



#### COMPOSITION:

100% Chardonnay Vineyard planted in 1983

# **APELLATION:**

PGI Epanomi

# PRODUCTION:

18000 bottles

# **FERMENTATION:**

Barrel fermented with batonage for 7 months. After skin contact, it is fermented in new French oak barrels and then remains in contact with lees for 7 months.

#### ACCOLADES:

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



# 2011 Chardonnay

#### 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

Bright pale yellow color with a nose of corn on the cob, citrus trees, spices and vanilla. On the palate salty caramel, pastry cream and defined texture. Rich and complex with a nutty finish

#### **FOOD PAIRING**

Butter-poached lobster, shrimp saganaki and roasted chicken

### CANADA & US IMPORTER







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