



# MICHALAKIS ESTATE



## Plyto

**Varietal Composition:** Plyto

**Style:** Dry White

**Vintage:** 2025

**Region:** Crete

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

**Hand Harvest:** End of August

**Alcohol Content:** 12,5% by Vol.

**Vinification:** Modern technological vinification with the method of cold maceration at 4°C for 3 to 4 hours. Alcoholic fermentation takes place at low temperatures of 14°C.

**Sensory Characteristics:** White-yellow with light green hints.

Fragrances of white peach, pear and red apple, herbaceous with incense and tile notes. Astonishing freshness with pumpkin flavors, sweet orange peel and soft finishing.

**Harmony of flavors:** Fish and white meats with light sauces, herbal flavored salads and pies.

**Served at:** 12-13°C