



MICHALAKIS  
E S T A T E

## VIN DE CRETE **Rose**



**Varietal Composition:** Mandilari, Kotsifali.

**Style:** Dry Rose.

**Classification:** Protected Geographical Indication, Crete.

**Hand Harvest:** End of August to middle of September.

**Alcohol Content:** 11,5% by Vol.

**Vinification:** Classic rose vinification for each variety separately and cold maceration for 5-10 hours in stainless steel tanks. Alcoholic fermentation follows at controlled low temperatures (15-17°C).

**Colour:** Medium rose.

**Nose:** Complex red fruit aromas, with flavors of fresh unripe strawberries, cherry and wild cherry.

**Mouth:** a refreshing wine with a pleasant finish.

**Harmony of flavors:** Pasta with red sauces and vegetables, spicy cuisine and cheeses.

**Served at:** 16-18°C.