

## **GENTILINI ECLIPSE 2008**

DRY RED WINE



**VARIETIES:** Mavrodaphne of Cephalonia 100%

**GRAPE ORIGIN:** The Mavrodaphne grapes were bought in from a single vineyard within the high-altitude appellation zone near Lixouri, on Cephalonia.

**SOIL:** The Mavrodaphne is grown on clay soils with no irrigation. Yields are an extremely low 3 tons/hectare.

**CLIMATE:** Wet winter followed by a hot, dry summer

**VINIFICATION:** All vinification and bottling is done at the Gentilini winery. The bunches are destemmed and crushed. Fermentation and extraction takes place in open stainless steel vats. A rotating schedule of pumping over, pigeage and delastage is carried out every six hours to extract the desired colour and flavour from the skins, and to develop complexity. The fermenting skins are then pressed and the juice completes alcoholic fermentation in vat. Malolactic fermentation is induced and the wine is transferred to French barriques to mature for 12 months. The wine is bottled and matured for at least another 12 months.

**PRODUCTION:** Just 1,700 bottles were produced in 2008.

**TASTING NOTES:** This is a dark, almost inky wine, with generous, layered aromas of red fruit, spiced with hints of licorice and wild mint. In the mouth it is rich, complex and impressive, with soft, round tannins and an endless aftertaste. A true taste of Cephalonia in a glass!

**FOOD PAIRING:** Excellent with rich meat dishes, game, and aged cheeses.

**CELLARING POTENTIAL:** 6 years plus

### **ANALYSIS:**

**Alcohol:** 13% Alc by Vol  
**Total Acidity:** 5.4/1 tartaric acid  
**pH:** 3.52  
**Residual Sugar:** 2.1g/l