



MICHALAKIS  
E S T A T E



## M<sup>2</sup> Rosé Sweet

**Varietal Composition:** Mandilari, Moschato

**Style:** Rosé Sweet

**Hand Harvest:** Early August to mid-September.

**Alcohol Content:** 11% by Vol.

**Vinification:** Classic rosé winemaking for each variety separately, maceration in stainless steel temperature controlled tanks at low temperatures. Alcoholic fermentation with selection of suitable yeast strains at controlled low temperatures.

**Colour:** Rose.

**Nose:** Strong bouquet with aromas of rose, grape, violet, white flowers and honey.

**Mouth:** Rich mouth with mild acidity, sweet sense of nose aromas, with notes of dried papaya and apricot. Unforgettable long-lasting aftertaste.

**Harmony of flavours:** Can be enjoyed it before and after meals.

**Served at:** 11-13°C