



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: KTIMA BIBLIA CHORA

Brand name: OVILOS WHITE

Vintage: 2021

PDO/PGI/TO: PGI PANGEON

Grape variety(-ies): 50% Semillon, 50% Assyrtiko

Date bottled: 03.02.2022

Winemaking Regiment: After a brief maceration period on the skins, the wine is fermented in french oak and left in contact with its lees in barrel for a few months to add structure and complexity.

Other notes for winemaking:

Viticultural methods: The environmentally friendly cultivation of the vines, follows strict standards of Organic Agriculture

Vegan: Yes

Yields: 35 hl/ha

Trellising system: Double Guyot system

Elevation: 300 meters

Soil: clay, limestone

pH: 3,13 **Total SO2:** 109 mg/l **Alcohol:** 13,5% vol **Residual Sugar:** 2,13 g/l **Total Acidity:** 7,42 g/l

Miscellaneous information: Ovilos white is a most exciting blend of two grape varieties, Assyrtiko and Semillon, grown in the warmest but most barren spot in the Estate's vineyard located on the slopes of Mount Pangeon. The Semillon's fragrant expression and ageing ability are complemented by the strength, structure and exceptional freshness of the Assyrtiko.

Flavor of the wine: Its fine nose is expressive with aromas of apricot and honey on elegant layers of tropical fruit and citrus, all amplified by scents of nuts and vanilla. Rich in texture, this stylish aromatic wine is delicately balanced by a refreshing palate that leads into a complex finish.

Food/wine pairing: Ovilos white matches well with firm fish on the grill, seafood risotto, sushi, turkey and other poultry, and cheese soufflé.