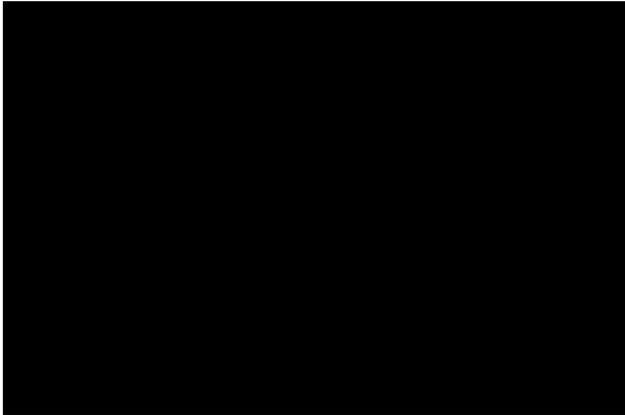


# Technical Data

## **GENTILINI ECLIPSE 2013**

Dry Red Wine PGI



**VARIETIES:** Mavrodaphne of Kefalonia

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

**SOIL:** The Mavrodaphne is grown on clay soils with no irrigation. Yields are extremely low at 3,000kg/hectare.

**CLIMATE:** The winter in 2013/2014 was cool with higher than average rainfall, especially during

flowering, which resulted in smaller yields. The ripening season was longer than usual with some rains towards the end, lowering sugar levels. However, the grapes were healthy and the wines excellent despite the difficult climatic conditions.

**VINIFICATION:** All vinification and bottling is done at the Gentilini winery. The bunches are destemmed and lightly crushed. Fermentation and extraction takes place in open stainless steel vats. A small amount is vinified in open barrels. A rotating schedule of pigeage and delastage is carried out manually 3 times a day for 20 days 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 7,500 bottles were produced in 2013 plus 200 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 Kefalonia in a glass!

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

**CELLARING POTENTIAL:** 8 years plus

### **ANALYSIS:**

**Alcohol:** 13.5% Alc by Vol

**Total Acidity:** 5.5/l tartaric acid

**pH:** 3.56

**Residual Sugar:** 2.4g/l