



MICHALAKIS  
E S T A T E

## LATO Imiglykos Red



**Style:** Medium Sweet Red

**Alcoholic Content:** 10,5% by Vol.

**Vinification:** Classic red winemaking with maceration for 15-20 days in temperature controlled stainless still tanks. During maceration the alcoholic fermentation develops at controlled low temperature [17-23°C].

**Colour:** Deep ruby with light terracotta hues.

**Nose/Mouth:** Intense aromas of caramelized red fruit and baked quince. Flavors of sweet grape, sour cherry and leather. Balanced with mild tannins and an unforgettable aftertaste.

**Harmony of flavors:** Ideal as a dessert wine or enjoyed with nuts and cheeses.

**Served at:** 14-16°C