



KM
since 1925
Bassis Estate

BASSIS ESTATE

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Nine decades of quality wine

Northern Attica has always been the home of many winemakers; amongst them, the Bassis family holds a prominent position.

Ninety years of experience of Bassis family, both in the vineyard and in the winemaking process, establish the dynamic presence of the winery in the contemporary, competitive world of Greek wine.

The pioneer Anastasios Bassis founded the winery in 1925; his son Constantinos, a proponent of traditional winemaking was his worthy successor, who, in turn, passed the winery down to his son, Tassos Bassis, a Bordeaux trained chemist-oenologist, who is currently carrying and cherishing the family tradition as the representative of its third consecutive generation of winemakers.

The vineyard on the slopes of Parnitha Mountain

The privately owned vineyards that surround the winery are situated on the slopes of Mt. Parnitha, in the Avlona area. They are planted with the varieties Merlot and Cabernet Sauvignon, which are used in the production of the Estate wines.

The vines are cultivated in an ideal and beneficial microclimate, according to the strictest specifications of organic farming. The grapes are harvested manually, and are expediently taken to the winery where they are processed in stainless steel tanks. The vines are VSP trained in rows and the yield does not exceed 1000kg/1000m².

The benefit of gravity - quality standards

The model winery of Bassis family is built of steel and follows procedures of the highest standards in all aspects of wine production and bottling. It has been designed in different levels so as to benefit from the use of gravity, and in this way exercise the least possible stress on the grapes. The modernly equipped area of crushing, the elevated pneumatic presses, the stainless-steel tanks for static clarification, the controlled temperature areas of alcoholic fermentation and the isobaric bottling system ascertain the production of top quality of wine every year.

White wines are made under controlled temperatures; they are stabilised and bottled in the year of production. Red wines, following the required maceration, are aged in French oak barriques in the cellar of the estate.

The Bassis winery has been certified according to the ISO22000 standards for the production and bottling of wine.



The bottled 'varietal' wines of the estate



Bassis Estate Red Blend (PGI Attica)

The red Bassis Estate wine, bearing the indication of 'Local wine of Attica', is a rich, ruby coloured wine, based on Merlot and Cabernet Sauvignon, that has aged for 10 months in the cellar of the winery. It has a velvety texture, round structure, and is available in numbered bottles.

It should be served at 18°C and pairs well with BBQ meat, spicy salads and aged cheese. It can be cellared for many years.

Varietal Bassis Moschofilero AESTHISIS

Its Greek name "aesthesis" means sensation. It is produced from the Moschofilero variety, which gives rise to a complex wine with finesse.

The explosive combination of citrus fruits, with crisp acidity and lemon aftertaste give a fresh wine with Mediterranean feel.



Varietal Bassis SAUVIGNON BLANC

A refined, fruity, varietal wine fermented under controlled temperature in order to concentrate the aromas.

It constitutes a rich, sophisticated, full wine and it should be served at 10°C. It is the ideal companion of seafood and seasonal salads.



RETSINA BASSIS

A dry white resinated wine made of indigenous varieties that are vinified in the traditional area of Attica.



KIVELI'S Red Wine

Red wine from selected Agiorgitiko, cosmopolitan Cabernet Sauvignon and Merlot grape varieties that are cultivated at an altitude of 350m.

On the nose you have vanilla with red berries, whereas on the palate it is firm and robust, pairing ideally with the proteins of meat.

KIVELI'S Rose' Wine

Elegant wine with the participation of the popular Syrah and native varieties that thrive in the Estate's vineyards.

