



A E R I D E S 2020





# **MAKAROUNAS** Xynisteri - Aerides

#### HISTORY -

Makarounas Winery is a family winery located on the village of Letymbou, Cyprus. Letymbou is in the area of "Paphos vine-villages", as they are called by the locals, exactly because the region is associated with a long tradition in vine growing. Theodoros Makarounas started the winery in 2016, after completing his studies in Oenology and Viticulture at UC Davis. He strongly embraced the belief that good wine is made in the vineyard; thus, particular attention is paid to the notion of terroir. Makarounas Winery has the privilege of being the only winery in Cyprus that produces wine solely from their privately-owned vineyards. The family has a long tradition of farming and viticulture, they provide fruit to a considerable number of wineries in Cyprus. The fact that the quality of the fruit is completely under the control of the family, allows for the production of terroir driven wines of high distinctiveness and personality. The winery produces wines mainly from the indigenous grape varieties of Cyprus and organic viticulture.

#### ECOSYSTEM -

The vineyards cover 25 hectares of land, with new plantings added every year. They are located at an altitude of 400 - 600 m and are influenced by the warm Mediterranean climate and the considerable rainfall (620 mm / year, on average). The surrounding hills, the crystal gypsum, limestone and quartz rich soils, together with the uninterrupted exposure to the winds of the valley, modify the local mesoclimate.

## **VINIFICATION** -

Grapes are harvested from beginning to end of October. De-steamed and cold soad for 18 to 24 hours. Gentle pressing and spontaneous fermentation in Stainless Steel tanks for up to two weeks.

## AGEING -

Aged for 3 to 6 months on the lees in tank, Bâtonnage twice per week

#### TASTING NOTES -

An overall balanced white from one of the most planted varieties of Cyprus. Light body, citrusy with herbal and floral nuances. Crispy with a touch of stone fruit and nice minerality.

COMPOSITION - 100% Xynisteri, un-grafted vines	ALTITUDE - 550 - 600meters
<b>REGION -</b> Paphos - Letymbou	IRRIGATION - Only when needed
CLASSIFICATION - PGI Paphos	<b>ALCOHOL % -</b> 12%
AGE OF VINES - 35 - 40 years	<b>PH -</b> 3.17
VINETRAINING - Bush Vines	TOTAL ACIDITY - 7.4 grams/liter
SOIL PROFILE - Crystal Gypsum, Clay, Limestone	