

# "TACHTAS" DOULOUFAKIS 2024

White Dry Wine

## GRAPE VARIETY

A white grape variety with large, golden yellow berries that was responsible for both raisin and wine production. Until the 1970s this white variety was quite widespread in the region, and it was even used for raisin production, before being displaced by the seedless Sultanina.

## 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.

## AGEING POTENTIAL

It can be aged up to 3 years.

## TASTING

In the glass, Tachtas, vinified in stainless steel tanks, definitely wins the first impression with its deep, yellow color. Its nose is explosive, as the aromas of pears boiled in syrup, ripe peaches, apricots and flowers can be quite captivating.

## SERVING WITH FOOD

This bouquet is characterized by a sweet sensation that is also found on the pallet in the form of softness and roundness. Characteristics that are combined with its moderate body, and make Tachtas particularly versatile at the table. "Tachtas" would accompany well with white meat and pasta au gratin, but also many exotic recipes that contain curry or turmeric would make a great combination with this wine.

Crete has an inexhaustible wealth of hidden wine treasures, such as the white variety "Tachtas".

This is the first release of "Tachtas Douloufakis", in only 2000 bottles.



750 ml

ALCOHOL 13,6% vol  
RES. SUGARS 1.7 gr/lt  
TOT. ACIDITY 5,4 gr/lt  
TOT. SULFUR 143  
mg/lt  
pH 3.36

