

Technical Data

GENTILINI ECLIPSE 2012

Dry Red Wine PGI



VARIETIES: Mavrodaphne of Cephalonia

GRAPE ORIGIN: The Mavrodaphne grapes are 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 extremely low at 3,000kg/hectare.

CLIMATE: Wet winter followed by a hot, dry

summer.

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The bunches are de-stemmed and lightly crushed. Fermentation and extraction takes place in open stainless steel vats. A rotating schedule of pigeage and delastage is carried out manually 3 times a day to extract the desired colour and flavour from the skins during fermentation. Malolactic bacteria is added halfway through fermentation and the grapes are pressed when malolactic fermentation is complete. The wine is transferred to French and American oak barriques to mature for 12 months. The wine is raked and returned twice during maturation. This wine is not fined or filtered to avoid any stripping of flavours and complexity.

PRODUCTION: Just 5,020 bottles were produced in 2012 and 187 magnums.

CLOSURE: Natural cork

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: 8 years plus

ANALYSIS:

Alcohol: 14% Alc by Vol
Total Acidity: 5.3/l tartaric acid
pH: 3.5
Residual Sugar: 2.2g/l