



# **COMPOSITION:**

100% Malagousia This wine is entirely produced from the Greek grape varietal called Malagousia that was saved from extinction due to the efforts of Vangelis Gerovassiliou.

#### **APELLATION:**

PGI Epanomi

PRODUCTION: 45000 bottles

# FERMENTATION:

In addition to skin contact to enhance the extraction of aromas, it is partially barrel fermented and then matured on its lees for a few months, gaining depth in flavour and floral aromas.

## ACCOLADES:

Wine & Spirits: Top 100 Wineries of the Year for 2006, 2010, 2011, 2012 & 2014.



# 2013 Malagousia

#### **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 varietals are Syrah, Merlot, Grenache Rouge, Limnio, Mavroudi, Mavrotragano and other local Greek red varietals. The area's climate is characterized as Mediterranean with a mild winter and a warm-to-cool summer that is tempered by the sea breeze. The soil is mainly sandy with a few clay substrates, calcareous rocks and is rich in sea fossils.

#### **WINEMAKER**

Evangelos Gerovassiliou studied Agronomy in Thessaloniki and obtained his diploma in Oenology and 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 training courses on a number of estates in the

Bordelais region, he made many friends and 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

Brilliant straw colour with greenish shades and an aroma of ripe fruits such as pear, pineapple and citrus as well as pepper and jasmine. On the palate, the wine is aromatic with rich flavours of lemon peel that enhance the appealing mouth feel.

## FOOD PAIRING

Shellfish, grilled seafood, light sauced pasta dishes and fresh vegetable salads.

#### CANADA & US IMPORTER





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