



MICHALAKIS
E S T A T E

MERLOT PASSION



Varietal Composition: Merlot 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 ruby with terracotta hues.

Nose: Complex bouquet of plum, mocha and cocoa aromas.

Mouth: Complex taste of dried red forest fruit, gentle balanced tannins and long aftertaste.

Harmony of flavors: Grilled and braised meats, rich cheeses.

Served at: 16-18°C