



"ALARGO" DOULOUPAKIS 2024

White Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

From Assyrtiko 100%, which is the most famous Greek variety and intertwined with Santorini island.

It was a challenge for the winemaker: how this variety would be cultivated in Crete and what would the character of the wine be? Finally, we think that this variety really expresses its typical features at the vineyards of Dafnes, which are high acidity combined with mineral and metallic notes.

VINEYARD

In the area of Dafnes, near Heraklion (Crete), at 350 meters above sea level.

VINIFICATION

Classic white vinification with fermentation in stainless steel tanks, at a low temperature (18°C). It was aged for 1 year in bottle.

AGEING POTENTIAL

It can be aged for up to 5 years. It has a very interesting evolution over time. Fresh citrus flavours morph into different and complex ones such as roasted nuts, toasted bread, earthy and metallic aromas.

TASTING

White-yellow colour and soft aromas of dried citrus. It has a mineral taste which is the characteristic feature of the variety and reminds wines from Santorini. Its crispy acidity is in balance with its full body.

SERVING WITH FOOD

Should be served cool, at 10°C. Pair it with fatty dishes, like a creamy spaghetti carbonara, as the acidity balances the fat taste. Try it with fried fish like cod or bass in the oven.

White wine that was released in 2016. "Alárgo" means "far away" and the label illustrates a figure of a Cretan man looking into the distance towards his homeland.



750 ml

ALCOHOL 13,9 % vol
RES. SUGARS 3,5 gr/lt
TOT. ACIDITY 6,9 gr/lt
TOT. SULFUR 126 mg/lt
pH 3,04

