



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PARPAROUSSIS WINERY-DISTILLERY

Brand name: GRAPE BRANDY (Apostagma)

Grape variety: SIDERITIS WINE 100%

Distillation: Slow, single distilled, in an Alembic (Charentais Alembic). We separate the beginning (head) and the ending (tail) of the distillation process, and we keep only the middle distillation (the heart).

Ageing: 6 years in French oak barrels

Viticultural methods: Organic grapes from our privately own vineyard in Western Achaia.

Under certification, certified from 2023 vintage

Trellising system: Spur pruning (cordon) 2 buds

Elevation: Sea Level, zero meters

Soil: Sandy, Gravel-sand deposits

Total SO₂: 0 **Alcohol:** 42% **Residual Sugar:** 0

Miscellaneous information: Grape Brandy (Eau de vie de vin) is made from wine from the authentic Sideritis grape, a grape variety unique to Achaia.

We select in an early harvest of a late season grape, unripen Sideritis grapes that have high acidity and low sugar content to ensure a fermentation process that results in very clean aromas and unique characteristics.

The ageing process of 6 years in French oak barrels nurtures the complex aromas of the early harvested Sideritis grape.

Flavor of the spirit: Amber color, unique aromas of vanilla, tobacco, cinnamon, dry apricot, coffee and honey. Rich, distinct fine secondary aromas, rounded finish, distinct characteristics of excellent brandy, a brandy of high class. Ideally at 15 °C in a balloon shaped glass or at 9-13 °C in a tulip shaped glass.

Food/spirit pairing: coffee, dessert, a fine cigar.