

# Laouri

ROSÉ

MARATHASA  
WINES

## Style:

Dry Rosé Wine

## Grapes:

60% Syrah,  
40% Primitivo

## Region/Appellation:

PGI Nicosia (Troodos  
highlands, Marathasa  
valley)

## Production volume:

1,747 btl

## Alcohol:

12.5% abv

## pH:

3.09

## Acidity:

6.55

## Residual Sugar:

1

# Laouri 2023

## Tasting Notes

There are plentiful floral and red fruit aromas of freshly picked cherries, strawberries and blossom. The wine's freshness beautifully balances the riper flavours.

**Food pairing:** chicken salad, soft cheeses, charcuterie, grilled vegetables, lamb served pink

**Body:** Light

## Vineyard

The grapes used for our rosé are sourced high in the Marathasa valley and picked early to retain acidity and freshness, protecting the vibrant primary fruit flavours.

**Altitude:** 975m-1140m

**Exposure:** NW

**Soil:** Gabbro

**Texture:** Sandy loam

## Winemaking

Our rosé is made using an essentially white wine-making process. A period of very limited skin contact is permitted just before pressing, yielding a lovely light cherry colour and preserving freshness.

**MLF:** No

**Fermentation temperature:** 18°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.



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