



MICHALAKIS
ESTATE

Michalakis Estate, Plyto



Varietal Composition: Plyto

Style: Dry White

Classification: Protected Geographical Indication (PGI), Crete

Vintage: 2024

Region: Partheni, Heraklion Crete

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

Hand Harvest: End of August

Alcohol Content: 12,5% by Vol.

Vinification: Modern technological vinification with the method of cold maceration at 4°C for 3 to 4 hours. Alcoholic fermentation takes place at low temperatures of 14°C.

Sensory Characteristics: White-yellow with light green hints.

Fragrances of white peach, pear and red apple, herbaceous with incense and tile notes. Astonishing freshness with pumpkin flavors, sweet orange peel and soft finishing.

Harmony of flavors: Fish and white meats with light sauces, herbal flavored salads and pies.

Served at: 12-13°C