



# CAVA SPILIADIS COLLECTION

## TECH SHEET

**Winery:** Ktima Gerovassiliou

**Brand name:** Ktima Gerovassiliou Chardonnay

**Vintage:** Various Vintages

**PGI:** Epanomi

**Grape variety(-ies):** 100% Chardonnay

**Date bottled:** April

**Winemaking Regiment:** Following skin contact in cold, the wine is fermented in French oak barrels. It then remains in contact with its primary lees for a few months, gaining in body and enriching its varietal aromas.

**Other notes for winemaking:** 40% new French oak barrels.

**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 SO<sub>2</sub>:** <200 mg/L **Alcohol:** 13-14% **Residual Sugar:** 2,50-2,70 g/L **Total Acidity:** 4,50-6,50 g/L

**Miscellaneous information:** A wine with full, rich, and complex taste that can be aged for several more years due to its strength and character.

**Flavor of the wine:** Bright yellow-gold with a rich mouthfeel, honeyed texture and citrusy scents on a background of smoke and dried nuts.

**Food/wine pairing:** White fatty fish, smoked fish, fish in white sauce, molluscs and shellfish, and caviar dishes.