

# "NOTOS - VORIAS" DOULOUFAKIS 2019

## VARIETAL RED DRY WINE OF GREECE



### GRAPE VARIETY

This wine is a blend of 80% Xinomavro, a greek red grape variety, and 20% Liatiko, a native Cretan variety.

By combining these two distinct grapes from opposite ends of the country, we've created a wine that showcases the diversity of Greece's viticulture and offers a versatile flavor profile that complements a wide range of dishes.

### VINEYARD

In Dafnes, Heraklion, Crete, at an altitude of 350 meters.

### VINIFICATION

Temperature-controlled fermentation with selected yeasts was carried out in stainless steel vats at 20-25°C.

### MATURATION

The wine was aged for 12 months in third-use oak barrels.

### AGEING POTENTIAL

It can age gracefully for up to 15 years, undergoing a remarkable transformation. In its youth, the wine presents aromas reminiscent of sun-dried tomatoes.

As it matures, complex tertiary notes of leather, smoky minerality, and dried herbs develop, adding depth and complexity.

The initially firm tannins soften, and the high acidity becomes more integrated, resulting in a profile that grows increasingly elegant and harmonious, highlighting the unique character of the grape.

### TASTING

The wine shows a garnet red color with intense aromas of cherries, sun-dried tomatoes, and herbaceous hints of tomato leaf. The palate, is layered, featuring ripe red fruits, spices, and subtle hints of vanilla and chocolate, leading to a lingering aftertaste.

### SERVING WITH FOOD

Should be served cool, at 10°C Xinomavro's versatility allows it to pair well with certain Japanese dishes.

It complements the rich flavors of teriyaki dishes, such as teriyaki beef or chicken, balancing the sweetness of the sauce. The wine's earthy and savory notes also pair well with miso-glazed dishes and soy-based sauces. For a more adventurous pairing, try Xinomavro with grilled eel (unagi), where the wine's acidity cuts through the richness, or with sukiyaki, where it complements the savory, umami flavors.

It was released in 2018 and brings together Xinomavro from Northern Greece and Liatiko from Crete in a captivating dialogue between two distinct terroirs. "NOTOS-VORIAS" ("SOUTH-NORTH") perfectly captures this union.



750 ml

ALCOHOL 13,2 % vol  
RES. SUGARS 2,2 gr/lt  
TOT. ACIDITY 7,7 gr/lt  
TOT. SULFUR 98 mg/lt  
pH 3,32

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