



MICHALAKIS  
ESTATE

## Xinomavro



**Varietal Composition:** Xinomavro

**Style:** Dry Red

**Harvest:** 2024

**Region:** Florina

**Hand Harvest:** End of September

**Αλκοολικός Τίτλος:** 12,5% by Vol

**Vinification:** Classic red vinification with frequent small-volume macerations for a total duration of 4-5 days and a fermentation temperature of 19-23°C in order to highlight the fruit and extract soft tannins. Malolactic fermentation and maturation in stainless steel tanks.

**Sensory Characteristics:** Light ruby color with violet highlights.

Aromas of red fruits, sun-dried tomatoes, dried plums, with strong notes of black pepper.

An intense, nervous wine in the mouth, with aromas of spices dominating the taste and a lasting aftertaste.

**Harmony of flavors:** Red meats with rich spicy sauces, stews, game and mature graviera cheeses.

**Served at:** 14-16°C