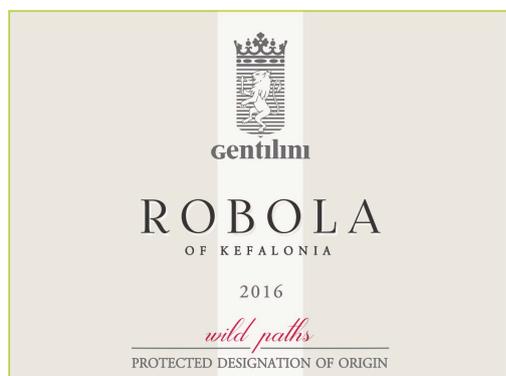


# Technical Data

## **ROBOLA OF KEFALONIA 2017**

### 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.

**CLIMATE:** The winter in 2016/2017 was cool with higher than average rainfall, especially during flowering, which resulted in smaller yields. The ripening season was longer than usual and the grapes were healthy, resulting in an excellent wine.

**VINIFICATION:** All vinification and bottling is done at the Gentilini winery. The grapes were chilled to 7°C overnight and then destemmed/crushed before gently pressing to extract just 60% of the juice to ensure that only the best juice is taken in optimal conditions. Half of the must was inoculated with the EC118 yeast and 20% of this was put in French oak barrels to ferment. The other half was inoculated with a native Robola yeast that we have isolated and researched and 20% of this was put in American oak barrels to ferment. The barrels were blended and the tanks were blended following 4 weeks of batonnage, then all the wines were carefully blended together following a further month of batonnage. The finished wine was then cold stabilized and filtered just once prior to bottling.

**PRODUCTION:** Just 6,800 bottles and 200 magnums were produced in 2017

**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, cheese.

#### **ANALYSIS:**

<b>Alcohol:</b>	13% Alc by Vol
<b>Total Acidity:</b>	7.3g/l tartaric acid
<b>pH:</b>	2.8
<b>Residual Sugar:</b>	2.3g/l