



MICHALAKIS E S T A T E



Thèse 11 Limited Edition

Varietal Composition: Kotsifali 50%, Syrah 20%, Grenache Noir 30%

Style: Dry Rose

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: Hand harvest, end of August until beginning of September

Alcoholic Title: 12,5% by Vol.

Tasting: Light rosy coral hues with pink highlights. Medium to high intensity on the nose exhibiting aromas of ripe red fruit, such as cherry, strawberry and cranberry, and pronounced notes of citrus, especially grapefruit. Vibrant floral and herbal bouquet with prevailing aromas of jasmine, rosemary, thyme, and tomato and celery leaves. Dry in the mouth with balanced alcohol, crisp acidity, medium body, and spicy aftertaste.

Pairing: Summer dishes, including stuffed vegetables and green beans cooked in olive oil, vegan recipes, such as braised eggplant in tomato sauce stuffed with mushrooms, and red-fleshed fish, including medium-rare tuna fillet or grilled salmon fillet served with a refreshing green bean salad.

Serving: 8°C

Aging: Enjoyed fresh and 1-2 years from vintage