



MICHALAKIS
E S T A T E



Michalakis Estate Gold Cuvée Red

Varietal Composition: Syrah 60%, Mandilari 40%

Style: Dry Red

Geographical Indication: Protected Geographical Indication, Heraklion

Harvest: 2022

Region: Partheni, Heraklion, Crete

Vineyard: Mountain vineyards of the Estate at an altitude of 600 meters

Soil: Clay-loam

Harvest dates: Syrah end of August, Mandilari middle of September

Alcoholic Title: 13% by Vol.

Vinification: Careful selection of low-yielding grape vines. Classical red vinification with frequent low volume pumping over and fermentation temperature at 18 °C. Malolactic fermentation and maturation in oak barrels for 12 months.

Organoleptic Characteristics: Deep red colour.

Aromas of sour cherry, blackcurrant and wild cherry that follow in the mouth.

Velvet sense of oiliness with complexity, impressive and long aftertaste.

Harmony of Flavours: Tender lamb, ribs, red meats with spicy sauces.

Served at: 16-18°C