



MICHALAKIS E S T A T E

M³ Rosé



Varietal Composition: Mandilari, Merlot, Moschato

Style: Dry Rose

Hand Harvest: End of August to middle of September.

Alcohol Content: 12 % by Vol.

Vinification: Classic rosé vinification for each variety separately in stainless steel tanks using selected yeast strains.

Colour: Tempting rose.

Nose: Muscat and floral with small berry fruit aromas.

Mouth: Vivid with an expressive feeling of red fruits and pleasant mouth feel. Harmony of Flavors: Grilled fish, seafood pasta, pizza, rich salads.

Served at: 11-13°C