

DOULOUFAKIS

Malvasia Femina



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 clayey-loam textured soil, high percentage of limestone and are 20 hectares. Nikos Douloufakis' choice was to invest in local varieties such as Liatiko, Vidiano, and Malvasia dl Candia Aromatica, giving prominence to the potential of wines from Cretan varieties.

VINIFICATION -

Grapes were harvested by hand. Fermentation is done in stainless steel tanks at cold temperatures to preserve freshness. Wine is racked off of the lees and put back into stainless steel tanks.

AGEING -

The wine spends a short time in stainless steel tanks then bottled fresh.

TASTING NOTES -

Light golden color, followed by an attractive aroma. The enchanting aroma is reminiscent of lemon blossom, jasmine and some exotic fruits like passion fruit or mango. Dry flavor with refreshing acidity. Pleasant and long-lasting aftertaste.

COMPOSITION - Malvasia dl Candia Aromatica

ALTITUDE - 1,148 ft

REGION - Dafnes

IRRIGATION - Drip Vine Irrigation

CLASSIFICATION - Crete PGI

ALCOHOL % - 13.9%

AGE OF VINES - 16 years

PH - 3.25

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 6.5 grams/liter

SOIL PROFILE - Calcareous Clay-Silt Soils