



MICHALAKIS  
E S T A T E

## Michalakis Estate Kyros Rose



**Varietal Composition:** Kotsifali-Grenache.

**Style:** Dry Rose.

**Classification:** Protected Geographical Indication (PGI), Crete

**Vintage:** 2024

**Region:** Partheni, Heraklion Crete

**Vineyards:** Mountain vineyards at an altitude of 400 meters.

**Soil:** Clay-loam.

**Hand Harvest:** Middle of September for both varieties.

**Alcohol Content:** 14% 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 light, fresh flavored and acid juice is taken for this special cuvée. The Grenache is fermented at 15° temperature, to preserve the floral and fruity aromas and the wine matures, without any malolactic fermentation, in temperature-controlled stainless-steel tanks for 8 month, gently stirring the less.

**Sensory Characteristics:** Bright light rose colour with glints of gold.

A highly aromatic nose featuring red berries, touches of peach, apricot and redcurrant.

An aromatic, flattering wine with ideal balance, vibrant, very lively and fruit-forward on the palate.

**Harmony of flavors:** Ideal with Tartare of fresh and smoked fishes, salads with roasted nuts, white meats with herbs accompanied by roasted root vegetables and fresh creamy cheeses.

**Served at:** 10-12°C