

## Anelikou

SAUVIGNON  
BLANC

MARATHASA  
WINES

**Style:**

Dry White Wine

**Grapes:**

100% Sauvignon Blanc

**Region/Appellation:**

PGI Nicosia (Troodos highlands, Marathasa valley)

**Production volume:**

3,443 btl

**Alcohol:**

12.5% abv

**pH:**

3.07

**Acidity:**

6.42

**Residual Sugar:**

1

# Anelikou 2023

## Tasting Notes

Expressive and aromatic with generous flavours of lemon zest, orange blossom, grapefruit and melon. The fruit flavours are bright, precise and lifted up with mouth filling freshness. The pronounced acidity is expertly balanced by layers of tropical fruit - mango, papaya and passion fruit. All of this results in an uplifting and expressive finish.

**Food pairing:** fish, poultry and salads

**Body:** Medium

## Vineyard

Planted at altitudes of up to 1140 metres on north-facing slopes, our Anelikou vineyards have a special terroir of white sandy-loam and Gabbro rock. These conditions allow our grapes to mature slowly and perfectly, protected from the full might of the Cypriot summer.

**Altitude:** 1025m-1140m

**Exposure:** NNW

**Soil:** Gabbro

**Texture:** Sandy loam

## Winemaking

Fermentation is carried out in stainless tank to preserve the intense aromas and flavours of this beautifully crafted wine, followed by ageing on the lees for approximately three months.

**MLF:** No

**Fermentation temperature:** 14°C

## Vintage

The 2023 growing season was characterised by extremely low rainfall during the winter (one of the driest years on record) starting with very low water reserves in the soil. There was moderate to comparatively high rainfall during the growing season (85mm) with unusual temperature fluctuations from month to month. Some extremely high temperature were recorded during the summer. Overall a relatively late ripening, with low yields all over Cyprus.

*Harvest began on 30/8/2023.*



MARATHASA

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