



MICHALAKIS
E S T A T E



VIN DE CRETE Red

Varietal Composition: Mandilari, Kotsifali

Style: Dry Red

Classification: Crete

Hand Harvest: End of August to middle of September

Alcohol Content: 12% by Vol.

Vinification: Classic red wine vinification for each variety separately with maceration for 15-20 days in stainless steel tanks and alcoholic fermentation at low temperatures (17-23°C).

Colour: Deep ruby.

Nose: Unique aromas of blueberry and spicy dry cloves. Aromas of bitter chocolate and nutmeg complete the pallet.

Mouth: Rich flavor with long after state.

Harmony of flavors: Meat barbeque, cooked lamb and aged cheeses.

Served at: 16-18°C