



Merlot Domaine Hatzimichalis 2005

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.

www.hatzimichalis.gr

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| WINE TYPE: | Dry red |
| VARIETALS: | 100% Merlot |
| ALCOHOL: | 13.5% |
| REGION: | Atalanti Valley, Central Greece |
| CLIMATE: | Mediterranean |
| VINIFICATION: | Fermented in temperature-controlled stainless steel vinificator. Ages for 12 months exclusively in new French oak barriques and for 12 months in the cellars before its release. |
| TASTING NOTES: | An attractive, beautifully structured Merlot with sophisticated character. Complex yet refined aromas of rich black cherry, plum and chocolate harmoniously combined with hints of vanilla and delicate impressions of spicy oak. Smooth and supple tannins frame the velvety-textured flavors leading to an impressive aftertaste. |
| SERVING SUGGESTIONS: | Serve at 64°F. Pair with roast duck, turkey, herb-crusted pork tenderloin, steak in red wine sauces and hard aged cheeses. |