

MAKAROUNAS

Promara Amphora



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 -

Harvest on 15 of September. De-stemmed and crushed following one-week cold soak and soft press. Spontaneous fermentation of must in amphoras 500L, 800L, 1200L.

AGEING -

Aging for 5 months in amphoras and make sur lie two times a week.

TASTING NOTES -

Warm tropical fruits with a stone fruit backbone. Full bodied with notes of butter, honey and wild flowers. Complex and layered, aged in Amphora in order to reveal the pure aromatic character.

COMPOSITION - 100% Promara

ALTITUDE - 510 - 550 meters

REGION - Paphos - Letymbou

IRRIGATION - Only when needed

CLASSIFICATION - PGI Paphos

ALCOHOL % - 12%

AGE OF VINES - 18 years

PH - 3.00

VINE TRAINING - VSP trellis system, oriented east to west

TOTAL ACIDITY - 7.54 grams/liter

SOIL PROFILE - Crystal Gypsum, Clay, Limestone