



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: KTIMA KATSAROU

Brand name: KTIMA KATSAROU CHARDONNAY

Vintage: 2021

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

Grape variety(-ies): 100 % CHARDONNAY

Date bottled: 3-4 MARCH 2022

Winemaking: Pressing with a pneumatic press, clarification The alcoholic fermentation takes place in small French oak barrels of 228 L (1/3 new oak, 1/3 one's year old oak and the rest are two previous vintages. The oak comes from Tronçais and Allier forest. It is matured in oak for 5 months with daily batonnage during the first two months after alcoholic fermentation and for the rest three months twice per week.

Other notes for winemaking: Fining with bentonite.

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

Yields: 27 hl/ha

Trellising system: Single Cordon cane pruned

Elevation: 500m-720

Soil: Sand and clay

pH: 3.19 **Total SO₂:** 90 mg/L **Alcohol:** 13.4 **Residual Sugar:** 2.1 **Total Acidity:** 6.8 g/l (tartaric acid)

Miscellaneous information: The organic grapes come from 11 different vine parcels.

Flavor of the wine: Melon, yellow apple, almond cream with a stony minerality

Food/wine pairing: Grilled fresh fish and seafood such as calamari and sardines. Oysters and grilled lemon chicken