



COMPOSITION:
100% Viognier

APELLATION:
PGI Epanomi

PRODUCTION:
5,000 bottles

HARVEST YIELDS:
40 hl/ha

FERMENTATION:

Skin contact and barrel fermentation in new and old French oak for 6 months.

Alcohol: 13.5%
Acidity: 6.48g/l
pH: 3.31

Viognier

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.

WINEMAKER

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 ultra-modern 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

A brilliant straw-yellow color with peach, apricot, orange blossom and spices. On the palate, Turkish delight, bergamot and honey with elegant intensity. A true benchmark Viognier.

FOOD PAIRING

Summer salad with stone fruits, poached salmon with citrus sauce and all curry-inspired dishes.

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