



MICHALAKIS
E S T A T E



LATO Red

Style: Dry Red

Alcoholic Content: 11% by Vol.

Vinification: Classic red winemaking with maceration for 15-20 days in temperature controlled stainless still tanks. During maceration the alcoholic fermentation develops at controlled low temperatures. (17-23°C)

Colour: Deep ruby with light terracotta hues.

Nose/Mouth: Intense aromas of caramelized red fruits and baked quince. Flavors of sweet grape, sour cherry and leather. Balanced with mild tannins and an unforgettable aftertaste.

Harmony of Flavors: Meat dishes with red sauces, Mediterranean cuisine and aged cheeses.

Served at: 16-18°C