



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Ktima Gerovassiliou

Brand name: Ktima Gerovassiliou Museum Collection Red

Vintage: Various Vintages

PGI: Epanomi

Grape variety(-ies): 65% Syrah, 20% Limnio, 5% Mavroudi, 5% Mavrotragano, 5% Merlot

Date bottled: January

Winemaking Regiment: Following multiple taste trials, Vangelis Gerovassiliou chose oak barrels for the best maturing and sensory characteristics, to create a collectors' wine with rich aromatic characteristics and a long life.

Other notes for winemaking: Unfined & Unfiltered

Viticultural methods: Sustainable (certified)

Vegan: Yes

Yields: 39-40 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: A limited production red wine made by the best estate's barrels.

Flavor of the wine: ripe dark fruits (wild cherry, gooseberries) as well as smoky and spicy notes.

Food/wine pairing: Roast Beef Tenderloin with Red Wine Sauce, game casserole.