



MICHALAKIS
E S T A T E



MERASTRI Red

Varietal Composition: Syrah, Merlot, Kotsifali

Style: Dry Red

Hand Harvest: End of August to middle of September.

Alcohol Content: 12% by Vol.

Vinification: Classic red wine vinification for each variety separately in stainless steel tanks at low temperatures (17-23 °C).

Colour: Deep ruby.

Nose: Aromas of plums, leather notes and pepper.

Mouth: Round tannins, with dried red fruit flavours and long aftertaste.

Harmony of flavours: Meat barbeque, sausages and medium aged cheeses.

Served at: 16-18°C.