

Ktima
GEROVASSILIOU



KTIMA GEROVASSILIOU WHITE

(50% Malagousia – 50% Assyrtiko)



A pioneering blend of two indigenous grape varieties, Malagousia and Assyrtiko.

Skin contact in cold is retained for a few hours and then follows alcoholic fermentation in temperature controlled stainless steel tanks at 18 °C. Bright blond in colour with greenish shades, it has a distinctive nose with impressions of exotic fruit and notes of green pepper, jasmine, orange, melon and lemon.

First contact with the palate exudes refinement, characterised overall by richness, harmony, a pleasant vitality and a lemony finish.

Enjoy it fresh during its youth served at 8–10 °C.

Food pairing: fresh shellfish, white meat with light sauces, pasta dishes, Greek salad (tomato & feta cheese), Mediterranean and Asian cuisine.

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KTIMA GEROVASSILIOU MALAGOUSIA
(100% Malagousia)



This wine is entirely produced from the Greek grape variety of Malagousia, which was saved from extinction due to the efforts of Vangelis Gerovassiliou.

Following skin contact in cold, vinification is carried out in stainless steel tanks at 18 °C, while some is vinified in French oak barrels. The wine is left with its lees for a number of months to gain structure and body. It has a brilliant straw colour with greenish shades and an aroma of matured fruit such as pear, mango and citrus.

On the palate the rich flavours of lemon peel enhance the appealing mouthfeel, adding a well-balanced finish.

Best served at 8–10 °C.

Food pairing: seafood, poultry, pasta dishes with light sauces fresh vegetable salads, Mediterranean and Asian cuisine.

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KTIMA GEROVASSILIOU ROSE
(100% Xinomavro)



This wine is produced from Xinomavro, a charismatic but demanding Greek grape variety from Macedonia, which has adapted perfectly to the microclimate of Epanomi in Northern Greece.

Following skin contact in cold for a few hours, vinification is carried out in stainless steel tanks at 18 °C. The wine then remains in contact with its primary lees for a few months, gaining in body and structure.

It has a pale pink-salmon colour and aromas of citrus fruits (e.g. pink grapefruit), berries, cherries and strawberries. It presents as rich and well-structured with good acidity and an aromatic finish (sour cherries-cherries).

Best enjoyed chilled at 10–12 °C.

Food paring: lobster pasta, shrimp saganaki with tomato, mince meat pasta, stews, summer Mediterranean flavours and exotic cuisines

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KTIMA GEROVASSILIOU SAUVIGNON BLANC
(100% Sauvignon Blanc)



This wine is produced from Sauvignon Blanc, which is cultivated in several blocks of the estate's vineyards. Following skin contact in cold, it is fermented in French oak barrels and then aged on its lees for a few months.

It has a bright yellow-gold colour, a bouquet characterised by summer and tropical fruits (melon, pear, mango, pineapple) and toasted vanilla on the palate. It presents as complex, balanced and well structured, benefits it has gained from its contact with wood.

This wine will reward a few years of cellaring with nuances of aromas that only time in the bottle provides.

Enjoyed chilled at 10–12 °C.

Food pairing: shellfish, fatty fish, fried sole in aromatic butter, poultry and pork in white sauces, smoked cheeses.

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KTIMA GEROVASSILIOU CHARDONNAY
(100% Chardonnay)



A wine produced from Chardonnay, which has been cultivated on the estate since 1983. Following skin contact in cold, the wine is fermented in French oak barrels. It then remains in contact with its primary lees for a few months, gaining in body and enriching its varietal aromas.

Bright yellow-gold with a rich mouthfeel, honeyed texture and citrusy scents on a background of smoke and dried nuts. It has a full, rich, complex taste and can be aged for several more years due to its strength and character.

Best enjoyed chilled at 10–12 °C.

Food pairing: white fatty fish, smoked fish, fish in white sauce, molluscs and shellfish, and caviar dishes.

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KTIMA GEROVASSILIOU VIOGNIER
(100% Viognier)



The floral variety of Viognier was initially planted on the estate in 1993 in collaboration with the Agriculture School of the Aristotle University of Thessaloniki.

