



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Vouni Panayia

Brand name: Alina

Vintage: 2020

PDO/PGI/TO: PGI

Grape variety(-ies): 100% Xynisteri

Date bottled: 8/2021

Winemaking Regiment: Hand harvested grapes. Cold soak for 8 hours, spontaneous fermentation followed by 8 months on its fine lees in steel tank.

Other notes for winemaking: Indigenous yeast. Special emphasis of the family is given to express the unique characteristics of the indigenous grapes of Cyprus and the mountainous terroir of the region

Viticultural methods: We follow a traditional viticulture, due to the high altitude, the steep slopes and the dense plantations (1 m x 1 m and 1m x1.5 m), all the viticultural practices are performed by hand.

Vegan: Yes but not certified

Yields: 3kg per plant

Trellising system: Ungrafted dry farmed Bush vines

Elevation: 800 -1150 meters

Soil: Limestone and Schistolithic soils on the first layer. Second layer is rich in clay

pH: 3.07 **Total SO₂:** 101mg/lt **Alcohol:**12.5% **Residual Sugar:**3.6g/l **Total Acidity:** 6 g/l (tartaric acid)

Miscellaneous information: Grapes are sourced from phylloxera free vines with age of up 100 years old. Xynisteri is the dominant white grape of Cyprus, covering around 28% of the total vineyard's plantations of the island (ca 2200 ha)

Flavor of the wine: Wet pebbles, peach, grapefruit and lemon on the fragrant nose. Terrific definition on the palate with mineral, chamomile, lemon blossom and acacia. Vibrant, fresh with depth.

Food/wine pairing: Shellfish, grilled seafood, light sauced pasta dishes, fresh vegetable salads and fresh or salty cheeses.