



"SAUVIGNON BLANC" DOULOUFAKIS 2022

White Dry Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

Sauvignon Blanc 100% with a touch of Crete! The warm climate enriches the aroma and gives the wine body and soul, without taking away any of its zest and vivacity. This variety, among other international varieties, makes the most of the island's individual terroir, to reveal its character in a unique and most interesting manner.

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 5 years. Its evolution over time is very interesting. Fresh aromas evolve into a complex bouquet of honey, ripe fruit, herbs and minerality.

TASTING

Gold-coloured with lemon glints. Ripe, melony nose. Firm, full-body textured. Crisp, clean finish. A nicely made Sauvignon Blanc with plenty of character and good balance.

SERVING WITH FOOD

Should be served at 9-10°C. It is an ideal combination with fried mullets or goatfish. It would be also a perfect accompaniment to roasted cod with guacamole. Drink it also with olive oil dishes, such as stuffed zucchini flowers with parsley and mint.

White wine that was released in 1996 as "Douloufakis Sauvignon Blanc".

This is a brand new label, released with the vintage of 2021. This time, our aim was to create a label that would reflect the place, the soil and the vineyards where the wine is produced. We were inspired by the beautiful aerial photography of the vineyards.

The different shades of green, that the amazing viticultural zone of Dafnes displays, compose a wonderful natural patchwork. So, we came up with this balanced, yet modern design in green colour.



750 ml

ALCOHOL 13.5% vol
RES. SUGARS 1.9 gr/lit
TOT. ACIDITY 6.5 gr/lit
TOT. SULFUR 108 mg/lit
pH 3.28

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