

## Technical Data

### **GENTILINI ECLIPSE 2019**

Dry Red Wine PGI



**VARIETIES:** 100% Mavrodaphne of Kefalonia

**GRAPE ORIGIN:** The Mavrodaphne grapes are sourced Estate vineyard at 60m altitude. Limestone terroir with yields of 3,000 kg/ha.

**VINIFICATION:** All vinification and bottling is done at the Gentilini winery. The bunches are de-stemmed and lightly crushed. Fermentation and extraction takes place in open vats. Pigeage is carried out manually 3 times a day for 10 days to extract the desired colour and flavour from the skins during fermentation. The grapes are pressed when malolactic fermentation is complete and the wine is transferred to French and American oak barriques to mature for 12 months before bottling. 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:** 8,000 bottles in 2019.

**CLOSURE:** Natural cork and Stelvin Seratin

**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.

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

**CELLARING POTENTIAL:** 10 years plus

#### **ANALYSIS:**

**Alcohol:** 13% Alc by Vol  
**Total Acidity:** 6.7g/l tartaric acid  
**pH:** 3.4  
**Residual Sugar:** 3.1g/l