



COMPOSITION: 50% Malagousia & 50% Assyrtico

> APELLATION: PGI Epanomi

PRODUCTION: 150000 bottles

FERMENTATION:

Skin contact is retained for a few hours and is followed by alcoholic fermentation in temperature controlled stainless steel tanks at 18-20 °C. No malolactic fermentation.

ACCOLADES:

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



2012 Estate White

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 blond in colour with greenish shades, it has a distinctive nose with impressions of exotic fruit and notes of green pepper, jasmine, orange, melon and lemon. On the palate it has a rich, round feel with a lemony aftertaste.

FOOD PAIRING

Bouillabaisse, grilled fish, shellfish, ceviche and Japanese cuisine.

CANADA & US IMPORTER



FIN

FIND US cavaspiliadis.com FOLLOW US @cavaspiliadis

LIKE US facebook.com/cavaspiliadis

Andreas Zinelis, US Portfolio Manager azinelis@cavaspiliadis.com | 917.796.3162