



# "DAFNOS" DOULOUFAKIS 2025

White Dry Wine

Protected Geographical Indication "CRETE"

## GRAPE VARIETY

An excellent wine produced from 100% Vidiano grape; a very old Cretan grape variety which has been ignored for many years, but due to the arduous and persistent efforts of some inspired winemakers of Crete has come back to the foreground and has given high quality wines in recent years.

## 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 temperature of 18°C. There is no barrel usage in either fermentation or maturation.

## AGEING POTENTIAL

It can be aged up to 5 years. It develops a surprisingly different character over time. Fresh fruity aromas morph into butter, dense apricot, melon, wax, but also flintstone notes.

## TASTING

Pale golden colour. Peach and apricot aromas are dominant and quince traces. There are floral notes of chamomile, jasmine and herbs. Rich flavour with the same dominant aromas. On the palate well-balanced acidity, full-bodied with a fine finish.

## SERVING WITH FOOD

Should be served at a temperature of 9-10°C; it would be a fine accompaniment to fish, like sole "meunière", John Dory, grilled mackerel and weakfish. It would also accompany pork with celery, the traditional Cretan pork with leeks, lamb "fricassée" with lettuce. It would also make an ideal companion to chickpea soup with lemon sauce or salad of boiled chickpeas with herbs.

"Dáfnos" White was released in 2005. Its label was redesigned in 2010 and the last one in 2022. "Dáfnos" derives from the name of our village, Dafnés.



750 ml / 1.5 lt / 3 lt

ALCOHOL 13.1 % vol  
RES. SUGARS 2 gr/l  
TOT. ACIDITY 5.4 gr/l  
TOT. SULFUR 105 mg/l  
pH 3.46

