



KTIMA PAVLIDIS RED DRY WINE 2003 Regional Wine of Drama

Vintage:	2003
Production:	60,000 bottles
Producer:	Ktima Pavlidis SA, Drama, Macedonia
Wine maker:	Vassilios Marinos
Varietal composition:	40% Cabernet Sauvignon, 40% Merlot, 20% Limnio
Alcohol content:	13.5% vol
Vineyard:	The vineyard at Kokkinogia is composed of clay loamy topsoil on well drained rocky subsoil.
Yield:	38.5 hl per ha. 40% yield lowering before veraison.
Harvesting:	Brix at harvest 23.2. Hand harvesting (end of August for Merlot; mid-September for Limnio and Cabernet Sauvignon) followed by a second selection stage on selection table just before crushing.
Vinification:	Pre-fermentation skin contact for 3 days at low temperature (10C) followed by 8 days of temperature-regulated fermentation at 28C in stainless steel tanks. Post-fermentation maceration of 7 days at ambient temperature. Malolactic fermentation. 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:	12 months ageing in 80% French oak and 20% American oak (60% new, 40% 2 nd year barrels). Bottled 20/08/2004; released 28/02/2005.
Tasting note:	Intense dark purple colour with violet reflections. The nose is dominated by an intense bouquet of cherries and plums followed by scents of chocolate, smoke and vanilla. Generous in the mouth, with good balance and lively tannins contributing to an exceptionally voluptuous structure. Long and fruity aftertaste with a touch of oak. Can be cellared for 6-8 years.
Food matching:	Best served at 16C, it is a good accompaniment to roast red meats and game, as well as creamy cheeses.
Chemical analysis:	Wine pH 3.33 Total acidity 6.6g/l Residual sugar 2.8g/l
Recent distinctions:	Gold: Thessalonika International Wine Competition 2005 Silver: Concours Mondial de Bruxelles 2005