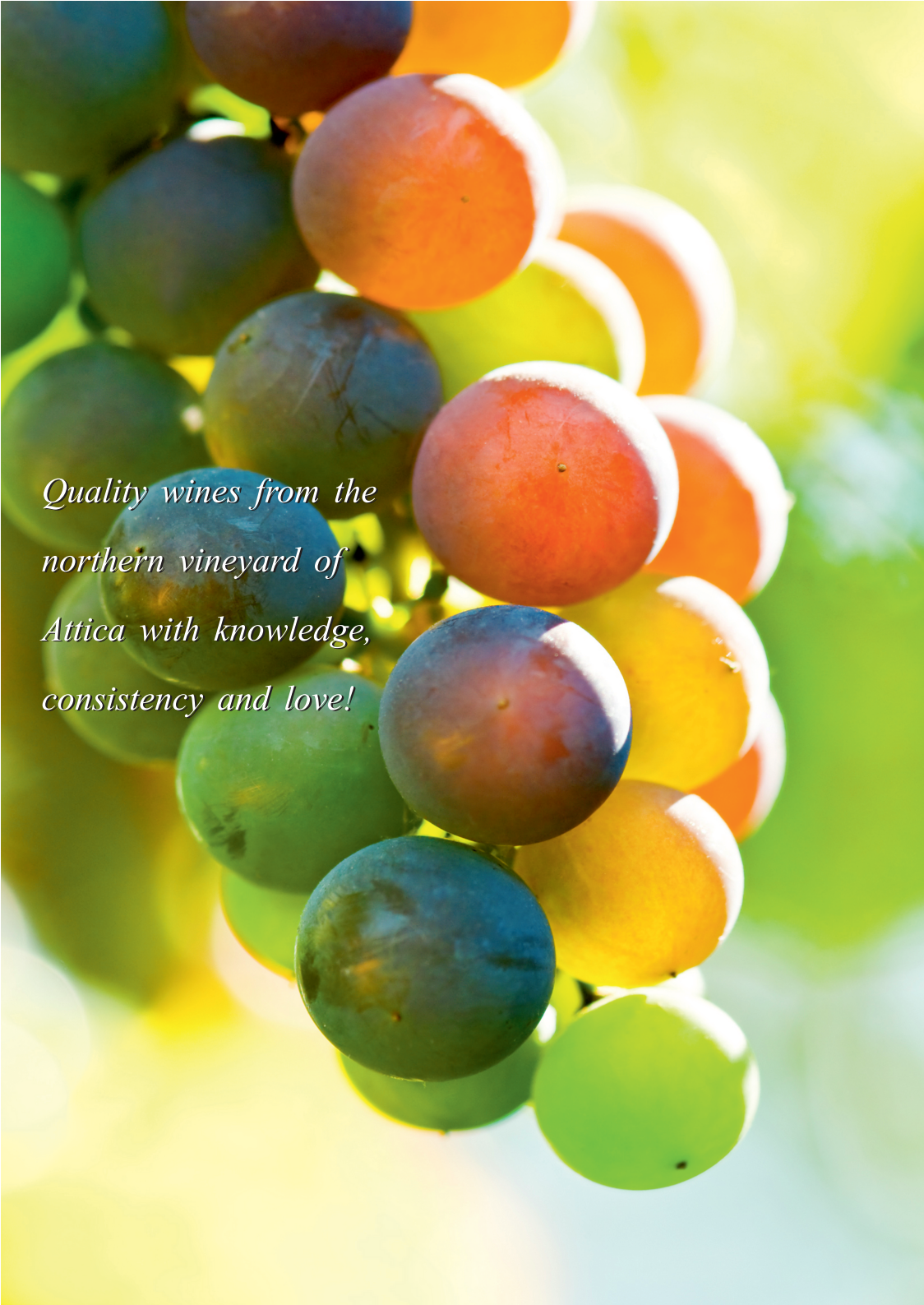
Its beautiful rose colour combined with its fresh fruity taste give a wine sought after for its lovely pairing with seasonal salads, pasta dishes and yellow cheese.



KIVELI'S White Wine

Aromatic white wine with great potential from mountain Savatiano and selected Roditis Greek varieties.

On the nose it is fruity and dynamic, on a background of citrus fruits, and on the palate it is refreshing, refined, with a slight lemon aftertaste.



*Quality wines from the
northern vineyard of
Attica with knowledge,
consistency and love!*



Modern solutions for the catering professionals

Bassis winery markets Kiveli's wine to restaurants and F&B professionals by providing:

- Cooling mechanisms for wine bags (bag-in-box) with 2 or 4 taps.
- Cooling mechanisms (barrel) with a nitrogen system. This system is the most efficient solution for simultaneous disposal of white, rose' and red wine (kegs) at the appropriate temperature to ensure the maximum protection to the wine.

The estate's products are available daily, directly from the Estate's winery which operates its own distribution network.

Bassis Winery is also active in the supply of wineries all over Greece and abroad.

The people of Bassis Estate treat the art of winemaking with the utmost respect and work relentlessly towards perfection with passion, expertise and consistency!

