

KTIMA PAVLIDIS RED DRY WINE

Wine type: Regional Dry Red wine of Drama

Winemaker: Christoforos Pavlidis

Enologist: Angelos Iatridis

Vintage: 2001

Region: Kokkinogeia, Drama, Eastern Macedonia

Soil: Red-brown clayish topsoil of medium fertility on a well drained rocky subsoil

Local climate: Sunny and warm, with medium relative humidity and frequent afternoon sea breezes

Varietal composition: Cabernet Sauvignon , Merlot and Limnio

Plant density: 400 vines/ha

Vine training: Vertical shoot positioning of medium height

Average vine age: 6 years

Average yield/ha: 9000 kg

Harvest: End of August (Merlot), mid-September (Limnio and Cabernet-Sauvignon), manual grape picking

Vinification: Immediate destemming and crushing follow harvest. The low temperature extraction technique (10°C) is applied before the beginning of the alcoholic fermentation. The wine is allowed to macerate for several days after the end of the alcoholic fermentation and then it is transferred to French and American oak barrels where, following the malolactic fermentation, it is left to age for twelve months with further six months in the bottle.

Production: The 2001 vintage produced 12.000 bottles of 750 ml.

Wine-tasting: The dark purple colour with violet reflections retains all its intensity. The nose is dominated by an intense bouquet of cherries and plums followed by scents of chocolate, smoke and vanilla. Generous in the mouth, with good balance and lively tannins contributing to an exceptionally voluptuous structure. Long and fruity aftertaste, with a light touch of oak. It needs further ageing to reveal its full potential.

Harmony: Best served at 16°C, it is seeking the company of grilled red meat and spicy game, as well as spicy and unctuous cheeses.