



MICHALAKIS ESTATE

Michalakis Estate EVANTHIS



Varietal Composition: Plyto, Vilana, Sauvignon Blanc

Style: Dry White

Geographical Indication: Protected Geographical Indication (PGI), Heraklion.

Vintage: 2019

Region: Partheni, Heraklion Crete

Vineyards: Mountain vineyards of the estate at an altitude of 600 meters.

Hand Harvest: End of August for Vilana and Plyto, beginning to end of August for Sauvignon Blanc.

Alcoholic Content: 12,5% by Vol.

Vinification: Separate vinification for each vineyard. Cold maceration for 6 hours.

Selection of free run must (up to 0.2 bar). Vinification with static clarification at low temperatures for the duration of fermentation (14°C).

Organoleptic Characteristics: White-lemon colour with light green highlights.

Lovely fruity aromas of kiwi, grapefruit and peach with lemon character and lime.

Complex taste with balanced acidity, flavours of mango and avocado.

Harmony of Flavours: Seafood appetizers, poultry, white meats with herbs and Mediterranean pasta.

Served at: 12-13 °C