



MICHALAKIS E S T A T E

Thèse 12 Limited Edition



Varietal Composition: Sauvignon Blanc

Style: Dry White

Harvest: 2025

Region: Crete

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

Soil: Clay-loam

Harvest dates: Hand harvest, beginning until middle of August

Alcoholic Title: 12% by Vol.

Tasting: Pale lemon-yellow color with green highlights. Remarkably intense on the nose with aromas of fresh green apple, grapefruit, and pineapple. Vibrant herbal touch of freshly cut grass, green pepper, and dill. Dry in the mouth with well-balanced alcohol, bright and crisp acidity, medium body, and pronounced aftertaste with floral and herbal notes.

Pairing: Accompanies a wide variety of dishes, from traditional Greek hortopita (wild greens pie) and kolokithokeftedes (courgette fritters) to raw white-fleshed fish marinated in citrus juice and sautéed fish fillets with pea purée and roasted leeks.

Serving: 8 °C.

Aging: Enjoyed fresh and 1-3 years from vintage