



KTIMATSELEPOS



Dilofos

KTIMA TSELEPOS

Located in the region of Tegea, Arcadia in the Peloponnese, the estate's vineyards lie at an altitude of 750 meters and boast sandy clay soil. The vineyards' yield does not exceed 55 hl/ha. and the region's microclimate can be characterized as continental with cold winters and warm, dry summers.

WINEMAKER

Giannis Tselepos studied oenology at the University of Dijon, and graduated in 1979. After working in several Burgundy wineries, he returned to Greece and settled in Mantinia, Arcadia in the Peloponnese working as a consultant and winemaker. He founded his own wine making company in 1989 and is currently its CEO.

COMPOSITION:

50% Cabernet Sauvignon & 50% Merlot

APPELLATION:

PGI Tegea

PRODUCTION:

40000 bottles

HARVEST YIELD:

6000kg/ha

TECHNICAL NOTES:

15 day extraction and aged for 12 months
in new French barrique

Alcohol: 14.72%

Acidity: 5.2g/l

pH: 3.52

TASTING NOTES

Attractive nose filled with prunes, blackberries and cassis. On the palate, luscious mission figs and mocha with evident tannins giving a pleasant mouth feel.

FOOD PAIRING

Pork chops, baked eggplant and grilled steaks with medium fat.

US & CANADA IMPORTER



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