



ΚΤΗΜΑ ΜΙΧΑΛΑΚΗ



Michalakis Estate MOSCHATO SPINAS SPARKLING

Varietal Composition: Moschato Spinis

Style: Sparkling Dry White Wine

Vintage: 2019

Region: Partheni, Heraklion Crete.

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

Hand Harvest: Beginning of August.

Alcohol Content: 13% by Vol.

Vinification / Maturation: For the production of the base wine, Moschato Spinis grapes are carefully selected. Skin contact for 2 to 3 hours at a temperature of 4-6 °C, pressing, selection of free run must and the first alcoholic fermentation in stainless still vats at controlled low temperatures (13-16°C). Then, after a few months of stirring in fine lees, the liqueur and selected yeasts addition, the wine is driven for the second alcoholic fermentation in sealed stainless steel temperature controlled tanks in which the bubbles are formed. The alcoholic fermentation lasts for about 30 days and the maturation period 3 months. The process is completed with bottling in isobaric filler at 0°C.

Sensory Characteristics: Light straw yellow colour.

Fresh Muscat and floral aromas, pear and red apple.

Medium body, harmonious in the mouth with a constant feeling of freshness and fine bubbles. Elegant balance between minerality and acidity. Feels focused and clean.

Harmony of flavors: Perfect for the whole meal or at the end with fresh and creamy cheeses.

Served at: 7-10°C