



MICHALAKIS E S T A T E

M² White



Varietal Composition: Moschofilero, Moschato

Style: Medium sweet White

Hand Harvest: Beginning of August until middle of September.

Alcohol Content: 11% by Vol.

Vinification: Separate vinification for each variety with static clarification and fermentation at low temperatures 14-16°C. After mixing, maturation in thin lees is followed in temperature controlled stainless steel tanks.

Color: Lemon.

Nose: Elegant aromas of jasmine and candied citrus.

Mouth: Round body with pleasant semi-sweet aftertaste

Harmony of Flavors: Seafood pasta, fish, Mediterranean cuisine and legumes.

Served at: 11-13°C