



MICHALAKIS
E S T A T E

M³ Red



Varietal Composition: Mandilari Merlot, Moschato

Style: Dry Red

Hand Harvest: Beginning of August to middle of September.

Alcohol Content: 12% by Vol.

Vinification: Classic red wine vinification for each variety separately in stainless steel tanks at low temperatures (17-23°C).

Colour: Ruby

Nose: Rose and grape aromas harmoniously combined with ripe cherry, blackcurrant and pink pepper.

Mouth: Round mouth, pleasant with a long aftertaste.

Harmony of flavours: Barbecue meat, grilled lamb and ripe cheeses.

Served at: 16-18°C