



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Vouni Panayia

Brand name: Promara

Vintage: 2019

PDO/PGI/TO: PGI

Grape variety(-ies): 100% Promara

Date bottled: 6/2020

Winemaking Regiment: Hand harvested grapes. Cold soak for 5 hours in stainless steel tank, spontaneous fermentation followed by partly maturation (40%) in used 300 Liter, French oak barrels for six months along with its fine lees.

Other notes for winemaking: Wild fermented. 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), most of viticultural practices are performed by hand.

Vegan: Yes but not certified

Yields: 2 kg per plant

Trellising system: Ungrafted dry farmed bush vines

Elevation: 800 - 1150 meters

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

pH: 3.3 **Total SO₂:** 118mg/l **Alcohol:**13.5% **Residual Sugar:** 2.6g/l **Total Acidity:** 6.73g/l (tartaric acid)

Miscellaneous information: Grapes are sourced from phylloxera free young vines with age of up 15 years old. Promara is another rediscovered traditional variety. Its name means early ripening as it is the earliest to ripen from the autochthonous grapes. It was revived from Andreas Kyriakides that firstly released it in the market in 2011. A variety with great potential, able to give plethoric wines.

Flavor of the wine: Elegant and subtle aromatics of acacia, yellow apple, quince and apricots. Rich and round on the palate, with hints of honeydew melon, acacia, flowers and refreshing acidity.

Food/wine pairing: Butter- poached lobster, shrimp saganaki and roasted chicken