



MICHALAKIS ESTATE

Michalakis Estate, Mandilari



Varietal Composition: Mandilari 100%

Style: Dry Red

Classification: Protected Geographical Indication (PGI), Heraklion

Vintage: 2019

Region: Partheni, Heraklion Crete

Vineyards: Mountain vineyards of the estate at an altitude of 600 meters.

Hand Harvest: Middle of September 2016.

Alcohol Content: 12.6% by Vol.

Vinification: Careful selection of low-yielding grape vines. Classic red wine vinification with frequent low volume pumping over and fermentation temperature at 18°C. Malolactic fermentation and maturation in oak barrels for 12 months. Can be cellared for 10 years or more.

Sensory Characteristics: Deep red.

Blueberry and wild cherry aromas, black pepper and paprika flavors, presence of leather and smoke. Full bodied, oily with round tannins, its complex red fruit character with green pepper notes and spices gives a long pleasant finish.

Harmony of flavors: Hunting, grilled meats with rich and spicy sauces.

Served at: 16-18°C