



# MICHALAKIS E S T A T E

## Michalakis Estate, Assyrtiko



**Varietal Composition:** Assyrtiko 100%

**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:** Beginning of September 2024

**Alcohol Content:** 12,5% by Vol.

**Vinification:** Careful selection of the grapes and pressing in modern pneumatic presses, skin contact for 1-2 hours at 8°C and collection of free run must. Static clarification and alcoholic fermentation at low temperatures. The wine matures in its fine lees for 2 months.

**Sensory Characteristics:** Pale lemon.

Rich metal character, pear, apple and white peach aromas.

Distinctive persistent acidity with great minerality and flavors of grapefruit, ginger and mint.

**Harmony of flavors:** Fried seafood, oily fish, shellfish, white meats freckles and ripe cheeses.

**Served at:** 12-13°C