



## DOMAINE GEROVASSILIOU AVATON 2002 Regional Red Wine of Epanomi

<b>Vintage:</b>	2002
<b>Production:</b>	4,500 bottles
<b>Producer:</b>	Domaine Gerovassiliou, Epanomi, Macedonia
<b>Wine Maker:</b>	Evangelos Gerovassiliou
<b>Varietal composition:</b>	40% Limnio 40% Mavrotragano, 20% Mavroudi
<b>Alcohol content:</b>	14% vol
<b>Vineyard:</b>	The vineyard at Epanomi is of mostly sandy composition with some clay substrata, and rich in marine fossils.
<b>Yield:</b>	50-55hl per ha
<b>Harvesting:</b>	Harvest dates: Limnio 8/9; Mavrotragano and Mavroudi 10/9. Brix at harvest: 24.2. Hand-picked grapes.
<b>Vinification:</b>	Stainless steel fermented; alcoholic fermentation for 9 days at 26-28C. Blended before ageing.
<b>Cask composition and aging:</b>	Aged in new French oak medium toast for 16-17 months. Bottled 9/1/04; released Autumn 2004.
<b>Tasting note:</b>	This blend includes three indigenous grapes and is richly structured with a complex flavour recalling dark fruits. In the mouth it has a rich, round, opulent feel. A few years cellaring will reward this wine with the nuances which only time in the bottle develops.
<b>Chemical analysis:</b>	Total acidity 4.1g/l Wine pH 3.43

