



MICHALAKIS
E S T A T E



M³ Rosé

Varietal Composition: Merlot, Moschato, Mandilari

Style: Dry Rose

Hand Harvest: End of August to middle of September.

Alcohol Content: 11,5% by Vol.

Vinification: Classic rosé vinification for each variety separately in stainless steel tanks using selected yeast strains.

Colour: Tempting rose.

Nose: Muscat and floral with small berry fruit aromas.

Mouth: Vivid with an expressive feeling of red fruits and pleasant mouth feel. Harmony of Flavors: Grilled fish, seafood pasta, pizza, rich salads.

Served at: 11-13°C