



### Ktima Pavlidis Red 2003

Appellation:	Regional Wine of Drama.
Grape Varieties :	Cabernet sauvignon (40%), Limnio (20%) & Merlot (40%).
Winemaking:	Low temperature extraction 10 <sup>0</sup> C is applied before the beginning of the alcoholic fermentation. The wine is also allowed to macerate for several days after the end of the alcoholic fermentation before its transfer to French oak barrels where, following malolactic fermentation, it is left to age for 14 months with further six months in the bottle.
Tasting Notes:	The dark purple color 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 balanced and lively tannins contributing to a voluptuous structure. Long and fruity aftertaste, with a light touch of oak. It needs further ageing to reveal its full potential.
Serving Suggestions:	Serve at room temperature. This wine pairs well with grilled red meat and spicy game, as well as spicy and unctuous cheeses.