

Gentilini

Iri's Vineyard



TYPE: Dry Red Wine – PGI Slopes of Aenos

VARIETY: 100% Mavrodaphne of Kefalonia

The high quality, low yielding Tsigello clone of Mavrodaphne on Kefalonia is a rare cousin of the better known Renio clone of Mavrodaphne of Patras (which is vinified as a sweet wine), giving dry, complex, elegant wines.

GRAPE ORIGIN: The single parcel of Iri's Vineyard is located within our estate near the village of Minies on the island of Kefalonia. It sits at 60m on the crest of a hill and has a rocky, limestone terroir with yields of 3,000 kg/ha.

VINIFICATION:

Fermented in open vats. Pressed using a traditional manual basket press and allowed to sit on its lees for 5 months to develop complexity. Not fined or filtered to avoid any stripping of flavors.

PRODUCTION: Limited to 4,000 bottles.

CLOSURE: Natural cork

TASTING NOTES:

Ruby red tinged with violet with aromas of sour cherry spiced with hints of licorice and wild mint. In the mouth it is rich and fruity with soft, round tannins.

FOOD PAIRING: Excellent with lamb, grilled meat and cheese.

CELLARING POTENTIAL: 3-5 years

ANALYSIS:

Alcohol: 13% Alc by Vol

Total Acidity: 6.2g/l tartaric acid

pH: 3.3

Residual Sugar: 4.8g/l

LABEL: This whimsical label, which stands apart from all our other bottles, reflects all the freshness and joy of youth and hope for the future.

Gentilini Winery & Vineyards

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