



Lefkos Estate Hatzimichalis 2009

Nestled in the valley of Atalanti, Domaine Hatzimichalis is bordered by mountains to the north, south and west, and the Euboean Gulf to the east, providing a distinct setting for vine growing. The area was known in antiquity as an important wine-making region and is said to be the birthplace of Dionysus. After the estate's vines succumbed to phylloxera, Dimitris Hatzimichalis launched a massive re-planting offensive of both indigenous and international varieties in 1973.

The winery benefits from a range in elevations, microclimates and soils to produce vibrant whites vinified in stainless steel and juicy reds matured in French barriques.

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WINE TYPE:	Dry white
VARIETALS:	Sauvignon Blanc, Robola, Malagousia
ALCOHOL:	12.5%
REGION:	Atalanti Valley, Central Greece
CLIMATE:	Mediterranean
VINIFICATION:	Each variety is fermented separately in temperature-controlled stainless steel tanks at 60°F.
TASTING NOTES:	The new cuvée of Hatzimichalis Estate. A delicious blend of Sauvignon Blanc with two charismatic Greek indigenous varieties. Vibrant lemon peel and grapefruit aromas mingle with enticing floral nuances. Harmonious with good structure and excellent balance. The crisp flavors are highlighted with the refreshing acidity.
SERVING SUGGESTIONS:	Serve at 46-50°F. Pair with salads, grilled or fried fish and pasta with cream-based sauces.
AWARDS AND ACCOLADES:	Gold medal, Berliner Wein Trophy