

<http://www.gerovassiliou.gr/en/wines>

GEROVASSILIOU

Evangelo



Characteristics

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

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

The wine is generous in varietal fruit and flavour, yet concentrated and should age gracefully.

Food pairing: best enjoyed with fine cuts of game, herb roasted poultry, wine-sauced dishes. A nice wine around the BBQ, particularly with grilled chicken and pork.

Awards

Vintage | 2006

2010 **Regional Trophy**

Decanter World Wine Awards, London

Vintage | 2005

2009 **Among the 100 best wines worldwide**

Wine&Spirits Magazine, New York

Safra 2010. Degustação na Ktima Gerovassiliou, Epanomi, Tessalonika/GR, 24/10/2016.