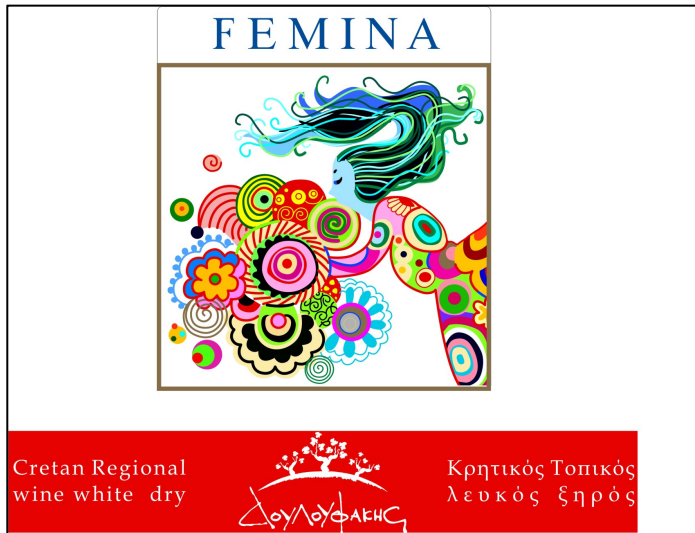




Douloufakis FEMINA



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% Malvasia di Candia Aromatica
Vinification:	Pre-fermentation skin contact, controlled vinification temperature of 17°C and aged in oak barrels and bottled in March 2012.
Alcohol%:	13.6%
pH:	3.29
Total Acidity:	6.1 gr/l
Winemaker Notes:	Pale gold hue color with glints of green. Rich, complicated nose and clean acidity with a long finish.
Quantities Produced:	1,000 cases