

# SARRIS

## Robola of Kefalonia



### HISTORY -

Panos Sarris is a Restaurateur and Sommelier turned Winemaker. After working in restaurants in Athens, Panos decided to return to his home island of Kefalonia and open a restaurant called Preview. He dove into studying in depth the world of wine at the hospitality school in Athens Le Monde with a focus in Sommelier and Wine Education. During his time at Le Monde, Panos visits wineries and restaurants worldwide to broaden his knowledge. In 2006 and 2007 Panos participated in the National Sommelier Competition and took second place. He also wrote a cook book called, Tastes of Kefalonia in 2009. In 2011 Panos set out looking for vineyards and decided he wanted to follow his passion and produce wines from indigenous grapes on his home island of Kefalonia. 2012 was the first vintage of Robola using old vineyards on limestone soils planted close to the sea. The winery is located in the town of Avithos, less than 1,000 feet from his restaurant on the beach.

### ECOSYSTEM -

The vineyards are located in Panochori and the Fagias area, covering 2.2 acres planted between 1960s and early 1980s, consisting entirely from Robola vines. This indigenous variety is grown exclusively on the island and is recognized world-wide as one of the finest white varieties, possessing the name of the geographic PDO Appellation. Fagias is the heart Robola. A place of wild beauty with magnificent views. Vines are planted on the steep slopes of Mount Enos at an altitude of 1,600 to 2,300 feet with well drained limestone soils and a forest of black pine trees above at the top. Because of the harsh landscape the vines are planted on terraces to take advantage of the sunshine, rich soils, and the sea breeze that comes from the coast. All of these factors determine the distinguished style of these wines from exceptional vineyards.

### VINIFICATION -

Grapes are harvested by hand and gently pressed in a Pneumatic bladder press. Spontaneous fermentation is carried out in stainless steel tanks.

### AGEING -

The wine is aged for 6 months in stainless steel tanks.

### TASTING NOTES -

Pale lemon color and elegant aromas of pear, green apple, lime, citron, lemon peel, and lemongrass, while a wonderful mineral feeling of wet flint stone gives it a unique character. Medium to full body, intense, concentrated, with sharp, refreshing acidity.

**COMPOSITION -** 100% Rebola

**ALTITUDE -** 1,600 to 2,300 feet

**REGION -** Panochori, Fagias

**IRRIGATION -** Dry Farmed

**CLASSIFICATION -** PDO Rebola of Kefalonia

**ALCOHOL % -** 12%

**AGE OF VINES -** 20-40 years

**PH -** 3.39

**VIN TRAINING -** Old Bush Vines

**TOTAL ACIDITY -** 5.9 grams/liter

**SOIL PROFILE -** Limestone