



MICHALAKIS E S T A T E

M³ White



Varietal Composition: Moschato, Malagouzia, Moschophilero

Style: Dry White

Hand Harvest: Beginning of August until middle of September.

Alcohol Content: 11,5% by Vol.

Vinification: Separate vinification for each variety with static clarification and fermentation at low temperatures 14-16°C. After mixing, maturation in thin lees is followed in temperature controlled stainless steel tanks.

Colour: Pale lemon.

Nose: Complex character of muschat aromas and citrus fruit, white blossom and daisy.

Mouth: Fresh classy - cool aftertaste. Nose aromas released in the mouth.

Harmony of flavours: Sea food pasta, Mediterranean cuisine and legumes.

Served at: 12-13°C