

### GRAPES



A dry version of the Liatiko variety, one of the most noble indigenous varieties of the Cretan vineyards.

### VINEYARD



In the area of Dafnes, near Heraklion (Crete), at 350 metres above sea level. The indigenous variety Liatiko is mainly found in Dafnes and offers dry wines, but can be used in sweet sun dried wines as well.

### VINIFICATION



Classic red vinification. The alcoholic fermentation lasts for 3 days at 20°C and then continues at 20°C, in stainless steel tanks.

### SPECIFICATIONS



Alcohol : 13% vol  
Residual sugar: 3,0 gr/l  
Total acidity: 7 gr/l  
Total Sulfur: 24 mg/l

### MATURATION



50% being matured for up to 8 months in large French oak barrels and the remainder matured in 225 ltr used barrels.

### AGEING POTENTIAL



This wine will age for about eight years.

### TASTING



Its aroma will surprise with its bouquet of spices, olives, dark rich fruits, and hints of tannin's that will age and mature unfolding with time, aromas of spices, nuts, raisins and leather. The colour is a light red with orange hues that is characteristic of this variety. In your first taste you will experience a continuity of the heady bouquet and will find a wine of medium body, good acidity, soft and tasteful tannin's, that make this wine an elegant wine to drink.

### SERVING



Should be served at 17°C. This wine could accompany a simple or complex food menu, or, a special relaxing moment.

### DISTINCTIONS



Year	Country	Competition / Degustation	Vintage	Distinction
2017	U.K.	<i>Decanter</i>	2016	Silver medal
2017	U.S.A.	<i>TEXSOM</i>	2016	Silver medal
2016	Japan	<i>Sakura</i>	2012	Silver medal
2015	U.S.A.	<i>Wine Advocate - Mark Squires</i>	2013	<b>89/100</b>
2015	France	<i>Tasted 100% Blind - Andreas Larsson</i>	2013	<b>86/100</b>



"Dafnios", from the name of our village, Dafnes.



750ml  
1,5lt  
3lt