

COMPOSITION: 70\% Syrah, 15\% Limnio \& 15\% Merlot

APELLATION: PGI Epanomi

PRODUCTION: 35000 bottles

FERMENTATION:
After fermentation the wine is aged for 1 year in French oak.

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


## 2010 Estate Red

## 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 is dark ruby. It has a pronounced bouquet of black fruits, ripe plum, black cherry and spices. On the palate the wine offers gentle tannins enhanced with great fruit intensity, yet round and harmonious. The finish is spicy, long and persistent.

FOOD PAIRING
Roasted pork, lamb loin and duck moussaka

## CANADA \& US IMPORTER



