



MICHALAKIS
E S T A T E

Thèse 01 Limited Edition

Varietal Composition: Vidiano 70%, Mochato Spinass 30%

Style: Dry White

Geographical Indication: Protected Geographical Indication, Heraklion

Harvest: 2024

Region: Partheni, Heraklion, Crete

Vineyard: Mountain vineyards of the Estate at an altitude of 600 meters

Soil: Clay-loam

Harvest dates: Hand harvest beginning until middle of August

Alcoholic Title: 13% by Vol.

Tasting: Medium lemon colour with green highlights. Medium to high aromatic intensity, with a floral discrete Moschato character. Gardenia and citrus fruit blossoms in the foreground. The Vidiano character gives a fresh juicy peach and unripe apricot character mainly in the mouth, as well as an oily texture and buttery notes. It is dry with balanced acidity, medium body and an intensely fruity aftertaste. A wine of limited production, in only 5,000 bottles.

Pairing: The oiliness of the mouth makes it a good match next to fish such as sea bass or sea bream, marinated with citrus fruits, stone fruits or tropical fruits. Alternatively, it would be a nice match with cabbage dolmades or with some fresh cheese like Andros volaki.

Serving: 6-8°C.

Aging: Enjoyed fresh and 1-3 years from vintage

