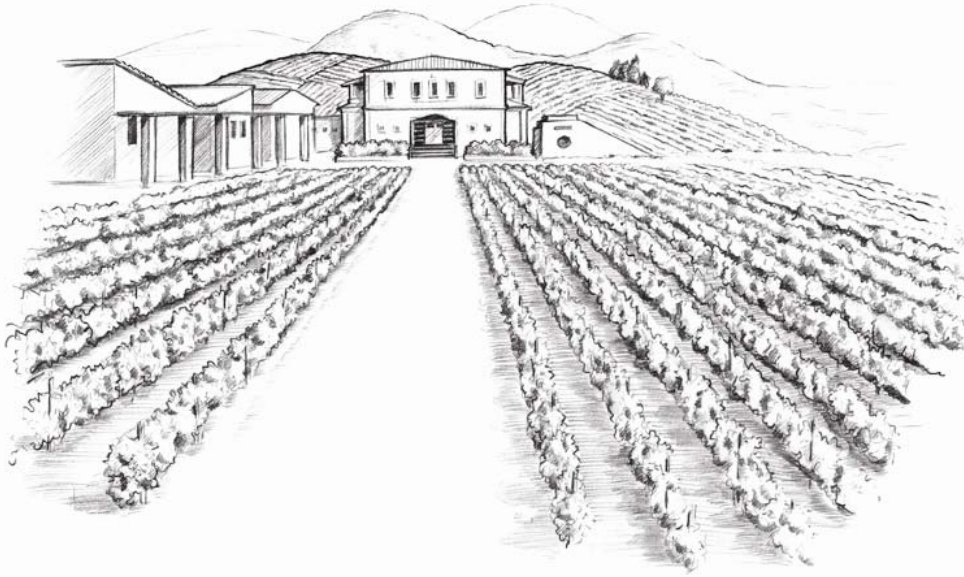


DOMAINE HATZIMICHALIS WHITE 2008

Regional Wine of Atalanti Valley



ESTATE
HATZIMICHALIS
ΚΤΗΜΑ ΧΑΤΖΗΜΙΧΑΛΗ



Type: Dry, white

Varieties: Sauvignon Blanc, Assyrtiko, Robola

Origin: With careful selection of indigenous and cosmopolitan varieties from selected mountainous and semi-mountainous single vineyards, part of the private own vineyard of Domaine Hatzimichalis in Atalanti Valley, Central Greece.

Vinification: White vinification under controlled temperature, 16° C

Alcoholic strength: 12,5% Vol.

Ageing potential: Enjoy it within the first 3-4 years

Packaging: Available in bottles of 375ml and 750ml in a carton of 12 bottles.

Tasting notes:

Brilliant, straw-yellow colour, with greenish hues.

Fresh aromas of green apple, pear, lively citrus notes, with lemon zest and grapefruit complemented by the light presence of freshly cut grass. In the mouth it has an even structure, satiny texture and crisp acidity which keeps the flavors fresh and lively and balances the alcoholic strength. The flavor profile is completed by a pleasant refreshing and persistent finish.

Gastronomy – Serving temperature:

Great possibilities of food combinations. Greek appetizers fried or grilled fish, poultry, pork, green salads, pasta with light sauces and a variety of tastes from the traditional and ethnic cuisine.

Best served at 8-10°C.