Following skin contact in cold and fermentation in French oak barrels, the wine is allowed to mature for several months with its lees to enhance its rich creaminess and mouthfeel. Intense gold in colour, it exhibits an aroma of apricot, peach, and smoky accents in its long aftertaste.

This wine can be aged. Best served chilled (10–12 °C).

Food pairing: fatty fish, shrimp in white sauces, asparagus, crab or lobster, Asian cuisine.

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KTIMA GEROVASSILIOU RED

(60% Syrah-20% Merlot-20% Limnio)



Produced from varieties of Syrah, Merlot and Limnio, with a classic red wine-making method. Aged for about a year in French oak barrels.

Bright ruby red with a complex bouquet of spices and ripe dark fruits (plum, cherry, etc.). On the palate the wine offers gentle tannins enhanced with an abundance of fruit intensity, creating the impression of strength and balance. Persistent aftertaste with a repetition of its spices.

Plenty of ageing potential.

To be served at 16–18 °C.

Food pairing: pork, grilled red meats, roasted poultry dishes, and game accompanied by red sauces, mature cheeses.

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KTIMA GEROVASSILIOU AVATON

(80% Limnio- 5% Mavroudi- 10% Mavrotragano)



A luscious blend of three Greek indigenous red varieties: Limnio, Mavroudi and Mavrotragano. Limnio, mentioned by comic dramatist Aristophanes as "Limnia ampelos" in the 5th century BC (vine from the Greek island Limnos), is the oldest attested Greek grape variety and predominates in this blend.

Following extraction and completion of alcoholic and malolactic fermentation in special oak tanks from Burgundy, the wine matures in French oak barrels.

It has a brilliant, deep-red colour and a complex bouquet of ripe dark fruits (raspberries), raisins, coffee and cacao. On the palate, gentle tannins are supported by an abundance of fruit, creating power and balance. The aftertaste continues with a repetition of the spices. Excellent ageing potential.

Served at 16–18 °C.

Food pairing: red meat stews in spicy sauces, game.

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KTIMA GEROVASSILIOU SYRAH
(100% Syrah)



Produced from the oldest vines on the estate, with small yields.

Extended maceration of the skins and alcoholic fermentation last about 20 days, followed by malolactic fermentation and barrel ageing in French oak barrels in the underground cellar.

This wine is richly structured and loaded with complex flavour reminiscent of dark fruits like blackberries and black cherries. On the palate it has a rich, round, opulent feel. The dark fruit character lingers along with subtle oak notes in the long supple finish.

Ideal for wine connoisseurs looking to age their red wines in a cellar for 20-25 years.

Served at 16–18 °C.

Shortly before drinking, the wine's aromas are released if it is transfused into a glass decanter for 30 minutes.

Food pairing: Game, lamb with vegetables, red meats fillets, hard cheeses.

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KTIMA GEROVASSILIOU EVANGELO

(92% Syrah - 8% Viognier)



Evangelo is a blend of the red grape Syrah and the white Viognier.

Fermentation is induced simultaneously for both varieties in 40 hectolitre Burgundian oak tanks. One of the benefits of adding Viognier is the process of co-pigmentation, which stabilises the colouring of red wine. In addition to its softening qualities, it also adds a stabilising agent and enhanced aroma to the wine. After malolactic fermentation in the same tanks, the wine is aged in French oak barrels.

This is an elegant wine combining intense varietal aromas with the enhanced taste of aged wines.

To be served at 16–18 °C.

Food pairing: game birds, poultry in red wine sauces. A nice wine around the BBQ, particularly with grilled chicken and pork.

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KTIMA GEROVASSILIOU MALAGOUSIA from overripe grapes
(100% Malagousia)



Grapes of Malagousia are left to over ripen on the vines only during certain years, when weather conditions permit. The must of these grapes is vinified in French oak barrels and then the wine ages for 3 years in the same barrels. The alcoholic fermentation is induced very slowly and terminates months later.

Nice straw gold colour, lively aroma, viscous with flavours of apricot, pear, mango. The acidity is enough to provide grip and a sweet lusty finish.

A flavourful wine enjoyed chilled at 6 °C.