



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PETRAKOPOULOS WINES

Brand name: PALIA ARMAKIA

Vintage: 2021

PDO/PGI/TO: PDO ROBOLA OF KEFALONIA

Grape variety(-ies): 100% ROBOLA

Date bottled: 28/3/2022

Winemaking Regiment: The vinification takes place in stainless steel tanks. We follow the sur lees method. The wine stays in contact with the lees for about 6 months.

Other notes for winemaking: We choose to follow a spontaneously fermenting with wild yeasts and we do not use filters or clarifiers, in order to preserve the organoleptic characteristics of the variety.

Viticultural methods: Organic (with Certification), Biodynamic (without Certification)

Vegan: Yes (without Certification)

Yields: 15-20 hl/ha. We have a low yield per acre and a low grape - final product yield. We only use the flow must.

Trellising system: No, we follow the goblet method

Elevation: 650 m

Soil: Limestone

pH: 2.97 **Total SO₂:** 26 mg/L **Alcohol:** 13.3 by VOL **Residual Sugar:** 1.0 g/L **Total Acidity:** 7.0 g/L

Miscellaneous information: It is produced by an independent viticulturist, Stephanos. He is a sweet and humble man who has been treating his old vineyard with extreme love for many decades, teaching us that great loves are long lasting! Following the principles of biodynamic cultivation, he offers us grapes of high concentration. We only select the healthy grapes before we put them through the destemmer and we use as less sulphites as possible (26 mg/L!)

Flavor of the wine: White flesh fruits, nuts, toasted bread, with a strong lemon aftertaste.

Food/wine pairing: Semi-hard cheeses, Caviar and Artichokes with Black Truffle.