



Pavlou Estate

AGIOS PANTELEIMON-AMYNDEON, GREECE, 53200
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Company Profile

Pavlou Estate (known as KTIMA PAVLOU in Greece) is one of the newest winery in the VQPRD region of Amyndeon, Greece. Completed in October 2006, no expense was spared in equipping the facility with the highest quality, state of the art, wine-making equipment from Italy. The property was designed with one simple goal: to produce consistent high quality products.

The property is located in the hills of Agios Panteleimon at an altitude of 650m above sea level, between lakes Vegoritis and Petres, and encompasses approximately 4 hectares of sandy, well draining soil. The area enjoys a temperate micro climate with cold winters and warm summers with low humidity. The longevity of our vines is a direct result of these ideal environmental factors of the terroir and of our vineyard management practices.

The estate-owned vineyards, which have been handed down through several generations of the Pavlou and Kagas families, produce grapes which are grown without the use of pesticides or chemicals. The vines range in age from 15 years to 100 years old with the majority of them being well over 70 years old. The planting of new vineyards surrounding the estate property began in 2006 with the goal of having 100% "Organic" certification by 2012. As of 2008, half of the estate vineyards have already been certified "Organic" while the remaining half has been classed "First Year Conversion".

Owners George Pavlou, Vasilios Kagas and Alex Pulcini created the winery with the intention of producing wines that represent the best and unique qualities of Amyndeon, a region that has been producing wines for thousand of years and is recognized for its high quality rosé, sparkling and red wines. All of the wines produced at Pavlou Estate therefore are based primarily on the native Xynomavro grape.

Our current wine list includes two red wines, one white wine, one rosé wine and a sparkling rosé wine. The wines are labeled under the KAPPA and KLIMA brands. As of 2007, three of the wines, produced 100% from Xynomavro, have been granted the VQPRD status (Vin de Qualité Produit dans des Régions Déterminées – Appellation of Origin of Superior Quality) and the remaining two, which are Xynomavro blended wines, fall under the "Regional Wine of Macedonia" (Vins de Pays) category.

In the very short period of time that our winery has been in operation, we are extremely pleased that our wines have received very positive reviews by various respected wine magazines and critics in several countries. For more details, please visit our website at www.pavlouestate.com in the Press and Awards section.

The company slogan represents our vision: *Nature and Tradition in Your Glass.*

Contact info:

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Pavlou Estate

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Wine Ratings and Awards

2005 KAPPA P62 (XYNOMAVRO / SYRAH BLEND)

Wine Spectator - November 15th, 2007 edition:

- Rating 88: "A bright, elegant red, with delicious red cherry, plum, and currant flavors, backed up medium grained tannins. Has a long, spice-filled finish."

Wine and Spirits - October 2008 edition:

- Rating 90: **Year's Best – Greece category**: "Syrah's plummy flavors fill out Xinomavro's lean tannic structure, lending this a modern plushness. An underlying broad earthiness tethers it to northern Greece."

Dallas Morning News Wine Competition- Silver Medal Winner

Selection Gourmet Magazine

3 star – "Very Good" rating (listed in the top 30% of wines from Greece)

AWC Vienna International Wine Competition (Sept 2008) – Silver Medal winner

2005 KLIMA 100% (XYNOMAVRO)

Wine Spectator - November 15th, 2007 edition:

- Rating 87: This has a Pinot-like elegance, with pretty spice, dried cherry and berry flavors. Structured and balanced, with notes of sandalwood on the finish.

2006 KLIMA 100% (XYNOMAVRO)

Food and Wine –March 2009:

- **Best New Greek Wines – Red**: This 100% Xinomavro bottling shows off the variety's distinctive dried-cherry flavors and streamlined tannic structure.

Wine and Spirits - October 2008 edition:

- Rating 87: **Best Buy category (2006 vintage)**: "From a new winery in Amyndeo, this is light but spot-on Xinomavro, chewy with spice, cherries and ferrous tannins. It's a terrific weight for summer drinking with grilled salmon."

Dallas Morning News Wine Competition - Bronze Medal Winner

Selection Gourmet Magazine (Germany)

3 star – "Very Good" rating (listed in the top 30% of wines from Greece)

AWC Vienna International Wine Competition (Sept 2008) – Silver Medal winner

International Wine and Spirits Competition (April 2008) – Bronze Medal Winner

2006 KAPPA P100 SPARKLING ROSÉ

2007 Wine Style Asia Awards - Silver Medal