



"FEMINA" DOULOUFAKIS 2018

White Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

An excellent aromatic food wine, famous during the Venetian Occupation (between the 14th and 16th century AD). It is impressive in its freshness and unique bouquet of aromas. It is exclusively produced from Malvasia di Candia Aromatica, an excellent white grape variety which has achieved more prominence in recent years in Cretan vineyards.

VINEYARD

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

VINIFICATION

Classic white vinification that takes place in stainless steel tanks, at the controlled temperature of 18°C.

AGEING POTENTIAL

This wine will age for up to four years.

TASTING

Light golden colour, followed by an attractive aroma. The enchanting aroma is reminiscent of lemon blossom, jasmine and some exotic fruits like passion fruit or mango. Dry flavour with refreshing acidity. Pleasant and long lasting aftertaste.

SERVING WITH FOOD

Should be served between 9-10°C and due to its special aromatic personality, it pairs well with fish dishes like bass with fennel bulb or bream stuffed with aromatic herbs. You can also combine it with asparagus omelet. It is an asset to Asian cuisine, sweet and sour dishes and is also unforgettable with sushi. Lastly, not forgetting our beloved Cretan dishes, fresh broad beans with artichokes and aromatic herbs are nicely accompanied with a glass of Femina wine.

White wine that was released in 2010.

"Femina", a wine of female character.



750 ml

ALCOHOL 12.91% vol
RES. SUGARS 1.3 gr/l
TOT. ACIDITY 5.7 gr/l
TOT. SULFUR 115 mg/l
pH 3.54

