



MICHALAKIS E S T A T E

Assyrtiko



Varietal Composition: Assyrtiko

Style: Dry White

Vintage: 2025

Region: Crete

Vineyards: Mountainous and semi-mountainous Vineyards of the Estate.

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