



MICHALAKIS
E S T A T E

LATO Imiglykos Red



Style: Medium Sweet Red

Alcoholic Content: 10,5% by Vol.

Vinification: Classic red winemaking with maceration for 15-20 days in temperature controlled stainless still tanks. During maceration the alcoholic fermentation develops at controlled low temperature [17-23°C].

Colour: Deep ruby with light terracotta hues.

Nose/Mouth: Intense aromas of caramelized red fruit and baked quince. Flavors of sweet grape, sour cherry and leather. Balanced with mild tannins and an unforgettable aftertaste.

Harmony of flavors: Ideal as a dessert wine or enjoyed with nuts and cheeses.

Served at: 14-16°C