

Athassi

XYNISTERI

MARATHASA
WINES

Style:

Dry White Wine

Grapes:

100% Xynisteri

Region/Appellation:

PGI Nicosia (Troodos highlands, Marathasa valley)

Production volume:

3,133 btl

Alcohol:

12.5% abv

pH:

3.32

Acidity:

5.32

Residual Sugar:

0.6

Athassi 2024

Tasting Notes

An abundance of ripe lemon citrus, white peach, pastry, floral, freshly cut grass and acacia honey creating a layered wine that is deeply textured. We aged our Xynisteri with some gentle time in French oak to add richness and a hint of butterscotch. A parcel was also aged in amphora for the first time and this has protected the primary fruit aromas and flavours while adding texture. A beautifully constructed aromatic wine with excellent freshness and a long, fine finish.

Food pairing: oily fish, poultry, 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 carried out in French and American oak (48%), clay amphorae (39%) and a small amount in stainless steel (13%). After alcoholic fermentation, the wine was racked from its coarse lees to be aged on the fine lees in stainless steel (75%) and clay amphorae (25%) for 5 months.

MLF: No

Fermentation temperature: 16-17°C

Vintage

Very low rainfall over winter including record lows in February and March. Temperatures from February to April were warm, with record-breaking temperatures in June. July and August were also warm, resulting in an early harvest with low yields.

The Xynisteri harvest began on 3rd September 2024.



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