



MICHALAKIS
E S T A T E



Xinomavro

Varietal Composition: Xinomavro

Style: Dry Red

Region: Florina

Harvest: 2024

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