



# MICHALAKIS E S T A T E



## M<sup>3</sup> Rosé

**Varietal Composition:** Merlot, Moschato, Mandilari

**Style:** Dry Rose

**Hand Harvest:** End of August to middle of September.

**Alcohol Content:** 11,5% by Vol.

**Vinification:** Classic rosé vinification for each variety separately in stainless steel tanks using selected yeast strains.

**Colour:** Tempting rose.

**Nose:** Muscat and floral with small berry fruit aromas.

**Mouth:** Vivid with an expressive feeling of red fruits and pleasant mouth feel. Harmony of Flavors: Grilled fish, seafood pasta, pizza, rich salads.

**Served at:** 11-13°C