



# CAVA SPILIADIS COLLECTION

**Winery:** Vouni Panayia

**Brand name:** The Rebel

**Vintage:** 2018

**PDO/PGI/TO:** PGI

**Grape variety(-ies):** 100% Maratheftiko

**Date bottled:** 5/2019

**Winemaking Regiment:** Hand harvested grapes. Cold soak for 72 hours in stainless steel tank, spontaneous fermentation followed by 3 months permanence on Xynisteri 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), most of viticultural practices are performed by hand.

**Vegan:** Yes, but not certified

**Yields:** 1 kg per plant

**Trellising system:** Un-grafted dry farmed Bush vines

**Elevation:** 800 -1150 meters

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

**pH:** 3.56 **Total SO2:** 33 **Alcohol:** 13.5% **Residual Sugar:** 2.0 **Total Acidity:** 5.51g/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:** Gorgeous nose of fresh red fruit like red cherries and black fruit like black cherries and black plums. Thyme and hint of laurel as well. Palate is medium-full, with high acidity and refined tannins highlighting a fine balance of pure fruit and energizing acidity

**Food/wine pairing:** meat stew, grilled beefsteaks, sausages, game, roasted lamb, wild mushroom risotto with parmesan flakes