



MICHALAKIS
E S T A T E



Michalakis Estate, Kotsifali

Varietal Composition: Kotsifali 100%

Style: Dry Red

Classification: Protected Geographical Indication (PGI), Heraklion

Vintage: 2018

Region: Partheni, Heraklion Crete

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

Hand Harvest: End of August until beginning of September 2018.

Alcohol Content: 12,5% by Vol.

Vinification: Classic red wine vinification at low temperature at the beginning of the extraction, frequent pumping over and maceration for 15 days. Malolactic fermentation and maturation in French and American oak barrels for 6 months. Can be cellared for 5-8 years.

Sensory Characteristics: Deep red with brownish highlights.

Aromas of dry plum, ripe red fruit and vanilla.

Rich body with velvet tannins and barrel flavors of vanilla and cocoa.

Harmony of Flavors: Grilled and braised meats, yellow cheeses.

Served at: 16-18°C