

Nepetta

SAUVIGNON
BLANC FUMÉ

LIMITED EDITION

MARATHASA
WINES

Style:

Dry White Wine

Grapes:

100% Sauvignon Blanc

Region/Appellation:

PGI Nicosia (Troodos
highlands, Marathasa
valley)

Production volume:

1,300 btl

Alcohol:

13% abv

pH:

3.2

Acidity:

5.96

Residual Sugar:

1.7

Nepetta 2025

Tasting Notes

Complex and generous aromas of toasted almond, vanilla and cedar are perfectly layered with peach, nectarine, caramelised apple, mango and a flinty mineral edge. Fermentation and maturation in French oak barriques create a generous, creamy texture with beautifully integrated flavours of butterscotch, sweet spice and toasty pastry, balanced by vibrant citrus freshness. A polished and richly textured fumé-style Sauvignon Blanc with remarkable energy and a long, elegant finish.

Food pairing: past with cream, chicken, octopus

Body: Medium

Vineyard

The grapes for our fumé-style Sauvignon Blanc are sourced from steep-sided vineyards over 1100m above sea level in the Troodos mountains.

The exceptional terroir of sandy-loam, Diabase stone and the north and west-facing aspect allow the grapes to develop and ripen slowly, building complex aromatic flavour.

Altitude: 970m - 1050m

Exposure: N

Soil: Diabase

Texture: Sandy loam

Winemaking

Barrel fermentation is followed by two months in carefully selected French oak barriques creating a beautifully textured and vibrant fumé-style wine.

MLF: Yes

Fermentation temperature: 16°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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