



"ASPROS LAGOS" DOULOUFAKIS 2025

White Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

A unique white wine 100% made from the excellent Cretan Vidiano variety, planted at the outstanding terroir of "Aspros Lagos" vineyards. The configuration style and its rich personality is also due to the barrel usage.

VINEYARD

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

VINIFICATION

The winemaking process begins with static settling. Alcoholic fermentation initially takes place in stainless steel tanks at 16°C for two days. Then, the must is transferred to barrels, where fermentation is completed at 19°C. This is followed by the bâtonnage process. The wine remains in the barrels for five months before bottling.

MATURATION

The wine matures in new and second use barrels, made of 40% acacia and 60% French oak, for five months.

AGEING POTENTIAL

The wine can be aged for 7 years.

TASTING

Very nice golden colour, with green and yellow hues. Its aroma is rich of white flowers and citrus fruits, with a delicate buttery bouquet of a slight beeswax scent, apricot, linden and melon. Rich flavour that, while being aged in bottle, gets velvet, buttery and develops a dense apricot character. You can distinguish a seductive mineral flavour in the background. Superior, long lasting aftertaste second to none, in apricot tones.

SERVING WITH FOOD

Should be served at 10°C and would accompany well fish, such as grouper, red porgy, common dentex, lobster, grilled scorpaena, turbot and all shellfish, as well as pork with dried fruit and pullet with white sauce and mushrooms. Brilliant is the combination of this wine with some Cretan traditional dishes, like boiled young goat and pilaf or "lamb with askolibroi (lamb with golden thistle).

White wine that was released in 2008. "Aspros Lagós" means "White Hare" and is the placename of the vineyard.



750 ml / 1,5 lt / 3 lt

ALCOHOL 13,2 % vol
RES. SUGARS 3,3 gr/lt
TOT. ACIDITY 6,4 gr/lt
TOT. SULFUR 129 mg/lt
pH 3.29

