



MICHALAKIS
E S T A T E

Michalakis Estate, Assyrtiko



Varietal Composition: Assyrtiko 100%

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: Beginning of September

Alcohol Content: 12,5% by Vol.

Vinification: Careful selection of the grapes and pressing in modern pneumatic presses, skin contact for 1-2 hours at 8°C and collection of free run must. Static clarification and alcoholic fermentation at low temperatures. The wine matures in its fine lees for 2 months.

Sensory Characteristics: Pale lemon.

Rich metal character, pear, apple and white peach aromas.

Distinctive persistent acidity with great minerality and flavors of grapefruit, ginger and mint.

Harmony of flavors: Fried seafood, oily fish, shellfish, white meats freckles and ripe cheeses.

Served at: 12-13°C