



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: KTIMA BIBLIA CHORA

Brand name: OVILOS RED

Vintage: 2018

PDO/PGI/TO: PGI PANGEON

Grape variety(-ies): 100% Cabernet Sauvignon

Date bottled: 23.03.2018

Winemaking Regiment: This varietal wine takes its unique character from prolonged maceration of the grapes, extended ageing in new french oak barrels for 16 -18 months and maturation in bottle for a further 24 months prior to its release.

Other notes for winemaking:

Viticultural methods: from 2020 vintage it will also be organic certificated

Vegan: No

Yields: 35 hl/ha

Trellising system: Double Guyot system

Elevation: 450 meters

Soil: clay, limestone

pH: 3,74 **Total SO2:** 131 mg/l **Alcohol:** 15,0% vol **Residual Sugar:** 2,83 g/l **Total Acidity:** 5,63 g/l

Miscellaneous information:

Flavor of the wine: Its complex bouquet brims over with intriguing smells of ripe fruit, cassis, cedar wood, violet flowers and tobacco leaf. The palate of this well-balanced, vibrant red wine delivers an abundance of flavors of black cherries and raspberry jam, all entwined with a touch of sweet chocolate and acute tannins for longevity.

Food/wine pairing: Ovilos red is appealing on its own and goes well with veal cuts, spit-roasted lamb or goat, venison and other game, and truffle recipes.