

TECH SHEET

Winery: Vouni Panayia

Brand name: Plakota

Vintage: 2020

PDO/PGI/TO: PGI

Grape variety(-ies): 65% Mavro and 35% Maratheftiko

Date bottled: 3/2021

Winemaking Regiment: Hand harvested grapes. The varieties ferment in separate tanks to maintain the typicity of each unaltered. The process starts with cold maceration for 4 days, spontaneous fermentation in steel tank. After alcoholic fermentation, Maratheftiko follows a malolactic fermentation, to decrease naturally the very high acidity levels of the variety. We proceed to the blend which performs 5 months of battonage period on Xynisteri lees. Bottle ageing for 12 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 1 m x 1.5 m), most of viticultural practices are performed by hand.

Vegan: Yes but not certified

Yields: 3 kg per plant for Mavro and 1kg per plant for Maratheftiko

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: 65mg/l Alcohol:13% Residual Sugar: 1.7g/l Total Acidity: 5.44 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.

Flavor of the wine: Bright and lifted on the nose with notes of boysenberries and blueberries. Vivacious acidity, sweet red cherries and subtle hints of red liquorice. Ripe tannins with plum flavours and a persistent finish.

Food/wine pairing: Charcuterie, ham and other cold meats. Goat cheese. Grilled asparagus. Roast chicken. Rare fillet steak and carpaccio, Roast pork with herbs