



MICHALAKIS
E S T A T E

Michalakis Estate, Moschato Spinass



Varietal Composition: Moschato Spinass 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 August

Alcohol Content: 13% by Vol.

Vinification: Careful selection of grapes. Skin contact for 2 to 3 hours at a temperature of 4-6 °C, for aroma and flavor extraction. Pressure is followed, selection of free run must and alcoholic fermentation at low temperatures (13-16 °C).

Sensory Characteristics: Pale white-lemon.

Complex character with strong Muscat aromas, rose and jasmine flowers.

Vibrant and pleasant with fine flavors, hints of pink grapefruit and violet. Balanced acidity with lasting aftertaste.

Harmony of flavors: Light meat dishes with sweet sauces, cold cuisine, vegetable risottos, seafood and salads.

Served at: 12-13°C