



MICHALAKIS E S T A T E



Dafni

Varietal Composition: Dafni

Style: Dry White

Vintage: 2025

Region: Crete

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

Hand Harvest: Beginning to middle of September

Alcohol Content: 12% by Vol.

Vinification: Modern technological vinification by the method of cold maceration at 4°C for 3 to 5 hours. The wine remains in stainless steel vats and ages sur lie for 2 months.

Sensory Characteristics: Pale lemon with green hues.

Complex aromas of herbs, green mountain tea, chamomile, rosemary and flower notes.

Silky acidity with fine flower and herb aromas with laurel dominating. Long pleasant aftertaste with metal feeling.

Harmony of flavors: Ideal with seafood, light grilled meats, legumes and Cretan salads.

Served at: 12-13°C