



COMPOSITION:
100% Xinomavro

APPELLATION:
PGI Krania

PRODUCTION:
4000 bottles

HARVEST YIELDS:
36 hl/ha

TECHNICAL NOTES:
Stainless steel tanks and ageing in new
French barrique for 9 months.

Alcohol: 13.5%
Acidity: 5.69g/l
pH: 3.76

Valos

DOMAINE KATSAROS

Domaine Katsaros is a family run winery established in 1985. The estate is located on the slopes of the famed Mount Olympus in Krania, Northern Greece. At 750 meters above sea level, this twenty-acre vineyard is planted with Cabernet Sauvignon, Merlot, Chardonnay and Xinomavro. Main factors contributing to the superior quality of the estate's award winning wines are the region's mild winters, sun blessed yet cool summers, the organic vineyard and a limited yield.

WINEMAKER

Winemaker Evripidis Katsaros has winemaking in his blood. Born in Larisa in Northern Greece, he grew up in the vineyard on the slopes of Mount Olympus. Evripidis holds a degree in General Biology from Bordeaux University Victor Segalen and a Viticulture Diploma and National Diploma of Enology from Burgundy University. From 2002 to 2004 Evripidis spent time expanding his skills in viticulture and winemaking at Domaine Roulot in Meursault and at Domaine G.Roumier in Chambolle Musigny. Since 2007 he has been working at his family estate.

TASTING NOTES

The wine is ruby red with a medium body. An absolutely beautiful nose with luscious fresh raspberries, strawberries, red cherries, fresh tomato and rose petals. On the palate, dried red fruit, fresh basil, thyme and tomato paste with very evident tannin structure.

FOOD PAIRING

Ribeye steak, roasted ham, pheasant with mushroom duxelle and hard aged cheeses.

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