



MICHALAKIS E S T A T E

Liatiko



Varietal Composition: Liatiko

Style: Dry Red

Vintage: 2023

Region: Crete

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

Hand Harvest: Middle of September

Soil: Clay-loam

Alcohol Content: 12% by Vol.

Vinification: Red vinification with cryo-extraction at 10°C – 12°C for 24 hours.

Careful destemming and light pressing of the skins with a 3-day stay for gentle extraction.

This is followed by separation of the marcs at a light pressure of 0.3 bar and alcoholic fermentation at 22°C – 23°C for the first 3 days with additional inoculation of malolactic bacteria immediately afterwards, with the two fermentations taking place in parallel at 25°C.

Sensory Characteristics: Bright red-garnet. Expressive nose, typical of the variety, with aromas of red fruits and secondary aromas of spices. Friendly and harmonious in the mouth with soft tannins, gentle engaging of the red fruits with the spicy notes of cinnamon and cloves.

Harmony of flavors: Mediterranean cuisine, poultry and meats with spices and aged hard cheeses.

Served at: 12-13°C