



#### **COMPOSITION:**

50% Assyrtiko & 50% Semillon

## **APPELLATION:**

PGI Pangeon

### PRODUCTION:

35,000 bottles

# HARVEST YIELDS:

6,000 kg/ha

### **TECHNICAL NOTES:**

Grapes are hand picked.
Cold maceration for 12 hours.
Both varieties fermented and matured for 5 months in 50% new and 50% one year old French oak barrels.

Alcohol: 14% Acidity: 6.2g/l pH:3.24

# **Ovilos White**

# KTIMA BIBLIA CHORA

Ktima Biblia Chora is situated on the southern slopes of Mount Pangeon in Kavala, just 100km East of Thessaloniki. In 1998, Vassilis Tsaktsarlis and Vangelis Gerovassiliou created this privately owned vineyard which today extends over 118 acres at an altitude of 300-420 meters. The soil is rocky and barren with limestone and clay and good levels of drainage. The cool breezes from the Agean Sea and Mount Pangeon are key factors in the production of Biblia Chora's Premium wines.

#### **WINEMAKER**

Vassilis Tsaktsarlis obtained his degree in Chemistry from the Aristotle University in 1988. In 1990, he continued his studies at the University of Bordeaux in France where in 1992 he received the Diplomas of Oenology, Viticulture, Wine Degustation and Technology of Oenological Equipment. Returning to Greece, he spent ten years as the oenologist and wine production manager at the Costas Lazaridis Estate. In 1998 the plans for Biblia Chora were created and in 2001, in partnership with Vangelis Gerovassiliou, they became a reality. Since 2001, Vassilis Tsaktsarlis has guided Ktima Biblia Chora to international success as the Oenologist and Winery Chairman.

#### **TASTING NOTES**

Wine has a deep yellow color and features aromas of apricot and honey, a characteristic of the Semillon, that blends perfectly with the notes of lemon from the north-Aegean Assyrtiko. On the palate, aromas of vanilla, dried apricot and nuts. The wine is rich and well balanced.

# **FOOD PAIRING**

Grilled chicken, veal chops, stuffed calamari and Yemista.

# WINE IMPORTED INTO US & CANADA BY CAVA SPILIADIS

