



MICHALAKIS E S T A T E

Thèse 10 Limited Edition



Varietal Composition: Assyrtiko 40%, Vidiano 40%, Sauvignon Blanc 20%

Style: Dry White

Geographical Indication: Protected Geographical Indication, Heraklion

Harvest: 2025

Region: Partheni, Heraklion, Crete

Vineyard: Mountain vineyards of the Estate at an altitude of 600 meters

Soil: Clay-loam

Harvest dates: Sauvignon Blanc beginning until middle of August, for Vidiano end of August and Assyrtiko beginning of September.

Alcoholic Title: 12,5% by Vol.

Tasting: Light lemon-yellow color with green highlights. Intense and enveloping on the nose with distinct aromas of fresh green apple, unripe pear, and peach. Vibrant floral bouquet with prevailing aromas of citrus peels and jasmine accented by notes of basil and followed by a mineral aftertaste. Dry in the mouth with balanced alcohol, medium to high acidity and medium body.

Pairing: Accompanies a wide variety of dishes, from traditional Greek dolmades (stuffed vine leaves) with yogurt to artichoke fricassee.

Serving: 14-15°C.

Aging: Enjoyed fresh and 1-3 years from vintage