



# MICHALAKIS E S T A T E

## M<sup>3</sup> White



**Varietal Composition:** Moschato, Moschophilero, Malagouzia

**Style:** Dry White

**Hand Harvest:** Beginning of August until middle of September.

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

**Colour:** Pale lemon.

**Nose:** Complex character of muschat aromas and citrus fruit, white blossom and daisy.

**Mouth:** Fresh classy - cool aftertaste. Nose aromas released in the mouth.

**Harmony of flavours:** Sea food pasta, Mediterranean cuisine and legumes.

**Served at:** 12-13°C