



MICHALAKIS  
E S T A T E

## Gold Cuvée White



**Varietal Composition:** Moschato Spinas, Vidiano, Chardonnay.

**Style:** Dry White

**Harvest:** 2025

**Region:** Crete

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

**Soil:** Clay-loam

**Harvest dates:** Moschat Spinas beginning of August, for Vidiano end of August and Chardonnay middle of August.

**Alcoholic Title:** 13% by Vol.

**Vinification:** Careful selection of low-yielding grapes and separate vinification for each variety. Skin contact for 2-3 hours at 4-6°C for aromas and flavour extraction. Pressing, selection of free run must and alcoholic fermentation at low temperatures (13-16°C). The wine remains in temperature controlled stainless steel tanks and matures with its fine lees for 2 months.

**Organoleptic Characteristics:** Light lemon colour.

Complex terpene fragrances, bergamot, intense muschat aromas, rose and jasmine flowers.

Exuberant, terpene scents, sweet orange peel with an impressive persistent aftertaste.

**Harmony of Flavours:** Seafood, light fish dishes, shellfish, white meat freckles and goat cheeses.

**Served at:** 12-13°C