

GRAPES



An excellent aromatic food wine, famous during the Venetian Occupation (between the 14th and 16th century AD). It is impressive in its freshness and unique bouquet of aromas. It is exclusively produced from Malvasia di Candia Aromatica, an excellent white grape variety which has achieved more prominence in recent years in Cretan vineyards.

VINEYARD



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

VINIFICATION



Classic white vinification that takes place in stainless steel tanks, at the controlled temperature of 18°C.

SPECIFICATIONS



Alcohol : 13,5% vol  
Residual sugar: 2,1 gr/l  
Total acidity: 6,0 gr/l  
Total Sulfur: 56 mg/l

AGEING POTENTIAL



This wine will age for up to four years.

TASTING



Light golden color, followed by an attractive aroma. The enchanting aroma is reminiscent of lemon blossom, jasmine and some exotic fruits like passion fruits or mangoes. Dry flavour, with a refreshing acidity. Pleasant and long lasting aftertaste.

SERVING



Should be served between 9-10°C and due to its special aromatic personality, it pairs well with fish dishes like bass with fennel bulb or bream stuffed with aromatic herbs. You can also combine it with asparagus omelette. It is an asset to Asian cuisine, sweet and sour dishes and is also unforgettable with sushi. Lastly, not forgetting our beloved Cretan dishes, fresh broad beans with artichokes and aromatic herbs are nicely accompanied with a glass of Femina wine.

DISTINCTIONS



Year	Country	Competition / Degustation	Vintage	Distinction
2017	U.S.A.	Wine Advocate - Mark Squires	2016	91/100
2017	U.K.	Decanter	2016	Silver medal
2017	Greece	Thessaloniki I.W.S.C.	2016	Silver Medal
2016	U.S.A.	TEXSOM	2015	Silver Medal
2016	Japan	Sakura	2015	Gold medal



"Femina", a wine of female character.



750ml