



"EPOCH" DOULOUFAKIS 2025

White Medium Sweet Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

A pleasant medium sweet wine with fruity character. Cretan vine clone of Muscat; Muscat White of Spina 50% and Vilana 50%.

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 17°C. The fermentation takes place separately for each grape variety. Concentrated must is added for sweetening.

AGEING POTENTIAL

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

TASTING

Wine with light yellow colour. The aroma is intense with a pleasant white ripe fruit character. Appears round in flavour with very good balance and rich body.

SERVING WITH FOOD

Should be served at 10°C. Drink it with troffie pasta (hand twisted spaghetti) in cream cheese sauce. It also accompanies meat in sweet sauces, such as pork chops with honey, balsamic and sesame. Try it with chicken in Thai sauce and egg noodles.

White medium-sweet wine that was released in 2003 as "Douloufakis Hmiglikos". It's label and name were redesigned in 2010.

"Epoch" means "era" and refers to the new eras that open up in our lives. Some circles are closing and new perspectives are opening up in front of us. So, cheers to these new epochs...



ALCOHOL 12,6 % vol
RES. SUGARS 28 gr/lt
TOT. ACIDITY 5,4gr/lt
TOT. SULFUR 121 mg/lt
pH 3.48

