



MICHALAKIS ESTATE



Michalakis Estate KYROS Fumé

Varietal Composition: Sauvignon Blanc, Plyto.

Style: Dry White

Geographical Indication: Protected Geographical Indication, Heraklion

Harvest: 2016

Region: Partheni, Heraklion, Crete

Vineyard: Mountain vineyards of the Estate at an altitude of 600 meters

Soil: Clay-loam

Harvest dates: Hand harvest, beginning to end of August for Sauvignon Blanc, end of August for Plyto.

Alcoholic Title: 13% by Vol.

Vinification: Separate winemaking for each variety with static racking and alcoholic fermentation at low temperatures of 14-16°C. After blending, maturation in new oak barrels for 4 months by elevage sur lies.

Organoleptic Characteristics: Deep lemon colour with golden highlights.

Complex, polite nose. Aromas of caramelized apple, almond, hazelnut and tostada media.

Gentle tannins with flavours of rich walnut, hazelnut and peach.

Harmony of Flavors: Milk beef in white sauces and spices, raw seafood, rich risottos and fatty cheeses.

Served at: 12-13°C