



MICHALAKIS
E S T A T E



Michalakis Estate Gold Cuvée White

Varietal Composition: Moschato Spinas 50%, Vidiano 40%, Chardonnay 10%.

Style: Dry White

Geographical Indication: Protected Geographical Indication, Heraklion

Harvest: 2024

Region: Partheni, Heraklion, Crete

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

Soil: Clay-loam

Harvest dates: Moschat Spinas beginning of August, for Vidiano end of August and Chardonnay middle of August.

Alcoholic Title: 13 % by Vol.

Vinification: Careful selection of low-yielding grapes and separate vinification for each variety. Skin contact for 2-3 hours at 4-6°C for aromas and flavour extraction. Pressing, selection of free run mast and alcoholic fermentation at low temperatures (13-16°C). The wine remains in temperature controlled stainless steel tanks and matures with its fine lees for 2 months.

Organoleptic Characteristics: Light lemon colour.

Complex terpene fragrances, bergamot, intense muschat aromas, rose and jasmine flowers.

Exuberant, terpene scents, sweet orange peel with an impressive persistent aftertaste.

Harmony of Flavours: Seafood, light fish dishes, shellfish, white meat freckles and goat cheeses.

Served at: 12-13°C