

KTIMA PAVLIDIS WHITE DRY WINE

Wine type: Regional Dry White wine of Drama

Winemaker: Christoforos Pavlidis

Enologist: Angelos Iatridis

Vintage: 2002

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: Sauvignon blanc, Assyrtiko

Plant density: 400 vines/ha

Vine training: Vertical shoot positioning of medium height

Average vine age: 6 years

Average yield/ha: 8000 kg

Harvest: End of August, manual grape picking

Vinification: Immediate destemming and crushing follow harvest. The winemaking process consists of a 24-hour skin contact at low temperature (10°C), pneumatic pressing ensuring minimum possible damage of the aromas, static racking of the must and a controlled alcoholic fermentation (temperature of 18°C) in double-walled inox tanks.

Production: The 2002 vintage produced 24.000 bottles of 750 ml.

Wine-tasting: Limpid bright yellow-green colour. Complex nose beginning with flowers and continuing with compounding hints of melon, grapefruit and pineapple. Well balanced and richly flavoured in mouth with pleasing freshness. Clean and fruity aftertaste finishing with the characteristic crispness of Assyrtiko.

Harmony: It is best served at 10°C, an ideal complement for sea snacks and a wide selection of cheeses.