



## "SPARKLING" DOULOUFAKIS

White Wine BRUT  
Méthode Traditionnelle

### GRAPE VARIETY

A sparkling white wine, which comes from Vidiano grapes. This is an excellent indigenous Cretan variety that gives us high quality dry wines. The sparkling Douloufakis white wine is produced from 100% Vidiano, vintage 2016, and it has added another tasting dimension to this variety.

### VINEYARD

The vineyard is located in the area of Dafnes, near Heraklion (Crete), at an altitude of 550 metres; the soil is loamy, of fine gravel and calcium content.

### VINIFICATION

The initial classic white wine was aimed to form a base wine suitable for producing sparkling wine by the Méthode Traditionnelle. That is, a high acidity and low pH wine {to withstand ageing}, which produced a neutral aromatic profile and strong body. Followed by the second fermentation in the bottle, the wine remained on lees {sur lies fines} for 24 more months.

The disgorging was completed in May 2019 by selecting a liqueur d'expédition to give us a brut wine.

### AGEING POTENTIAL

Suggested ageing: four years.

### TASTING

The wine is almost straw-like in colour and when carefully poured, a cascade of silver bubbles will envelop the glass and dance in a sparkling creamy foam, creating a complex aroma, reminiscent of apples, apricots, honey and wax of bees. It is a vibrant, refreshing, sparkling wine with a long aftertaste.

### SERVING WITH FOOD

We recommend placing the wine in an ice bucket for half an hour prior to serving at a temperature of 9-10°C.

It is a sparkling wine with a range of possibilities: as a simple aperitif on a fine summer's day or an unexpected celebration, but truly, this wine will come into its own if you team it with food.

It would be an excellent companion to oysters, scallops, sushi, mussels or lobster dripping with a bisque sauce. If seafood doesn't appeal to you, then most chicken dishes would gain from being accompanied by this exciting sparkling wine.

Our Sparkling Wine was released in 2015 under the brand name "Sparkling Douloufakis".



750 ml / 1.5 lt / 3 lt

ALCOHOL 12.4% vol  
RES. SUGARS 4 gr/lt  
TOT. ACIDITY 6.8 gr/lt  
TOT. SULFUR 90 mg/lt  
pH 3.32

