



"HELIOS" DOULOUPAKIS 2008

Red Natural Sweet Wine
Table Wine

GRAPE VARIETY

An impressive dessert wine, full of aromas and flavours. It is made from the sun dried grapes of the Cretan variety Liatiko (100%).

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 sweet sun-dried wines, but it can be used in dry wines as well.

VINIFICATION

After the harvest, we dry the mature grapes in the sun for about seven days. After drying, classic white vinification follows. The long lasting fermentation takes place in stainless steel tanks at 17°C.

MATURATION

It has been matured for ten years in used French oak barrels

AGEING POTENTIAL

The ageing potential of this sweet wine is up to twenty years.

TASTING

Amber-honey coloured wine, with brown overtones. It has a multifaceted, complex aromatic bouquet; it releases aromas of dried fruits, nuts, mocha coffee and cocoa powder. Extremely good structure, balanced rich buttery taste, with intense aromas of ageing. Aromatic long lasting aftertaste.

SERVING WITH FOOD

Should be served at 10°C and is ideal for chocolate based desserts, such as chocolate tart, caramel au beurre sale et chocolat noir and tarts with dried figs or black fruits. It would well accompany well crema catalana or other desserts with burnt caramel. Helios will also complement some traditional Cretan pastries and pies, such as "kalitsounia" or "sfakiani pita".

Red sweet wine that was released in 2005. "Helios" means "sun", as the summer sun is vital for its production.



500 ml

ALCOHOL 14.4% vol
RES. SUGARS 125 gr/l
TOT. ACIDITY 8 gr/l
TOT. SULFUR 123 mg/l
pH 3.14

