

Laouri

ROSÉ

MARATHASA
WINES

Style:

Dry Rosé Wine

Grapes:

60% Grenache,
40% Syrah

Region/Appellation:

PGI Nicosia (Troodos
highlands, Marathasa
valley)

Production volume:

1,194 btl

Alcohol:

13.5% abv

pH:

3.05

Acidity:

6.89

Residual Sugar:

1

Laouri 2024

Tasting Notes

Grenache joins Syrah in our salmon-pink 2024 Laouri in a perfect marriage between these two classic varieties. There is a hint of spiced red strawberry and raspberry, fresh cherry with floral notes of violet, all perfectly balanced with refreshing acidity that balances the riper flavours.

Food pairing: 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 salmon-pink colour and preserving freshness.

MLF: No

Fermentation temperature: 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.



MARATHASA

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