



MICHALAKIS  
E S T A T E



## CABERNET SAUVIGNON PASSION

**Varietal Composition:** Cabernet Sauvignon 100%

**Style:** Dry Red

**Hand Harvest:** End of August until beginning of September

**Alcohol Content:** 12% by Vol.

**Vinification:** Classic red winemaking with maceration for 15-20 days in temperature controlled stainless still tanks. During maceration the alcoholic fermentation develops with selected yeast strains at controlled low temperatures (17-23°C).

**Colour:** Deep red.

**Nose:** Complex bouquet of roasted almond, dried plums, green pepper and chamomile.

**Mouth:** Rich structure, full bodied and long aftertaste.

**Harmony of flavors:** Hunting, grilled meats with rich sauces, sausages and ripe cheeses.

**Served at:** 16-18°C