



Veriki 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:	Chardonnay, Robola
ALCOHOL:	12.5%
REGION:	Atalanti Valley, Central Greece
SOIL:	Clayey-loam
CLIMATE:	Mediterranean
AVERAGE AGE OF VINES:	11 years
VINIFICATION:	Each variety is fermented separately in temperature-controlled stainless steel vats at 62°F.
TASTING NOTES:	A unique blend of the Greek noble variety, Robola, with the world traveled Chardonnay. Bight aromas of fresh, ripe pears with appealing floral scents and distinctive mineral hints from a wine of rare elegance and finesse. The complexity and exceptional balance makes a memorable impact on the palate.
SERVING SUGGESTIONS:	Serve at 46-50°F. Pair with seafood, grilled fish, roast chicken and dishes with lemon and cream-based sauces. The wine can also accompany Chinese cuisine.