



### 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 Chardonnay 2015

### 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 Kokkinoglia (AKA "red soil" in Greek) and Perichora. The Kokkinoglia 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. After clarification in INOX stainless steel tanks the wine is transferred by gravity to oak barrels where it will undergo alcoholic and malolactic fermentation, followed by 6 months aging on the lees.

### TASTING NOTES

Bright, golden yellow in color, this wine opens with beautiful aromas of exotic fruit, with hints of vanilla. The palate is round and generous from the oak contact and extended period on the lees, delivering flavors of pineapple, mango and honey, balanced with a core of acidity. This Chardonnay will continue to evolve and can age well for up to 6 years.

### FOOD PAIRING

A lovely Chardonnay for grilled fish, oysters, pasta, white meat and a variety of cheese.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Kokkinoglia & 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% Chardonnay
Prefermentation technique:	Cold maceration
Fermentation container:	Barrels
Length of aging before bottling:	6 months

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.3
Residual sugar:	2.5 g/L
Acidity:	5.0 g/L