

Ovilos Semillon & Assyrtiko

KTIMA
BIBLIA CHORA

Origin

Country	Greece
Wine Region	Kavala, Pangeon
Winery	Ktima Biblia Chora

Technical Data

Grape Varieties	Semillon & Assyrtiko
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical Cork
Vinification	After a brief maceration period on the skins, the wine is fermented in French oak barrels.
Ageing	In French oak barrels in contact with the lees for a few months to add structure and complexity.

Description

In Brief	Ovilos White is a most exciting blend of two grape varieties, Assyrtiko and Semillon, grown in the warmest but most barren spot in the Estate's vineyard located on the slopes of Mount Pangeon. The Semillon's fragrant expression and ageing ability are complemented by the strength, structure and exceptional freshness of the Assyrtiko. It is ideally enjoyed at 12°C and can be aged for 10 years or longer.
----------	--

Tasting notes	Bright yellow with light green hues. A fine nose with expressive aromas of apricot and honey, layered on elegant notes of tropical fruit and citrus, amplified by scents of nuts and vanilla. Rich in texture, this stylish aromatic wine is delicately balanced by a refreshing palate that leads into a complex and long finish.
---------------	--

Food Pairing	Matches well with firm fish on the grill, seafood risotto, sushi, turkey and other poultry, and cheese souffle.
--------------	---

Notes

