



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Ktima Gerovassiliou

Brand name: Ktima Gerovassiliou Malagousia

Vintage: Various Vintages

PGI: Epanomi

Grape variety(-ies): 100% Malagousia

Date bottled: End of November

Winemaking Regiment: Following skin contact in cold, vinification is carried out in stainless steel tanks at 18 °C, while some is vinified in French oak barrels.

Other notes for winemaking: The wine is left with its lees for a number of months to gain structure and body.

Viticultural methods: Sustainable (certified)

Vegan: Yes

Yields: 55-56 hl/ha

Trellising system: double Guyot

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: This wine is entirely produced from the Greek grape variety of Malagousia, which was saved from extinction due to the efforts of Vangelis Gerovassiliou.

Flavor of the wine: Matured fruit such as pear, mango and citrus.

Food/wine pairing: Seafood, poultry, pasta dishes with light sauces fresh vegetable salads.