



COMPOSITION:
100% Assyrtiko

APPELLATION:
PGI Pangeon

PRODUCTION:
5,000 bottles

HARVEST YIELDS:
6,000kg/ha

TECHNICAL NOTES:
Grapes are hand picked. Alcoholic fermentation at low temperatures in stainless steel tanks.

Alcohol: 13.5%
Acidity: 5.8g/l
pH: 3.2

Areti 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 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 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 is bright with a pale yellow colour. On the nose, the wine offers beautiful aromas of citrus, lemon and grapefruit. On the palate, the wine is fresh and elegant with aromas of almonds and citrus. Areti White offers a fantastic combination of freshness and purity.

FOOD PAIRING

Fresh oysters, marinière mussels, pan seared scallops, fish with lemon, olive oil and capers.

WINE IMPORTED INTO US & CANADA BY CAVA SPILIADIS