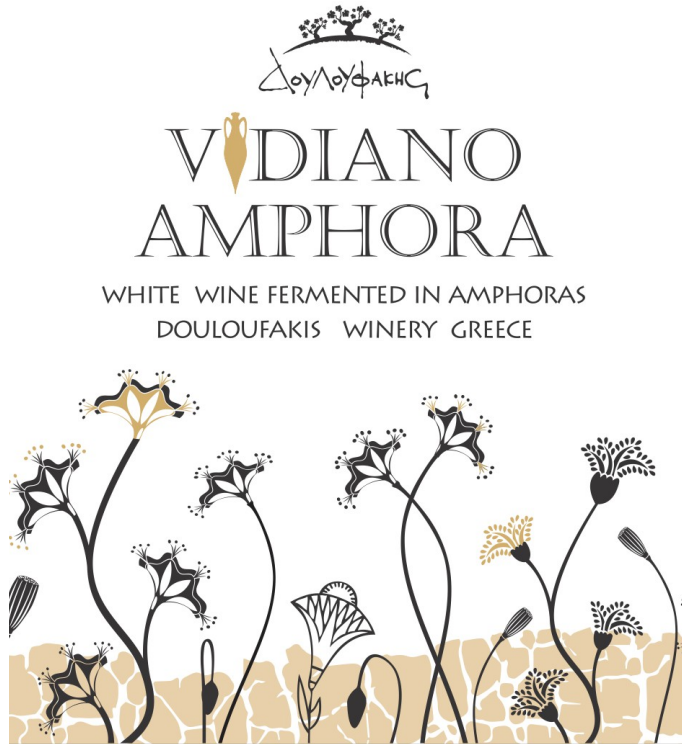




# Douloufakis Vidiano 'Amphora'



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:	Cretan pythi of 250-300lt without adding yeast or sulfur. After 3 months of extraction, the wine matured another 2 months in pithy, and afterwards 4 months in used French barrel.
Alcohol%:	13.0%
pH:	3.14
Total Acidity:	5.2 gr/l
Winemaker Notes:	100% Vidiano fermented and aged on the skins in clay amphorae produced from clay dug from Nikos' own vineyards. A clean and compelling orange wine!
Quantities Produced:	500 cases