

Athassi

XYNISTERI

MARATHASA
WINES

Style:

Dry White Wine

Grapes:

100% Xynisteri

Region/Appellation:

PGI Nicosia (Troodos highlands, Marathasa valley)

Production volume:

5,500 btl

Alcohol:

12.5% abv

pH:

3.48

Acidity:

4.25

Residual Sugar:

0.7

Athassi 2025

Tasting Notes

Expressive aromas of green apple, flat peach, apricot and warm citrus are complemented by orange blossom, honeysuckle, wild herbs and a subtle zesty freshness. 20% of the grapes were fermented in premium second-fill French oak barrels to gently integrate texture.

Our Athassi then benefitted from five months on its lees to add richness, body and savoury pastry notes. This is a beautifully balanced and precise Xynisteri with vibrant acidity, layered orchard and citrus fruit, and a long, focused 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 stainless steel (80%) and French and American oak (20%). After alcoholic fermentation, the wine was racked from its coarse lees to be aged on the fine lees in stainless steel for 5 months.

MLF: No

Fermentation temperature: 16-17°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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