



PRODUCER PROFILE

Estate owned by: Christoforos Pavlidis
 Winemaker: Panagiotis Kyriakidis
 Total acreage under vine: 160
 Estate founded: 1998
 Winery production: 350,000 Bottles
 Region: Drama
 Country: Greece

EMPHASIS Assyrtiko 2012

WINE DESCRIPTION

While winemaking in Drama dates back to antiquity, the region did not emerge onto the modern winemaking scene until the 1980s. Ktima Pavlidis was created in 1998 with 160 acres of estate vineyards planted with a mix of international and indigenous Greek varieties.

ABOUT THE VINEYARD

The two estate vineyards of Ktima Pavlidis are Kokkinogia (AKA “red soil” in Greek) and Perichora. The Kokkinogia Vineyard possesses red clay soils and a Northwest exposure, which provides protection from the harsh summer sun. The poor fertility and limited soil depth, together with high planting density and a long growing season, ensures that the grapes develop full, mature structure and excellent varietal character. The Perichora Vineyard is located on the foothills of Menoikio Mountain with a North-facing slope, at an altitude of 900-1,500ft. This area is considerably cooler, with mountain breezes providing a refreshing relief to the grapes, allowing them to develop slowly and with a well-balanced acidity.

WINE PRODUCTION

The grapes are hand-harvested at night, in order to take advantage of the cooler temperature and preserve the varieties’ aromatics and natural acidity. The grapes are destemmed and lightly crushed, followed by a cool maceration. The wine is fermented in INOX stainless steel tanks. The wine is aged on the lees for 6 months prior to bottling, which imparts a rich texture to balance the naturally high acidity.

TASTING NOTES

Bright, green-yellow in color, this wine opens with lovely aromas of white flowers, citrus fruit and lemon peel, with a hint of minerality. The palate has a rich texture from the extended period on the lees, highlighting flavors of citrus, stone and chalk. A classic example of Assyrtiko, this wine has an extremely high natural acidity, with a long and refreshing finish.

FOOD PAIRING

An ideal pairing for fish and fresh Mediterranean salads, as well as pasta with pesto sauce and a wide selection of cheese.

VINEYARD & PRODUCTION INFO

Vineyard name:	Kokkinogia & Perichora Vineyards
Vineyard size:	160 acres
Soil composition:	Terra rossa and marly limestone
Exposure:	Northern / Northwestern
Average Vine Age:	15-20 years

WINEMAKING & AGING

Varietal composition:	100% Assyrtiko
Prefermentation technique:	Cold maceration
Fermentation container:	Stainless steel tanks
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.2
Residual sugar:	2.5 g/L
Acidity:	5.2 g/L