



COMPOSITION:

50% Limnio, 25% Mavrotragano & 20% Mavroudi

Liminio as mentioned from Aristotle in his play "The Peace" is the oldest Greek variety in existence.

APELLATION:

PGI Epanomi

PRODUCTION:

10000 bottles

HARVEST YIELDS:

31 hl/ha

FERMENTATION:

Entirely fermented in oak, where the wine is aged in French oak barrels.

> Alcohol: 14% Acidity: 5.17g/l pH: 3.63

Avaton

KTIMA GEROVASSILIOU

Ktima Gerovassiliou was established in 1981 and is located approximately 25 km southwest of Thessaloniki.

Today, 56 hectares are planted with Assyrtiko, Malagousia, Chardonnay, Viognier and Sauvignon Blanc for whites. The red varieties are Syrah, Merlot, Grenache Rouge, Limnio, Mavroudi, Mavrotragano and other local Greek red varieties.

The area's climate is characterized as Mediterranean with mild winters and warm to cool summers that are tempered by the sea breeze. The soil is mainly sandy with a few clay substrates, calcareous rocks and rich in sea fossils.

WINEMAKER

Evangelos Gerovassiliou studied Agronomy at Thessaloniki and obtained his diploma in Oenology and his tasting credentials from the University of Bordeaux. In 1981 he started the revival of viticulture in his hometown of Epanomi. A small but ultramodern winery was built in 1986.

During his various training courses on a number of estates in the Bordelais region, he made many friends and he also earned the respect of Emile Peynaud, internationally recognized as the forefather of modern oenology and one of Mr. Gerovassiliou's most influential teachers.

TASTING NOTES

A big wine full of plum, smoke, violets, cherry jam, earth and mocha aromas. The palate is quite punchy with lots of tannins enveloping the raisin, red and dark fruit flavors. Excellent length and a decade of life ahead.

FOOD PAIRING

Pairs wonderfully with rib-eye steak, lamb shank and roasted duck.

CANADA & US IMPORTER









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