

Athassi

XYNISTERI

MARATHASA
WINES

Style:

Dry White Wine

Grapes:

100% Xynisteri

Region/Appellation:

PGI Nicosia (Troodos highlands, Marathasa valley)

Production volume:

4,150 btl

Alcohol:

13% abv

pH:

3.39

Acidity:

4.92

Residual Sugar:

1.1

Athassi 2023

Tasting Notes

The aromas are wonderfully layered and balanced. There is an abundance of precise lemon citrus, white peach, tropical, floral, freshly cut grass, acacia honey and herbaceous flavours creating a wine that is deeply textured. The complexity of the wine is further enhanced by skilful use of oak which adds richness, sweet spice and a hint of butterscotch. It is a beautifully constructed aromatic wine with excellent freshness and a long, fine finish.

Food pairing: oily fish, poultry and grilled vegetables

Body: Medium+

Vineyard

Our Xynisteri grapes ripen slowly in terraces carved into the mountainside 1100 metres above sea level. The conditions are perfect for producing low yields of high-quality grapes. Athassi is the Cypriot word for almond tree, which readily grow amongst our vineyards.

Altitude: 1040m-1120m

Exposure: Mixed

Soil: Plagiogranite-Gabbro

Texture: Sandy-clay loam

Winemaking

The winemaking reflects our desire to do justice to this wonderful Cypriot varietal, with low-temperature fermentation in tank and oak, to add texture and complexity. 30% of the juice is fermented in French and American oak, then returned to stainless steel tanks with the remainder of the wine where it ages for 5 months on the fine lees.

MLF: No

Fermentation temperature: 16°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 temperatures were recorded during the summer. Overall a relatively late ripening, with low yields all over Cyprus. *Harvest began on 25/09/2023.*



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