



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: KTIMA KATSAROU

Brand name: KTIMA KATSAROU RED

Vintage: 2017

PDO/PGI/TO: P.G.I. KRANIA

Grape variety(-ies): 85 % CABERNET SAUVIGNON 15% MERLOT

Date bottled: NOVEMBER 2019

Winemaking: Destemming. The alcoholic fermentation takes place in stainless steel. Matured in small French oak barrels of 225 L (1/2 new oak, 1/2 already used for the previous vintage) during 18 months. The oak comes Allier and Nevers forests.

Other notes for winemaking: Indigenous yeast. No fining. Filtration with coarse plate filtration.

Viticultural methods: organic certified by D.I.O.

Yields: 25 hl/ha

Trellising system: Single Cordon cane pruned

Elevation: 520m-740m

Soil: Sandy and clay

pH: 3.65 **Total SO₂:** 100 mg/L **Alcohol:** 13.6 **Residual Sugar:** 1.5 **Total Acidity:** 6.9 g/l(tartaric acid)

Miscellaneous information: The organic grapes come from 12 different vine parcels. For the Cabernet the malolactic fermentation takes place in barrels and for the Merlot in stainless steel tank.

Flavor of the wine: Ripe black cherries, blackcurrant notes, dark chocolate, liquorice, baking spice and hints of mint

Food/wine pairing: lamb, beef (prime rib, filet mignon, New York strip)