

Anelikou

SAUVIGNON
BLANC

MARATHASA
WINES

Style:

Dry White Wine

Grapes:

100% Sauvignon Blanc

Region/Appellation:

PGI Nicosia (Troodos
highlands, Marathasa
valley)

Production volume:

6,150 btl

Alcohol:

13% abv

pH:

3.12

Acidity:

6.5

Residual Sugar:

1

Anelikou 2025

Tasting Notes

Refined and aromatic with vibrant notes of lemon, grapefruit and green apple, layered with gooseberry, white peach, orange blossom and fresh grassy aromas. The palate is bright and energetic, combining citrus, orchard and stone fruit with crisp acidity, subtle lees complexity and a clean, precise delivery. A fresh and expressive Sauvignon Blanc with beautifully defined fruit and a long, lively citrus finish.

Food pairing: fish, poultry, salads

Body: Medium

Vineyard

Planted at altitudes of up to 1140 metres on north-facing slopes, our Anelikou vineyards have a special terroir of white sandy-loam and Gabbro rock. These conditions allow our grapes to mature slowly and perfectly, protected from the full might of the Cypriot summer.

Altitude: 1025m-1140m

Exposure: NNW

Soil: Gabbro

Texture: Sandy loam

Winemaking

Fermentation is carried out in stainless tank to preserve the intense aromas and flavours of this beautifully crafted wine, followed by ageing on the lees for approximately five months.

MLF: No

Fermentation temperature: 16-18°C

Vintage

The 2025 growing season was marked by low winter rainfall and consistently warm temperatures. Heat waves in early August resulted in lower-than-expected yields, and concentrated fruit with expressive character and natural balance.



MARATHASA

W I N E S

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