



MICHALAKIS E S T A T E



KYROS Rose

Varietal Composition: Kotsifali, Grenache.

Style: Dry Rose

Vintage: 2024

Region: Crete

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

Soil: Clay-loam.

Hand Harvest: Middle of September for both varieties.

Alcohol Content: 14% by Vol.

Vinification: Whole clusters are refrigerated 24 hours in a colling room to be pressed at 7-8 degrees. Then pressing is carefully managed at a low temperature by tasting and measuring pH for each step just the light, fresh flavored and acid juice is taken for this special cuvée. The Grenache is fermented at 15° temperature, to preserve the floral and fruity aromas and the wine matures, without any malolactic fermentation, in temperature-controlled stainless-steel tanks for 8 month, gently stirring the less.

Sensory Characteristics: Bright light rose colour with glints of gold.

A highly aromatic nose featuring red berries, touches of peach, apricot and redcurrant.

An aromatic, flattering wine with ideal balance, vibrant, very lively and fruit-forward on the palate.

Harmony of flavors: Ideal with Tartare of fresh and smoked fishes, salads with roasted nuts, white meats with herbs accompanied by roasted root vegetables and fresh creamy cheeses.

Served at: 10-12°C