

Ktima
GEROVASSILIOU



Museum Collection



COMPOSITION:

20% Mavroudi
20% Mavrotragano
20% Limnio
20% Syrah
20% Merlot

APPELLATION:

PGI Epanomi

PRODUCTION:

1,200 Bottles

HARVEST YIELDS:

30 hl/ha

TECHNICAL NOTES:

All grapes are harvested, pressed and vinified separately. Fermented and aged in French barriques for 2 years.

Alcohol: 14%
Acidity: 5.0 g/l
pH: 3.4

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 varieties are Syrah, Merlot, Grenache Rouge, Limnio, Mavroudi, Mavrotragano and other local Greek red varieties. The area's climate is characterized as Mediterranean with mild winters and warm to cool summers that are tempered by the sea breeze. The soil is mainly sandy with a few clay substrates, calcareous rocks and rich in sea fossils.

WINE MAKER

Evangelos Gerovassiliou studied Agronomy at Thessaloniki and obtained his diploma in Oenology and his tasting credentials from the University of Bordeaux. In 1981 he started the revival of viticulture in his hometown of Epanomi. A small but ultramodern winery was built in 1986. During his various training courses on a number of estates in the Bordelais region, he made many friends and he 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

This wine has a bright, deep-purple color and complex bouquet of ripe dark wild cherries, gooseberries as well as smoky and spicy notes. The result of its long interaction with French oak barrels is a wine that is lively on the palate, successfully balancing well-processed tannins and condensed aroma with a long aftertaste.

FOOD PAIRING

Game, lamb with vegetables, red meat fillets, and hard cheeses.

WINE IMPORTED INTO US & CANADA BY CAVA SPILIADIS