



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Ktima Gerovassiliou

Brand name: Ktima Gerovassiliou Sauvignon Blanc

Vintage: Various Vintages

PGI: Epanomi

Grape variety(-ies): 100% Sauvignon Blanc

Date bottled: End of January

Winemaking Regiment: Following skin contact in cold, it is fermented in French oak barrels and then aged on its lees for a few months.

Other notes for winemaking: -

Viticultural methods: Sustainable (certified)

Vegan: Yes

Yields: 55-56 hl/ha

Trellising system: Royat

Elevation: 110-150

Soil: Mainly sandy with a few clayey substrates and calcareous rocks.

pH: 3,25-3,40 **Total SO₂:** <200 mg/L **Alcohol:** 13-14% **Residual Sugar:** 2,50-2,70 g/L **Total Acidity:** 4,50-6,50 g/L

Miscellaneous information: Cultivated in a small block of the Estate's vineyard.

Flavor of the wine: It has a bouquet characterised by tropical fruits (melon, pear, mango) and toasted vanilla on the palate.

Food/wine pairing: Fried sole in aromatic butter, poultry and pork in white sauces, smoked cheeses.