

DOULOUFAKIS

Vidiano



HISTORY -

The winery is located in the village of Dafnes near the city of Heraklion, Crete. The area has a rich wine history of winemaking and viticulture. From grandfather to father and then to grandson, the Doulooufakis family has been involved in viticulture and wine production for three generations. More than half a century later, the same winery, now more contemporary than ever, continues to produce high quality products with the same passion. The family wine making tradition is continued by Nikos Doulooufakis, who studied oenology in Piemonte, Italy, an area where the engagement with wine has evolved into a science. From the beginning, his main concern was the restructuring of the family vineyards and the modernization of the winery.

ECOSYSTEM -

The privately owned vineyards are located on hillsides with clay-loam textured soil, with a high percentage of limestone. Doulooufakis owns 20 hectares in total. Nikos Doulooufakis' decided he wanted to invest in local varieties such as Liatiko, Vidiano, and Malvasia di Candia Aromatica - giving prominence to the potential of wines from Cretan varieties.

VINIFICATION -

Grapes were harvested by hand. Cold maceration to 10% of the grapes for 24 hours. Fermentation is done in stainless steel tanks at cold temperatures.

AGEING -

The wine remains on its lees, in stainless steel tank for a couple of months, then bottled.

TASTING NOTES -

Pale golden color. Peach and apricot aromas are dominant and quince traces. There are floral notes of chamomile, jasmine, and herbs. Rich flavor with the same dominant aromas. On the palate well-balanced acidity, full-bodied with a fine finish.

COMPOSITION - 100% Vidiano

ALTITUDE - 1,148 ft

REGION - Dafnes

IRRIGATION - Drip Vine Irrigation

CLASSIFICATION - Crete PGI

ALCOHOL % - 13.9%

AGE OF VINES - 15 years

PH - 3.37

VINE TRAINING - Guyot

TOTAL ACIDITY - 6.6 grams/liter

SOIL PROFILE - Calcareous Clay-Silt Soils