



MICHALAKIS
E S T A T E

VIN DE CRETE **Rose**



Varietal Composition: Kotsifali, Syrah

Style: Dry Rose.

Classification: Crete.

Hand Harvest: End of August to middle of September.

Alcohol Content: 11,5% by Vol.

Vinification: Classic rose vinification for each variety separately and cold maceration for 5-10 hours in stainless steel tanks. Alcoholic fermentation follows at controlled low temperatures (15-17°C).

Colour: Medium rose.

Nose: Complex red fruit aromas, with flavors of fresh unripe strawberries, cherry and wild cherry.

Mouth: a refreshing wine with a pleasant finish.

Harmony of flavors: Pasta with red sauces and vegetables, spicy cuisine and cheeses.

Served at: 16-18°C.