



Ktima Pavlidis White 2005

Appellation:	Regional Wine of Drama.
Grape Varieties :	Sauvignon blanc 60%, Assyrtiko 40%
Winemaking :	The perfect ripening of the grapes and the carefully selected date of harvest contribute to the preservation of varietal aromas and natural acidity. Destemming and crushing is followed by skin –contact at low temperature, slow pressing and controlled fermentation of the juice at 18 ⁰ C in inox tanks.
Tasting Notes:	Light yellow – green color. Complex nose beginning with intense fruity aromas of mango and melon and continuing with compounding hints of orange skin and acacia. Well balanced and richly flavored in mouth with pleasing freshness. Clean and fruity aftertaste finishing with the characteristic crispness of Assyrtiko.
Serving Suggestions	Serve well chilled and is an ideal complement for sea snacks and a wide selection of yellow cheese.