



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Ktima Gerovassiliou

Brand name: Ktima Gerovassiliou Avaton

Vintage: Various Vintages

PGI: Epanomi

Grape variety(-ies): 60% Limnio-20% Mavroudi- 20% Mavrotragano

Date bottled: January

Winemaking Regiment: Following extraction and completion of alcoholic and malolactic fermentation in special oak tanks from Burgundy, the wine matures for at least 12 months in French oak barrels.

Other notes for winemaking: Unfined & Unfiltered

Viticultural methods: Sustainable (certified)

Vegan: Yes

Yields: 38-39 hl/ha

Trellising system: Royat

Elevation: 110-150

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

pH: 3,70-3,90 **Total SO₂:** <150 mg/L **Alcohol:** 13,50-15% **Residual Sugar:** 2,50-3,50 g/L **Total Acidity:** 4,50-5,50 g/L

Miscellaneous information: A luscious blend of three Greek indigenous red varieties.

Flavor of the wine: Complex bouquet of ripe dark fruits (raspberries), raisins, coffee and cacao.

Food/wine pairing: Butter-Basted Rib Eye Steaks, Roast grouse with blackcurrant & beetroot sauce, pizza Pepperoni.