



MICHALAKIS  
E S T A T E

## MAVRODAPHNE



**Varietal Composition:** Mavrodaphne & Korinthian

**Style:** Sweet Red

**Classification:** Protected Destination of Origin, Patras

**Hand Harvest:** End of September

**Alcohol Content:** 15% by Vol.

**Vinification:** Classic red wine vinification in stainless steel tanks at controlled low temperatures 17-20°C.

**Colour:** Deep red with amber hues.

**Nose:** Powerful bouquet of lovely raisin, plum and honey aromas combined with dark chocolate and caramelized nuts.

**Mouth:** Rich mouth with a long sweet touch. Its acidity balances the sweet character unslashing its aromas. Long lasting aromatic aftertaste.

**Harmony of flavors:** Ideal as a dessert wine, chocolate-based desserts and pastries or enjoyed with collection of cheeses, nuts and fruits. Alternatively try it with a slice of lemon on crushed ice as a refreshing aperitif.

**Served at:** 15-18°C