



"ENOTRIA" DOULOUFAKIS 2019

White Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

A charming wine blend of three grape varieties: the Cretan Vilana (70%), the international Sauvignon Blanc (20%) and the Cretan version of the aromatic White Muscat, Muscat of Spina (10%).

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), in order to express, in the best way, the aromatic compounds of the three grape varieties and preserve the full fruity character of the wine. Each grape variety is vinified separately.

AGEING POTENTIAL

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

TASTING

The wine is pale, almost straw-like in colour, has a great aromatic and fruity expression which prevails in its structure and character. This wine retains its freshness due to the well-balanced acidity, leaving a refreshing aftertaste.

SERVING WITH FOOD

Should be served very cool, at 10°C, and would make an ideal companion to a variety of foods, such as small fried fish, mild in taste seafood, chicken with estragon and white or black-eyed beans flavoured with oregano and thyme.

It would also make an ideal combination to some Greek traditional dishes, like "yemista" (vegetables stuffed with rice, flavoured with spearmint and fennel), "ladera" (mostly vegetables, cooked in olive oil) or the delicious fennel pie.

"Enótria" means "The Land of Wine".

White 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 13.2% vol
RES. SUGARS 1.4 gr/lt
TOT. ACIDITY 5.5 gr/lt
TOT. SULFUR 101 mg/lt
pH 3.52

