



MICHALAKIS
E S T A T E

MAVRODAPHNE



Varietal Composition: Mavrodaphne & Korinthian

Style: Sweet Red

Classification: Protected Destination of Origin, Patras

Hand Harvest: End of September

Alcohol Content: 15% by Vol.

Vinification: Classic red wine vinification in stainless steel tanks at controlled low temperatures 17-20°C.

Colour: Deep red with amber hues.

Nose: Powerful bouquet of lovely raisin, plum and honey aromas combined with dark chocolate and caramelized nuts.

Mouth: Rich mouth with a long sweet touch. Its acidity balances the sweet character unslashing its aromas. Long lasting aromatic aftertaste.

Harmony of flavors: Ideal as a dessert wine, chocolate-based desserts and pastries or enjoyed with collection of cheeses, nuts and fruits. Alternatively try it with a slice of lemon on crushed ice as a refreshing aperitif.

Served at: 15-18°C