



# MICHALAKIS E S T A T E



## Vidiano

**Varietal Composition:** Vidiano

**Style:** Dry White

**Vintage:** 2025

**Region:** Crete

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

**Hand Harvest:** End of August

**Alcohol Content:** 13% by Vol.

**Vinification:** Cold maceration is applied for 4 to 6 hours at 4°C. After pressing and clarification, fermentation is carried out in temperature controlled stainless steel vats at 13-16°C. Maturation in its fine lees by the method of Battonage.

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

White peach, green apple, lime and quince aromas.

Exuberant, with a metal character, fresh and dry fruit flavors, lime and lemon peel. Well balanced with persistent long aftertaste.

**Harmony of flavors:** Smoked and in oily fish, shells, white meats and ripe cheeses.

**Served at:** 12-13°C