



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: KTIMA BIBLIA CHORA

Brand name: SOLE PINOT NOIR

Vintage: 2019

PDO/PGI/TO: PGI PANGEON

Grape variety(-ies): 100% Pinot Noir

Date bottled: 08.02.2021

Winemaking Regiment: A pre-fermentation cold soak at 6°C for a week is followed by conventional red winemaking. When the alcoholic fermentation is completed, the wine is placed in 60% new, 40% 1, 2 and 3 years old french oak barrels where it undergoes malolactic conversion and is matured for 12 months.

Other notes for winemaking:

Viticultural methods: from 2020 vintage it will also be organic certificated

Vegan: No

Yields: 50 hl/ha

Trellising system: Double Guyot system

Elevation: 350 meters

Soil: clay, limestone

pH: 3,67 **Total SO₂:** 113 mg/l **Alcohol:** 13,5% vol **Residual Sugar:** 2,4 g/l **Total Acidity:** 5,03 g/l

Miscellaneous information:

Flavor of the wine: The delicate aromas and flavors are suggestive of summer fruit, particularly black cherries and mulberries, over an underlay of spice and vanilla. On the palate, this modern-styled, elegant dry red wine tastes juicy with typical varietal lightness, silky tannins, pronounced acidity and great length.

Food/wine pairing: Sole Pinot Noir will partner deliciously with rich pastas with white or red sauce, meat stews and Asian cuisine.