



# CAVA SPILIADIS COLLECTION

## TECH SHEET

**Winery:** KTIMA BIBLIA CHORA

**Brand name:** SOLE SEMILLON

**Vintage:** 2017

**PDO/PGI/TO:** PGI PANGEON

**Grape variety(-ies):** 85% Semillon, 15% Gewürztraminer

**Date bottled:** 12.12.2018

**Winemaking Regiment:** The late harvest grapes are all picked in October and a percentage of them have noble rot. Sole Semillon is fermented in oak barrels where it remains in contact with its lees for at least one year.

**Other notes for winemaking:**

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

**Vegan:** No

**Yields:** 35 hl/ha

**Trellising system:** Double Guyot system

**Elevation:** 300 meters

**Soil:** clay, limestone

**pH:** 3,43    **Total SO<sub>2</sub>:** 210 mg/l    **Alcohol:** 13,5% vol    **Residual Sugar:** 123 g/l    **Total Acidity:** 9,6 g/l

**Miscellaneous information:**

**Flavor of the wine:** This sweet white wine's nose exudes endless layers of exotic fruits, mandarin, peach, honey and lemon jam that persist till the end. In the mouth is a richly textured, suave and silky, striking a perfect balance between sweetness and refreshing acidity.

**Food/wine pairing:** Try Sole Semillon with blue cheeses, foie gras, fruit tarts and other toothsome desserts, or sip on its own.