

SARRIS WINERY - ROBOLA OF KEFALONIA

Ionian Islands



APPELLATION: Robola of Kefalonía

BLEND: Robola

WINEMAKER: Panos Sarris

VINEYARD: _____

Robola is a rare white grape, mainly found on the Ionian islands to the west of Greece, where few hundred hectares are grown. Grapes for this wine are from 60+ year old own rooted vineyards which belonged to Panos' family. They're located on the steep slopes of Mount Enos, at an altitude between 500 and 700 meters, with a forest of black pine just above. They receive intense sunshine throughout the year, but the site is also exposed to cooling sea breezes. Soils are well drained limestone.

VITICULTURE: _____

Viticulture is organic and they are working towards certification.

WINEMAKING: _____

The grapes are hand harvested and gently pressed in a pneumatic press and settled before fermentation in stainless steel. The wine is rested in stainless steel for six months before bottling without fining or filtration.

WEBSITE: <https://sarriswinery.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Lemon, grapefruit, peach skins and white flowers on the nose. Refreshingly mineral to taste with a light flinty reduction, some sweet spice and a long complex finish. It's rounded but not too rich.