

Petrakopoulos

A single-vineyard expression of Robola , Palia Armakia is a wine of clarity and depth, grown on the limestone slopes of Mount Aenos.

PETRAKOPOULOS
KEFALONIA



Alcohol :13,00 %

Composition: 100% Robola

Palia Armakia Robola of Kefalonia 2023

, Greece

Region and Vineyards

Palia Armakia comes from a **historic vineyard** situated on the **northern slopes of Mount Aenos** in **Kefalonia**, within the PDO Robola of Kefalonia zone. The vines grow at an altitude of **620 meters** in **limestone-rich, stony soils**, without irrigation or chemical inputs. The microclimate here is defined by cool mountain air, Mediterranean light, and dry summers, all contributing to slow, balanced ripening.

This site is regarded as one of the finest terroirs for **Robola**, a grape that thrives in poor, rocky soils and shows remarkable **minerality and precision**. Yields are low, and vineyard work is done manually. The goal is to produce a Robola that is both **authentic and age-worthy**, faithful to its ancient island roots.

Winemaking

Grapes are **harvested by hand**, pressed gently, and fermented with **indigenous yeasts** in **stainless steel** to preserve freshness. The wine is **aged on its fine lees for several months**, building texture and aromatic complexity without oak influence. Bottled unfined and unfiltered, Palia Armakia reflects a philosophy of **minimal intervention** and maximum terroir expression.

Tasting Notes

- **Color**: Pale lemon with silvery highlights.
- **Aroma**: Lifted notes of **lemon peel**, **white peach**, and **crushed stones**, with hints of **thyme** and **grapefruit pith**.
- **Palate**: Tense and saline, with **linear acidity**, chalky grip, and a finish marked by **citrus oil and maritime freshness**.

Did you know?

Robola of Kefalonia is often called the "**Santorini of the Ionian**" due to its volcanic-like minerality and age-worthiness. The **Palia Armakia vineyard** is among the oldest and highest-altitude Robola sites on the island, making this wine a **true grand cru expression**.

PETRAKOPOULOS
KEFALONIA

Palia Armakia Robola of Kefalonia 2023

Wine Pairing Ideas

- **Oysters or raw sea urchin**: A pure match for the wine's saline structure.
- **Grilled seabass with lemon and capers**: Echoes the citrus and briny notes.
- **Risotto with preserved lemon and herbs**: Creamy texture plays well with the wine's tension.
- **Soft goat cheese with olive oil and thyme**: Enhances the wine's herbal complexity.