



Douloufakis 'Aspros Lagos'



Douloufakis Winery is widely recognized in Greece for its excellence in traditional winemaking but with a focus on the future.

In 1930, Dimitris Douloufakis became one of the first winemakers in Crete to produce wines professionally in his traditional, old winery. A consistent award winner, Dimitris's grandson, Nikolas, now runs the winery carrying on his grandfather's traditional practices but with modern equipment in a new facility.

The privately owned vineyards are certified 100% organic and span over 70 acres reaching 1,800 feet elevation in Dafnes, a village close to Iraklio. This region has a long history in viticulture and also has been established as a Protected Designation of Origin for Liatiko wines. In

addition to the natural choice of Liatiko, Nikolas grows other indigenous varieties such as Kotsifali, Vilana, Vidiano, along with other international varieties such as Syrah, Cabernet Sauvignon, Chardonnay.

Varietal Composition:	100% Vidiano
Classification:	PGI Crete
Vinification:	Classic white vinification at 20°C, with fermentation in barrels. The wine matures in new and second use barrels, made of 40% acacia and 60% French oak, for five months.
Alcohol%:	14.1%
pH:	3.0
Total Acidity:	7.3 gr/l
Total Sulfur:	140 mg/l
Winemaker Notes:	Very nice golden color, with hues of green and yellow. Its aroma is rich in white flowers and citrus fruits, with a delicate buttery bouquet of a slight beeswax scent, apricot, linden and melon. Rich flavor that, with some more ageing in the bottle, gets oily characteristics and develops a dense apricot character. You can distinguish a seductive mineral background in the flavor of this wine. Superior, long lasting aftertaste second to none, in apricot tones.
Quantities Produced:	500 cases