



"ENOTRIA" DOULOUPAKIS 2019

Rose Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

A seductive rosé wine, a blend of two varieties: the autochthonous Cretan Kotsifali (60%) and the French originated Syrah (40%).

VINEYARD

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

VINIFICATION

Before alcoholic fermentation, pre-fermentation in the form of cold maceration takes place, separately for each grape variety. Grapes are crushed and the skins remain in contact with the juice for a short period time; this happens in order to achieve the pleasant rose colour of the wine. The alcoholic fermentation takes place at 17°C in stainless steel tanks.

AGEING POTENTIAL

The wine is fresh and not intended for ageing. Therefore, early consumption is recommended.

TASTING

Rich rose-coloured wine, similar to the colour of grains of a pomegranate, with gentle orange hues. The aroma is reminiscent of strawberry and cherry. Fruity and juicy flavour with just a hint of caramel. It has a soft and pleasant aftertaste.

SERVING WITH FOOD

Should be served at 10°C. It is ideal for summer, for a barbecue, for a picnic or just for sitting outside in your garden and enjoying. This wine pairs well with some traditional Greek starters, for example "fava pantremeni" (boiled split peas with onion), octopus tentacles in wine sauce or butter beans (giant white beans) with spinach in tomato sauce. It is perfect with lamb or young goat chops, cooked medium. It complements fish dishes such as striped red mullet, red mullet in the pan, smoked mussels, scallops, grilled octopus tentacles and pasta with seafood. It would also be an ideal companion to a fresh fruit salad full of red summer berries.

"Enótria" means "The Land of Wine".

Rose wine that was released in 2005 and its label was first changed in 2008 and then again in 2018.



187 ml / 375 ml / 750 ml

ALCOHOL 14.3% vol
RES. SUGARS 2.2 gr/lt
TOT. ACIDITY 6.3 gr/lt
TOT. SULFUR 105 mg/lt
pH 3.48

