



Estate Red

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 ultra-modern 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

The wine is dark ruby. It has a pronounced bouquet of black fruits, ripe plum, black cherry and spices. On the palate the wine offers gentle tannins enhanced with great fruit intensity, yet round and harmonious. The finish is spicy, long and persistent.

FOOD PAIRING

Roasted pork, lamb loin and duck moussaka

COMPOSITION:

70% Syrah, 15% Limnio & 15% Merlot

APELLATION:

PGI Epanomi

PRODUCTION:

100000 bottles

HARVEST YIELDS:

36 hl/ha

FERMENTATION:

After fermentation the wine is aged for 1 year in French oak.

Alcohol: 14%

Acidity: 5.1g/l

pH: 3.65

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