

## KTIMA TSELEPOS AVLOTOPI 2003 Regional Wine of Tegea

<b>Vintage:</b>	2003
<b>Production:</b>	7,000 bottles
<b>Producer:</b>	Ktima Tselepos, Peloponnese
<b>Wine maker:</b>	Yiannis Tselepos
<b>Varietal composition:</b>	100% Cabernet Sauvignon
<b>Alcohol content:</b>	14% vol
<b>Vineyard:</b>	This single vineyard of Cabernet planted at Avlotope Tegea is composed of clay-loam soil.
<b>Yield:</b>	55 hl per ha.
<b>Harvesting:</b>	Brix at harvest is 23.4; the grapes were hand-harvested between 30 September and 10 October 2003.



<b>Vinification:</b>	Pre-fermentation maceration of 5 days at 7-10C followed by 8 days fermentation in stainless steel at 20-28C. Post-fermentation maceration of 12 days at 22-25C.
<b>Cask composition and ageing:</b>	15 months in French oak (new to 2 years); malolactic fermentation and 2 months of lees stirring. Blended after ageing. Not filtered. Bottled 31/05/2005; released August 2005.
<b>Tasting note:</b>	Aromas of mature red fruits and spices with evident vanilla and coffee. Rich and balanced with a perfect tannin structure, full in the mouth and with a lingering finish. Can be cellared for 8-10 years.
<b>Chemical analysis:</b>	Wine pH 3.45 Total acidity 3.4g/l (tartaric) Residual sugar 1.35g/l
<b>Recent distinctions:</b>	Silver: International Wine Competition Thessalonika 2006 Silver: Vinalies Internationales 2006