Marathos

MARATHASA WINES

Style: Dry Red Wine

Grapes: 100% Xynisteri

Region/Appellation: PGI Nicosia (Troodos highlands, Marathasa valley)

Production volume: 6,073 btl

Alcohol: 14.5% abv

р**н:** 3.31

Acidity: 6.76

Residual Sugar: 1.6

Marathos 2022

Tasting Notes

A very fine Syrah with the top-quality characteristics of ripe black fruit and spice. There are deep and intense layers of black cherry, blueberry and black plum alongside pepper, liquorice and mint. The tannins are generous, ripe and finely grained, adding a majestic structure to the wine, with developing flavours of cigar box, leather and savoury. The oak is very well integrated into the wine adding texture, complexity and toast. Round, medium-grain tannins. Very long finish. Food pairing: grilled or stewed lamb and beef Body: Full

Vineyard

Our Syrah vines are planted at over 1000 metres altitude in vineyards amongst native Marathos wild fennel herbs, creating a wonderful bio-diverse ecosystem. The altitude, exceptional Plagiogranite soil and magnificent growing conditions all combine to create very high-quality grapes full of flavour, depth and complexity. Altitude: 1025m-1080m Exposure: SSW Soil: Plagiogranite-Gabbro Texture: Sandy loam

Winemaking

The grapes are chilled after harvest to 6°C. After destemming, the uncrushed berries are transferred to stainless steel tanks, where they undergo a pre-fermentative cold-soak for up to 4 days, extracting colour and aromatic precursors. The fermentation is initiated as a whole-berry fermentation with frequent pump-overs and a long vatting period. Ageing is for 12 months in 80% French and 20% American oak. **Fermentation temperature:** 26°C

Vintage

The winter of 2022 was very cold with some snow cover, resulting in lower-than-average temperatures for the year, 15.18°C. The growing season was, however, relatively warm and dry, with an average temperature of 21.13°C and a total rainfall of just 12.6mm. *Harvest began on 24/08/2022*

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