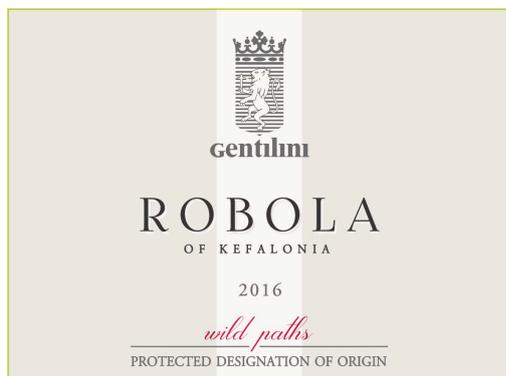


Technical Data

ROBOLA OF KEFALONIA 2016

WILD PATHS

Dry White Wine – PDO



VARIETY: Robola of Kefalonia 100%. Robola is an increasingly rare, ungrafted, low-yielding variety that thrives on the poor limestone and gravelly soils of the Kefalonian 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 single vineyard at 850m 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 rocky limestone soil, the low yield (2,500kg/ha in 2016) and the sharp drainage all contribute to the exceptional 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 destemmed/crushed before gentle pressing so that only 60% of the juice is extracted. This ensures that only the best juice is taken in optimal conditions. 70% of the must is inoculated with minimum amounts of EC118 yeast to initiate fermentation, while the 30% remainder is inoculated with a native Robola yeast that we have isolated and researched. 20% of the must is fermented in French and American oak barrels, which gives the wine additional depth and complexity. Battonage takes place 3 times a week for 1 month. The wine is then carefully blended, cold stabilized and filtered just once prior to bottling.

PRODUCTION: Just 5,600 bottles and 150 magnums were produced in 2016

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 with hints of vanilla. Complex and balanced with a long finish.

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

ANALYSIS:

Alcohol:	13% Alc by Vol
Total Acidity:	6.9g/l tartaric acid
pH:	2.8
Residual Sugar:	2.2g/l