

GRAPES



A unique white wine 100% made from the excellent Cretan Vidiano variety, planted at the outstanding terroir of "Aspros Lagos" vineyards. The configuration of its rich personality is also due to the barrel usage.

VINEYARD



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

VINIFICATION



Classic white vinification at 20°C, with fermentation in barrels.

SPECIFICATIONS



Alcohol : 13,8% vol
Residual sugars: 1.5 gr/l
Total acidity: 6.3 gr/l
Total Sulfur: 100 mg/l

MATURATION



The wine matures in new and second use barrels, made of 40% acacia and 60% French oak, for five months.

AGEING POTENTIAL



The wine itself can be aged for 7 years

TASTING



Very nice golden color, with hues of green and yellow. Its aroma is rich in white flowers and citrus fruits, with a delicate buttery bouquet of a slight beeswax scent, apricot, linden and melon. Rich flavor that, with some more ageing in the bottle, gets oily characteristics and develops a dense apricot character. You can distinguish a seductive mineral background in the flavor of this wine. Superior, long lasting aftertaste second to none, in apricot tones.

SERVING



Should be served at 10°C and accompanies well fish, such as grouper, red porgy, common dentex, lobster, grilled scorpaena, turbot and all shellfish, as well as pork with dried fruit and pullet with white sauce and mushrooms. Brilliant is the combination of this wine with some Cretan traditional dishes, like boiled young goat and pilaf or "lamb with askolibroi (lamb with golden thistle).

DISTINCTIONS



Year	Country	Competition / Degustation	Vintage	Distinction
2017	U.K.	Decanter	2016	Silver medal
2016	Japan	Sakura	2014	Silver medal
2014	U.S.A.	Wine Advocate - Mark Squires	2013	88/100
2012	Greece	Thessaloniki I.W.S.C.	2011	Silver medal
2010	Belgium	Concours Mondial de Bruxelles	2009	Gold medal

! "Aspros Lagós" means "White Hare". It is the placename of the vineyard.



750ml
1,5lt
3lt