



MICHALAKIS
E S T A T E



Michalakis Estate, Vidiano

Varietal Composition: Vidiano

Style: Dry White

Classification: Protected Geographical Indication (PGI), Heraklion

Vintage: 2024

Region: Partheni, Heraklion Crete

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

Hand Harvest: End of August 2024.

Alcohol Content: 13% by Vol.

Vinification: Cold maceration is applied for 4 to 6 hours at 4°C. After pressing and clarification, fermentation is carried out in temperature controlled stainless steel vats at 13-16°C. Maturation in its fine lees by the method of Battonage.

Sensory Characteristics: White-yellow with light green edges.

White peach, green apple, lime and quince aromas.

Exuberant, with a metal character, fresh and dry fruit flavors, lime and lemon peel. Well balanced with persistent long aftertaste.

Harmony of flavors: Smoked and in oily fish, shells, white meats and ripe cheeses.

Served at: 12-13°C