



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Ktima Gerovassiliou

Brand name: Ktima Gerovassiliou Syrah

Vintage: Various Vintages

PGI: Epanomi

Grape variety(-ies): 100% Syrah

Date bottled: January

Winemaking Regiment: Extended maceration of the skins and alcoholic fermentation last about 20 days, followed by malolactic fermentation and barrel ageing in French oak barrels in the underground cellar.

Other notes for winemaking: Unfined & Unfiltered

Viticultural methods: Sustainable (certified)

Vegan: Yes

Yields: 38-39 hl/ha

Trellising system: Royat

Elevation: 110-150

Soil: Mainly sandy with a few clayey substrates and calcareous rocks.

pH: 3,70-3,90 **Total SO₂:** <150 mg/L **Alcohol:** 13,50-15% **Residual Sugar:** 2,50-3,50 g/L **Total Acidity:** 4,50-5,50 g/L

Miscellaneous information: Produced from the oldest vines on the estate.

Flavor of the wine: Dark fruits like blackberries and black cherries

Food/wine pairing: Slow Cooked Lamb Shoulder with Root Vegetables, hard cheeses like San Michali from Syros Island and Comté.