



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Maria and Konstantinos Kelesidis

Brand name: KTIMA KELESIDI

Vintage: 2017

PDO/PGI/TO: PDO Naoussa

Grape variety(-ies): 100% XINOMAVRO

Date bottled: 2021

Winemaking Regiment: Fermentation in stainless steel and then ageing in second and third use French oak barrels for 3 years.

Other notes for winemaking: Indigenous yeast, no filtration

Viticultural methods: Certified Organic

Vegan: Yes

Yields: 500kg/acre

Trellising system: Single guyot

Elevation: 250-300m.

Soil: Red Clay

pH: 3,60 **Total SO₂:** 70mg/l **Alcohol:** 14,5 **Residual Sugar:** <2 **Total Acidity:** 6 g/l

Miscellaneous information: A top wine from the cru area of Naoussa called Yiannakohori. Total production of this wine is 4000blts.

Flavor of the wine: Classic expressive Xinomavro with Tomato and olive tapenade, ample freshly picked strawberries and raspberries balanced by a medium body, bright acidity and well-integrated sandy tannins. Long and complex finish.

Food/wine pairing: The wine it can be served with pan-fried wild boar from the mountains of Naoussa, with village sausages, lamb on the spit, smoked Vermius cheese and feta cheese with tomato jam