



MICHALAKIS ESTATE



Vilana

Varietal Composition: Vilana

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: The method of cold maceration is performed for 2 to 4 hours at 4°C. Pressing follows in pneumatic presses, clarification and alcoholic fermentation in temperature controlled stainless steel vats between 13-16°C for 20 days.

Sensory Characteristics: Lemon with green hints.

Green apple, intense lemon and citrus fruit aromas with floral and herbaceous notes. Crispy acidity combined with the lemon character, sense of white asparagus and herbs with long sensation of freshness.

Harmony of flavors: Fried fish, seafood, white meats with white sauces and fresh salads.

Served at: 12-13°C