



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Vouni Panayia

Brand name: Barba Yiannis

Vintage: 2017

PDO/PGI/TO: PGI

Grape variety(-ies): 100% Maratheftiko

Date bottled: 10/2018

Winemaking Regiment: Hand harvested grapes. Cold maceration for 6 days, spontaneous fermentation in steel tank. Partly maturation (60% of the blend) in used French oak barrels of 300 and 500 liters for 12 months. Bottle ageing for 30 months.

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), most of viticultural practices are performed by hand.

Vegan: Yes but not certified

Yields: 1 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:** 69mg/l **Alcohol:**13.5% **Residual Sugar:** 3.8 **Total Acidity:** 5.61 g/l (tartaric acid)

Miscellaneous information: Grapes are sourced from phylloxera free vines with age of up 100 years old from a selected vineyards of the region at 1000-1150 meters of elevation. Maratheftiko covers around 2% of the plantings of Cyprus island.

Flavor of the wine: Sweet aromas of black cherries and plum compote, with a chocolate hint and sweet spice. Very fresh and vivacious on the palate with juicy blackberry and mulberry fruit.

Food/wine pairing: Roasted lamb, osso bucco, souvla-lamb, suckling pig, wild rabbit stew