



COMPOSITION: 100% Pinot Noir

APPELLATION: PGI Pangeon PRODUCTION: 4,000 bottles

HARVEST YIELDS: 7,000kg/ha

TECHNICAL NOTES:

Follows classic red vinification with maceration continuing after the end of the alcoholic fermentation. After malolactic fermentation, it is left to age for 12 months in 60% new, 40% 1, 2 and 3 year old French barrique.

> Alcohol: 14.5% Acidity: 5.48g/l pH:3.53

Sole Pinot Noir

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 Agean 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

The bright aromas and flavours suggest blackberries, raspberries and black cherries supported by an underlay of cocoa, spice and wood notes.

FOOD PAIRING

Porterhouse, lamb shank with roasted potatoes, duck prepared with plum sauce as well as semi-soft goat cheese.

WINE IMPORTED INTO US & CANADA BY CAVA SPILIADIS

