

Moschofilero

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MARATHASA
WINES

Style:

Dry White Wine

Grapes:

100% Moschofilero

Region/Appellation:

PGI Nicosia (Troodos highlands, Marathasa valley)

Production volume:

1,071 btl

Alcohol:

12.5% abv

pH:

3.2

Acidity:

6.49

Residual Sugar:

1

Moschofilero 2024

Tasting Notes

A little extra time on the skins for our 2024 Moschofilero has resulted in a touch more pronounced aromatic flavour for this vintage. It is a lovely and charming wine with precise layers of orange blossom, honeysuckle and a citrus uplift to balance. The freshness also balances the hint of rose water. Our Moschofilero is a beautifully crafted wine that is delicate, elegant and aromatic.

Food pairing: ceviche, carpaccio, salads

Body: Light

Vineyard

We are proud to produce a wonderfully aromatic wine from the only Moschofilero vines planted in Cyprus. This variety is known for having pale pink skins which darken as the berry ripens.

Altitude: 1030m-1080m

Exposure: NE

Soil: Gabbro

Texture: Sandy loam

Winemaking

The grapes are chilled overnight before destemming and crushing. We have allowed a very limited amount of skin contact during a short pre-fermentive cold soak, resulting in a delicate blush colour in the wine. After a cool fermentation we use very careful handling in stainless steel tanks to protect the grape's renowned aromatic qualities.

MLF: No

Fermentation temperature: 16°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 Moschofilero harvest began on 17 August 2024.



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