



KTIMA PAVLIDIS WHITE DRY WINE 2004 Regional Wine of Drama

Vintage: 2004

Production: 30,000 bottles

Producer: Ktima Pavlidis SA
Drama, Macedonia

Wine maker: Vassilios Marinos

Varietal composition: 60% Sauvignon Blanc, 40% Assyrtiko

Alcohol content: 13% vol

Vineyard: The vineyard at Kokkinoglia is composed of clay loamy topsoil on well drained rocky subsoil.

Yield: 40 hl per ha. with 30% yield lowering before veraison.

Harvesting: Brix at harvest 22.7. Hand harvesting end of August followed by a second selection stage on selection table just before crushing.



Vinification: Pre-fermentation skin contact for 8 hours at low temperature (10C) followed by 12 days of temperature regulated fermentation at 17C in stainless steel tanks. Lees extraction for 10 days. Filtered. Blended at mid-maturation stage. Controlled alcoholic fermentation in double-walled inox tanks with selected yeast strains for enhancement of varietal characteristics.

Cask composition and aging: Bottled 15/11/2004; released 20/01/2005.

Tasting note: Limpid bright yellow-green colour. Complex nose beginning with flowers and continuing with hints of melon, grapefruit and pineapple. Well balanced and richly flavoured in the mouth with pleasing freshness. Clean and fruity aftertaste finishing with the characteristic crispness of Assyrtiko, this wine should be drunk within 2-3 years.

Food matching: Best served at 10C, it goes well with seafoods and a wide selection of cheeses.

Chemical analysis: Wine pH 3.27
Total acidity 6.4g/l
Residual sugar 1.1g/l

Recent distinctions: Gold: Concours Mondial de Bruxelles 2005
Silver: Decanter World Wine Awards 2005
Silver: StarWine (Philadelphia)2005