



MICHALAKIS ESTATE

Michalakis Estate ATARACHOS Red



Varietal Composition: Kotsifali, Cabernet Sauvignon

Style: Dry Red

Classification: Protected Geographical Indication (PGI), Heraklion

Vintage: 2015

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.

Alcohol Content: 12,5% by Vol.

Vinification: Careful selection of low-yielding grape vines. Classical red vinification with frequent low volume pumping over and fermentation temperature at 18-21°C. Malolactic fermentation and maturation in oak barrels for 8 months.

Sensory Characteristics: Deep red colour.

Aromas of sour cherry, blackcurrant and wild cherry that follow in the mouth.

Velvet sense of oiliness with complexity, very good texture, impressive and long aftertaste.

Harmony of flavors: Lamb, ribs, red meats with spicy sauces.

Served at: 16-18°C