



#### COMPOSITION:

92% Syrah and 8% Viognier

#### APELLATION:

PGI Epanomi

#### PRODUCTION:

3,000 bottles

#### HARVEST YIELDS:

30 hl/ha

#### FERMENTATION:

Fermentation is induced simultaneously for both grape juices in Burgundian oak tanks of 40hL. After malolactic fermentation in the same tanks, the wine is aged in French oak barrels for 12 to 18 months.

Alcohol: 13.5%

Acidity: 5.1g/l

pH: 3.6

*Ktima*  
GEROVASSILIOU



# Evangelo

## KTIMA GEROVASSILIOU

Ktima Gerovassiliou was established in 1981 and is located approximately 25 km southwest of Thessaloniki.

Today, 56 hectares are planted with Assyrtiko, Malagousia, Chardonnay, Viognier and Sauvignon Blanc for whites. The red varieties are Syrah, Merlot, Grenache Rouge, Limnio, Mavroudi, Mavrotragano and other local Greek red varieties.

The area's climate is characterized as Mediterranean with mild winters and warm to cool summers that are tempered by the sea breeze. The soil is mainly sandy with a few clay substrates, calcareous rocks and rich in sea fossils.

## WINEMAKER

Evangelos Gerovassiliou studied Agronomy at Thessaloniki and obtained his diploma in Oenology and his tasting credentials from the University of Bordeaux. In 1981 he started the revival of viticulture in his hometown of Epanomi. A small but ultra-modern winery was built in 1986.

During his various training courses on a number of estates in the Bordelais region, he made many friends and he also earned the respect of Emile Peynaud, internationally recognized as the forefather of modern oenology and one of Mr. Gerovassiliou's most influential teachers.

## TASTING NOTES

The wine has a dark ruby colour with an excellent and complex structure. Its blackberry fruits on the nose offer spice and depth in addition to hints of mocha and cocoa. The palate is enjoyable with ripe tannins that balance cedar, chocolate, pepper and spice. Great potential to age.

## FOOD PAIRING

Gamey red meats, BBQ, cured chacuterrie, grilled lamb and eggplant dishes

## CANADA & US IMPORTER



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