



# CAVA SPILIADIS COLLECTION

## TECH SHEET

**Winery:** KTIMA BIBLIA CHORA

**Brand name:** BIBLIA CHORA RED

**Vintage:** 2020

**PDO/PGI/TO:** PGI PANGEON

**Grape variety(-ies):** 45% Merlot, 40% Cabernet Sauvignon, 15% Agiorgitiko

**Date bottled:** different dates between 12.2021 – 03.2022

**Winemaking Regiment:** Ktima Biblia Chora red is the result of conventional red vinification with prolonged maceration post – fermentation. Malolactic fermentation is followed by 12 months of maturation in 60% new, 40% 1,2 and 3 years old French oak barrels (225 l).

**Other notes for winemaking:**

**Viticultural methods:** The environmentally friendly cultivation of the vines, follows strict standards of Organic Agriculture

**Vegan:** Yes

**Yields:** 50 hl/ha

**Trellising system:** Double Guyot system

**Elevation:** 400 meters

**Soil:** clay, limestone

**pH:** 3,58    **Total SO<sub>2</sub>:** 98 mg/l    **Alcohol:** 14,0% vol    **Residual Sugar:** 2,33 g/l    **Total Acidity:** 5,70 g/l

**Miscellaneous information:**

**Flavor of the wine:** The nose is inviting and offers attractive aromas of ripe red fruits, blackcurrant and sweet chocolate, all interwoven with hints of vanilla, cedar and spice. In the mouth, the wine is expansive with backbone of velvety tannins that give it a persistent finish and great ageing ability.

**Food/wine pairing:** Ktima Biblia Chora red complements red and barbecued meat, hearty oven roasts, cold deli cuts and soft cheeses.