

"ENOTRIA" DOULOUFAKIS 2025

White Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

A charming wine blend of three grape varieties: the Cretan Vilana (70%), the international Sauvignon Blanc (20%) and the Muscat of Spina (10%) - Cretan version of the aromatic White Muscat.

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). Each grape variety is vinified separately, in order to express, in the best way, the aromatic compounds of those three grape varieties and preserve the full fruity character of the wine.

AGEING POTENTIAL

The wine is fresh and not intended for ageing. Therefore, early consumption is recommended.

TASTING

The wine is white-yellow, almost straw-like in colour, has a great aromatic and fruity expression as well as a round and rich structure and a pleasant character. This wine retains its freshness due to the well-balanced acidity, leaving a refreshing aftertaste.

SERVING WITH FOOD

Should be served cool, at 10°C, and would make an ideal companion to a variety of foods, such as small fried fish, mild in taste seafood, chicken with estragon and white or black-eyed beans, flavoured with oregano and thyme.

It would also make an ideal combination to some Greek traditional dishes, like "yemista" (vegetables stuffed with rice, flavoured with spearmint and fennel), "ladera" (mostly vegetables, cooked in olive oil) or the delicious fennel pie.

"Enótria" means "The Land of Wine". White wine that was released in 2005, and its label was redesigned in 2008, then again in 2018, and for a third time in 2026.



187 ml / 375 ml / 750 ml

ALCOHOL 13.2 % vol
RES. SUGARS 2 gr/ltr
TOT. ACIDITY 5.8 gr/ltr
TOT. SULFUR 106 mg/ltr
pH 3.41

