



MICHALAKIS ESTATE

SAUVIGNON BLANC PASSION



Varietal Composition: Sauvignon Blanc 100%.

Style: Dry White

Hand Harvest: Beginning until middle of August

Alcohol Content: 11,5% by Vol.

Vinification: After careful selection, the grapes are driven to modern pneumatic presses with short skin contact for 1-2 hours at 8°C and collection of free-run mast. After clarification, alcoholic fermentation follows with selection of selected yeast strains at low temperatures. The wine matures in its fine wines for 2 months.

Colour: Lemon-green.

Nose: Fruity with aromas of peach, pear, chamomile and pepper characteristic of the variety.

Mouth: Vivid taste with the freshness of the nose following in the mouth with white asparagus flavors. Elegant acidity and fresh finishing.

Harmony of flavors: Dumplings, Mediterranean style white meats, vegetable dishes and smoked cheeses.

Served at: 12-13°C