



KTIMATSELEPOS



Avlotopi

KTIMA TSELEPOS

Located in the region of Tegea, Arcadia in the Peloponnese, the estate's vineyards lie at an altitude of 750 meters and boast sandy clay soil. The vineyards' yield does not exceed 55 hl/ha. and the region's microclimate can be characterized as continental with cold winters and warm, dry summers.

WINEMAKER

Giannis Tselepos studied oenology at the University of Dijon, and graduated in 1979. After working in several Burgundy wineries, he returned to Greece and settled in Mantinia, Arcadia in the Peloponnese working as a consultant and winemaker. He founded his own wine making company in 1989 and is currently its CEO.

COMPOSITION:

100% Cabernet Sauvignon

APPELLATION:

PGI Arcadia

PRODUCTION:

10,000 bottles

HARVEST YIELDS:

6,000kg/ha

TECHNICAL NOTES:

Extensive extraction, which typically lasts for 28 days and ageing in new French barriques for 16 months.

Alcohol: 14.85%

Acidity: 5.8g/l

pH: 3.48

TASTING NOTES

A dark purple hue with luscious blackberries, blackcurrants, blueberry and figs. On the palate, all the dark fruits are highlighted by black pepper, eucalyptus and vanilla.

FOOD PAIRING

Roasted pig, rib-eye steak, Greek leek-orange sausages and assortment of hard cheeses.

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