



nelion
WINERY

MARATHEFTIKO

Red Dry Wine

Varietal composition:

Maratheftiko 100%

Harvest:

Late September-Early October

Vineyards:

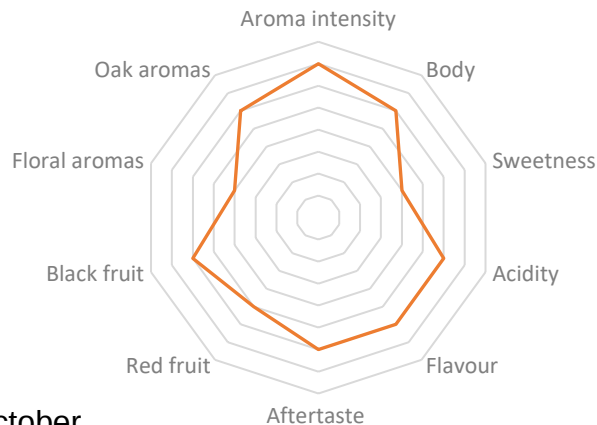
Vineyards at altitudes of 600 and 800 meters trained in goblet shape with trellis assistance and scattered Spourtiko vines for better pollination

Vinification:

Our commitment to quality begins in the vineyard itself. We sort healthy bunches and grapes directly on-site. Once at the winery, the grapes are destemmed and gently pressed before being transferred to tanks.

We employ the traditional technique of pigeage for pulp maceration, ensuring optimal extraction of flavor and color. After seven days, we carefully remove the seeds, and then, following a total of 21 days of maceration, the wine is separated.

This expressive wine then undergoes a significant 12-month maturation in new French oak barrels, allowing it to develop complexity, elegant structure, and integrated oak notes. Finally, 18 months after harvest, we bottle this exceptional wine at our winery, ensuring its peak quality for your enjoyment.



www.nelionwinery.com

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