



MICHALAKIS
E S T A T E



Michalakis Estate Kyros Red

Varietal Composition: Syrah-Kotsifali-Mandilari

Style: Dry Red

Classification: Protected Geographical Indication (PGI), Heraklion

Vintage: 2023

Region: Partheni, Heraklion Crete

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

Hand Harvest: Middle of September for Kotsifali end of September for Syrah and Mandilari.

Alcohol Content: 14% by Vol.

Vinification: Whole clusters are refrigerated 24 hours in a colling room which helps to destem of the cluster at low temperature, without crushing and avoiding a strong tannins extraction. The Syrah is fermented at 25°C, with few and soft manual pumping overs. After 4 weeks the free run wine is taken from the fermentor, without any pressing, and then racked oak barriques of 225 liters (50 per cent new and 50 per cent 2nd use) for the malolactic fermentation and for an aging of 14 months. During the aging the wine is racked every 3-4 months.

Sensory Characteristics: Ruby deep color. Intense nose of plum, berries, dry fig and black pepper with dark chocolate and coffee beans. Spicy with gloves, cinnamon and a hint of eucalyptus. The mouth is elegant, pleasant, naturally sweet with a strong return of chocolate and coffee beans and a wonderful roundness!

Harmony of flavors: Ribeye or beef with spices, game and long-aged cheeses.

Served at: 16-18°C