



THE DAILY DRINKER

2019 Robola San Gerasimo, Orealios Gaea

ref. SANG190 SPR21













Wine Variety: Some confusion here as the name Robola has been used to refer to vines that produce both red and white wines. It has been found to be unrelated to Ribolla Gialla, thus disproving a belief that had been prevalent for centuries. Rombolla Kokkiano and Mavro Rombola are thought to be genetic mutations of Robola, being pink and black skinned respectively.

Wine Region: Kefalonia - or Cephalonia - is an island in the Ionian Sea off Greece's west coast. The island's biggest feature is Mount Ainos, the slopes of which permit vines to be grown at altitude, thereby moderating the influence of summer's heat. More widely, the Greeks were responsible for the dissemination of wine growing throughout the Mediterranean basin, introducing viticulture to Italy (via Sicily), France and elsewhere.

Wine Producer: Orealios Gaea is a co-operative which, according to their website, was set up in 1982 "in an attempt to protect and promote the Kefalonian vineyard's potential". It now vinifies fruit from some 3000 grape growers.

Single Bottle **£17.00**
member price: £15.30

Six Bottle Case **£102.00**
member price: £91.80

 Style: Dry White - light	 Grape Variety: Robola	 Producer: Orealios Gaea	 Serving Temperature: 8°C
 Alcohol Content: 12.5%	 Country: Greece	 Appellation: Cephalonia	 Drink By: 2023
 Bottle Size: 75cl	 Region: Ionian Islands	 Colour: Still White	 Food: Aperitif Cheese Fish Salads

Tasting Notes:

As I have found before with Robola from Kefalonia the nose is a spare reflection of place: all rock and salt and orchard fruit, all nicely clear-cut and overt. The palate has good intensity but in a lighter scale. This breezes over the tongue like a Mediterranean gust after a rain shower, cool and cleansing. That mineral, rocky element returns, as does the russet apple fruit. And through it comes a soft acidity, like that of a ripe apple. This is entirely drinkable on its own, or would go fabulously well with a Greek salad.

#3wordtastingnote: rock, apple, light

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291