

Marathos

SYRAH

MARATHASA
WINES

Style:

Dry Red Wine

Grapes:

100% Syrah

Region/Appellation:

PGI Nicosia (Troodos
highlands, Marathasa
valley)

Production volume:

5,148 btl

Alcohol:

14.5% abv

pH:

3.41

Acidity:

7.0

Residual Sugar:

2

Marathos 2023

Tasting Notes

Complex and layered, powerful yet elegant, with finely integrated tannins developed through gentle ageing in predominantly French barrels. The wine reveals true varietal character, with notes of freshly ground black pepper, generous black fruit, and subtle hints of violet. Its freshness and a delicate touch of salinity reflect the vineyard's high altitude, enhancing the depth of ripe black fruit and sweet spice. Flavours of black cherry, blueberry, and black plum are beautifully complemented by nuances of pepper, liquorice, mint, dark chocolate, and coconut. Intense, impeccably balanced, and with remarkable length, this wine leaves a lasting impression as its flavours linger on the palate

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 predominantly French oak.

Fermentation temperature: 22-24°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.

The Syrah harvest began on 23 August 2023.



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