



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: KTIMA KATSAROU

Brand name: KTIMA KATSAROU XINOMAVRO VALOS

Vintage: 2017

PDO/PGI/TO: P.G.I. THESSALY

Grape variety(-ies): 100 % XINOMAVRO

Date bottled: February 2019

Winemaking: After destemming, a maceration at low temperature for 24 hours. The alcoholic fermentation takes place in stainless steel tank and the aging in small French oak barrels for 10 months (10% of the barrels are new)

Other notes for winemaking: No fining and coarse plate filtration

Viticultural methods: organic certified by D.I.O.

Yields: 30 hl/ha

Trellising system: Single Cordon cane pruned

Elevation: 400 m.

Soil: Sandy clay

pH: 3.59 **Total SO₂:** 96 mg/L. **Alcohol:** 13.5 **Residual Sugar:** 1.8g/l **Total Acidity:** 6.3 g/l

Flavor of the wine: red cherries, tomato, juicy raspberry, well integrated tannin structure

Food/wine pairing: Yiouvetsi, moussaka, keftedes and also recipes made with mushrooms