

# Laouri

ROSÉ

MARATHASA  
WINES

**Style:**

Dry Rosé Wine

**Grapes:**

60% Syrah,  
40% Grenache

**Region/Appellation:**

PGI Nicosia (Troodos  
highlands, Marathasa  
valley)

**Production volume:**

1,487 btl

**Alcohol:**

14% abv

**pH:**

3.11

**Acidity:**

6.12

**Residual Sugar:**

1.1

# Laouri 2025

## Tasting Notes

A classically styled rosé from Syrah and Grenache, Laouri 2025 is bright and exciting in style. Ripe red cherry, strawberry and raspberry lead the palate, with hints of watermelon and dried cranberry. Typically pink in colour, the wine is dry and softly structured, with a rounded, juicy profile and gentle acidity, making it immediately appealing and easy to enjoy.

**Food pairings:** chicken, salads, soft cheeses, charcuterie, grilled vegetables, grilled 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 winemaking process. A period of very limited skin contact is permitted just before pressing, yielding a lovely rosé pink colour and preserving freshness.

**MLF:** No

**Fermentation temperature:** 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.



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