



MICHALAKIS
E S T A T E



Michalakis Estate Kyros White

Varietal Composition: Assyrtiko, Vidiano.

Style: Dry White

Classification: Protected Geographical Indication (PGI), Crete

Vintage: 2024

Region: Partheni, Heraklion Crete

Vineyards: Mountain vineyards of the Estate at an altitude of 450-480 meters.

Hand Harvest: Early September for Vidiano and mid-September for Assyrtiko.

Alcohol Content: 13,5% by Vol.

Vinification: Whole clusters are refrigerated 24 hours in a colling room to be pressed at 7-8 degrees. Then pressing is carefully managed at a low temperature by tasting and measuring pH for each step; just the green yellow juice, rich but non tannic, is taken for this cuvée. The wines are fermented in temperature-controlled stainless-steel tanks until middle of fermentation and then racked to finish the fermentation in small oak barriques of 200 liters capacity. Malolactic fermentation takes place in barrels and the wines are gently stirred for the following 7-8 months.

Sensory Characteristics: Yellow color with straw hues. Rich in fruits, banana, mango, yellow peach, yellow apple, with nice notes of vanilla, coffee beans and light caramello. Very rich mouth, deep and soft, with a very long aftertaste were you get back the same barrel notes balanced by the fruit taste and the pleasant acidity. Exuberant with a long aftertaste.

Harmony of flavors: Robust dishes with sauté earthy flavors, mushrooms, meats with creamy sauces, pâtés and richer seafood like lobster.

Served at: 12-13°C