



DOULOUFAKIS

Amphora Liatiko

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 Douloufakis 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 Douloufakis, 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. Douloufakis owns 20 hectares in total. Nikos Douloufakis' 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 are harvested by hand. After destemming and crushing, the must and skins are transferred into 250-300lt pythi (amphora), where native yeast fermentation takes place as well as extraction for 3 months with no added sulfur. Wine is racked off the skins and placed back into pythi on its lees for 2 months.

AGEING -

After aging on its lees the wine is racked and then matures in used barrels for 5 months. No fining or filtering and bottled with minimal sulfur.

TASTING NOTES -

Red color with maroon highlights, relatively clear. The wine may show a thin layer of sediment, as it has not been filtered. It was fermented and matured in amphoras, which contributed to bringing out the original aromas of the variety and developing simultaneously wonderful aromas of oxidative ageing. Skin contact lasted more than 40 days providing the wine with rich tannic structure, while the slow exchange of oxygen from the amphora's pores provided it with a rich texture. Earthy aromas and noticeable minerality.

COMPOSITION - 100% Liatiko

ALTITUDE - 1,148 ft

REGION - Dafnes

IRRIGATION - Drip Vine Irrigation

CLASSIFICATION - Crete PGI

ALCOHOL % - 14.4%

AGE OF VINES - 25 years

PH - 3.51

VINE TRAINING - Single or Double Cordon Royat

TOTAL ACIDITY - 6.3 grams/liter

SOIL PROFILE - Calcareous Clay-Silt Soils