



COMPOSITION: Assyrtiko 40%, Sauvignon Blanc 60%

> APPELLATION: PGI Pangeon

PRODUCTION: 220000 bottles

TECHNICAL NOTES:

grapes are selected and picked up by hand, cold maceration for 12 hours, alcoholic fermentation at low temperatures in stainless steel tank



2013 Ktima 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, clay and good levels of drainage. The cool breezes from the Aegean 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 Diploma of Oenology, Viticulture, Wine Degustation and Technology of Oenological Equipment. Returning to Greece, he worked for 10 years as the oenologist and wine production manager of 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 of a pale yellow colour with green tinges. On the nose, the wine is aromatic, offering aromas of white grapefruit, peach and lemon. On the palate the wine is clean and beautifully balanced with a bright acidity.

FOOD PAIRING

Ceviche, soft cheeses and summer salad with stone fruits.

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