

COMPOSITION:

100% Sauvignon Blanc

APELLATION:

PGI Epanomi

PRODUCTION:

15000 bottles

FERMENTATION:

After skin contact it is fermented in French oak barrel and then aged on lees for 6 months.

ACCOLADES:

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



2012 Sauvignon Blanc

KTIMA GEROVASSILIOU

calcareous rocks and is rich in sea fossils.

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,

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 pale vellow color with tropical notes, melon and toasted vanilla. On the palate it illustrates toasted almond, pineapple and mango which highlight its oak structure.

FOOD PAIRING

Grilled fish amandine, sautéed vegetables such as green beans, Brussels sprouts and zucchini as well as aged cheese i.e. old cheddar.

CANADA & US IMPORTER



FIND US cavaspiliadis.com



FOLLOW US @cavaspiliadis

LIKE US facebook.com/cavaspiliadis

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