lasts for 3 days at 20°C and then continues at 25°C in stainless steel tanks.

MATURATION

The wine matured for up to 12 months in French oak barrels of 1.5t and 3t.

AGEING POTENTIAL

This wine will age for about eight years.

TASTING

Its aroma will surprise you with its bouquet of spices such as olives, rich dark fruits and hints of tannins that will age and mature unfolding -as time passes- aromas of nuts, raisins and leather. The colour is light red with orange hues, which is characteristic of this variety. As you first taste it, you will experience the continuation of the heady bouquet and will discover a wine of medium body, good acidity, soft and tasteful tannins, which make it mostly elegant to drink!

SERVING WITH FOOD

Should be served at 17°C. This wine could accompany a simple or complex food menu or just a special relaxing moment.

"Dáfnios" Red was released under the brand name "Dafnés" in 1997 and changed for first time its name and label in 2005. The second label change was in 2009.

"Dáfnios" derives from the name of our village, "Dafnés".



750 ml / 1.5 lt / 3 lt

ALCOHOL 13.8% vol
RES. SUGARS 1.7 gr/lt
TOT. ACIDITY 5.65 gr/lt
TOT. SULFUR 105 mg/lt
pH 3.59

