



MICHALAKIS  
E S T A T E

## Michalakis Estate, Vidiano



**Varietal Composition:** Vidiano

**Style:** Dry White

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

**Vintage:** 2025

**Region:** Partheni, Heraklion Crete

**Vineyards:** Mountain vineyards of the estate at an altitude of 600 meters.

**Hand Harvest:** End of August

**Alcohol Content:** 13% by Vol.

**Vinification:** Cold maceration is applied for 4 to 6 hours at 4°C. After pressing and clarification, fermentation is carried out in temperature controlled stainless steel vats at 13-16°C. Maturation in its fine lees by the method of Battonage.

**Sensory Characteristics:** White-yellow with light green edges.

White peach, green apple, lime and quince aromas.

Exuberant, with a metal character, fresh and dry fruit flavors, lime and lemon peel. Well balanced with persistent long aftertaste.

**Harmony of flavors:** Smoked and in oily fish, shells, white meats and ripe cheeses.

**Served at:** 12-13°C