



MICHALAKIS ESTATE

CABERNET SAUVIGNON PASSION



Varietal Composition: Cabernet Sauvignon 100%

Style: Dry Red

Hand Harvest: End of August until beginning of September

Alcohol Content: 12% by Vol.

Vinification: Classic red winemaking with maceration for 15-20 days in temperature controlled stainless still tanks. During maceration the alcoholic fermentation develops with selected yeast strains at controlled low temperatures (17-23°C).

Colour: Deep red.

Nose: Complex bouquet of roasted almond, dried plums, green pepper and chamomile.

Mouth: Rich structure, full bodied and long aftertaste.

Harmony of flavors: Hunting, grilled meats with rich sauces, sausages and ripe cheeses.

Served at: 16-18°C