



COMPOSITION:
100% Syrah

APPELLATION:
PGI Epanomi

PRODUCTION:
6,000 Bottles

HARVEST YIELDS:
35 hl/h

TECHNICAL NOTES:
Produced from the oldest vines on the estate. Extended maceration of the skins and alcoholic fermentation last about 20 days, followed by malolactic fermentation and barrel ageing in French oak barrels in the underground cellar.

Alcohol: 14%
Acidity: 5.2 g/l
pH: 3.6

Ktima
GEROVASSILIOU



Syrah

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.

WINE MAKER

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 ultramodern 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

This wine is richly structured and loaded with complex flavor reminiscent of black berries and black cherries. On the palate it has a rich, round, opulent feel. The black liquorice character lingers along with subtle oak notes in the long supple finish.

FOOD PAIRING

Game, lamb with vegetables, filets, and hard cheeses.