



MICHALAKIS
E S T A T E



Michalakis Estate Kyros White

Varietal Composition: Moschato Spinas.

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.

Soil: Clay-loam.

Hand Harvest: Beginning of August.

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 green yellow juice, rich but non tannic, is taken for this cuvée. This Moschato Spinas is fermented at 15° temperature, to preserve the floral and fresh aromas and the wine is matured, without any malolactic fermentation, in temperature-controlled stainless-steel tanks for 8 months, gently stirring the least possible .

Sensory Characteristics: Gold-yellow colour. An exposition of flowers and fruit.

Orange Blossom, bergamot, rich in citrus fruit like orange, mandarino and apricot, mediterranean herbs like thyme and a hint of mint. An impeccable wine that reveals numerous layers of flavors in a long vibrant finish.

Harmony of flavors: Ceviche, foie gras and smoked fish, white meats with herbs and goat cheeses.

Served at: 12-13°C