

Anelikou

SAUVIGNON
BLANC

MARATHASA
WINES

Style:

Dry White Wine

Grapes:

100% Sauvignon Blanc

Region/Appellation:

PGI Nicosia (Troodos
highlands, Marathasa
valley)

Production volume:

1,946 btl

Alcohol:

13.5% abv

pH:

2.9

Acidity:

8.12

Residual Sugar:

1

Anelikou 2024

Tasting Notes

Refined and aromatic nose of fresh citrus, lemon and lime, with layers of tropical fruit and some grassy notes. The palate is beautifully textured with green, citrus and tropical fruit flavours all seamlessly balanced by the generous freshness typical of Sauvignon Blanc. This is an aromatic and layered sauvignon blanc with precise fruit flavours and a long uplifting 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 three months.

MLF: No

Fermentation temperature: 16-18°C

Vintage

Very low rainfall over winter including record lows in February and March. Temperatures from February to April were warm, with record-breaking temperatures in June. July and August were also warm, resulting in an early harvest with low yields.

The Sauvignon Blanc harvest began on 26 July 2024.



MARATHASA

W I N E S

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