



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: KTIMA BIBLIA CHORA

Brand name: BIBLINOS RED

Vintage: 2015

PDO/PGI/TO: regional old un-named variety

Grape variety(-ies): 100% regional un-named variety

Date bottled: 07.03.2017

Winemaking Regiment: Traditional red vinification methods were used to produce this unique dry wine, which is aged in 50% new and 50% 1,2- and 3-years old oak barrels for 12 months.

Other notes for winemaking:

Viticultural methods: from 2020 vintage it will also be organic certificated

Vegan: No

Yields: 50 hl/ha

Trellising system: Double Guyot system

Elevation: 400 meters

Soil: clay, limestone

pH: 3,56 **Total SO2:** 76,8 mg/l **Alcohol:** 14,0% vol **Residual Sugar:** 2,78 g/l **Total Acidity:** 5,4 g/l

Miscellaneous information: Biblinos is produced from an unidentified red variety, originally found in the area of Pangeon. After years of research and DNA testing, it turns out to be an old variety that is non identical to any modern greek or international grape. The wine is fascinating as its story.

Flavor of the wine: Biblinos red opens up with a dense yet sweet and flowery perfume of ripe raspberries and rose petals. On the palate, luscious red fruits persist together with chocolate ganache and dried herbs, which give this wine an elegant structure and a lengthy aftertaste.

Food/wine pairing: It is the right match to a variety of dishes such as meat casseroles, pot-roasts and mature cheeses.