

ROBOLA OF CEPHALONIA 2009

CELLAR SELECTION

DRY WHITE WINE – VQPRD



VARIETY: Robola of Cephalonia 100%. Robola is an increasingly rare, ungrafted, low-yielding variety that thrives on the poor limestone and gravelly soils of the Cephalonian highlands. It is considered one of the finest Greek white varieties, and has characteristic citrus and mineral aromas.

GRAPE ORIGIN: The grapes for this limited edition wine come from a specific vineyard at 800m above sea level in the area of Fagia. The vines are ungrafted and were planted in 1956. The vineyard faces south and has a very abrupt incline. The long

hours of sunshine, the limestone, rocky soil, the low yield (2.5 tons/hectare in 2009) and the exceptional drainage all contribute to the outstanding concentration of flavours and aromas.

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The grapes are chilled to 7°C overnight and then the whole bunch is gently pressed so that only 60% of the juice is extracted. This ensures that only the best juice is taken in optimal conditions. The juice is inoculated with minimum amounts of the special EC118 yeast to initiate fermentation, which lasts for six – eight weeks at 15°C. This is followed by two weeks of lee stirring (battonage) to develop the body, delicate aromas and finesse of the finished wine.

20% of the must is fermented in French oak barrels, which gives the wine additional depth and some hints of vanilla without ‘oaking’ it. The wine is then blended, cold stabilized and then filtered just once prior to bottling.

PRODUCTION: Just 1,400 bottles were made in 2009

TASTING NOTES: A fresh, citrusy, dry white wine, which expresses all the characteristic fruit, minerality and terroir of this variety. Aromas of vanilla, white peach and citron. Complex and balanced with a long finish.

FOOD PAIRING: Seafood, shellfish, sushi, raw bar, lemon sauces.

ANALYSIS:

Alcohol:	13% Alc by Vol
Total Acidity:	5.6g/l tartaric acid
pH:	3.13
Residual Sugar:	2.3g/l

Gourmet Award 2008 – Best Greek White Wine from and Indigenous Variety