



#### COMPOSITION:

92% Petite Sirah and 8% Viognier

# **APELLATION:**

PGI Epanomi

# PRODUCTION:

5000 bottles

#### **FERMENTATION:**

Fermentation is induced simultaneously for both grape juices in Burgundian oak tanks of 40hL. After malolactic fermentation in the same tanks, the wine is aged in French oak barrels for 12 to 18 months.

## ACCOLADES:

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



# 2007 Evangelo

#### 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

The wine has a dark ruby color with an excellent and complex structure. It's blackberry fruits on the nose offer spice and depth, in addition to hints of mocha and cocoa. The palate is enjoyable with ripe tannins that balance cedar, chocolate, pepper and spice. Great potential to age.

## **FOOD PAIRING**

Gamey red meats, BBQ, cured chacuterrie, grilled lamb and eggplant dishes

# CANADA & US IMPORTER







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