



Commandaria

SWEET WINE FROM RAISED GRAPES

Varietal Composition:	95% Xynisteri, 5% Mavro, Single Vineyard
Vineyard Altitude:	800m
Mesoclimate:	Warm summers with cool nights. The goblet foliage helps protect from the warm temperatures.
Harvest:	Early October
Grafting:	Ungrafted vines – No Phylloxera, 60+ years old
Soil Type:	Limestone
Trellis System:	Goblet
Vineyard Area:	Commandaria Area – Agios Mamas
Organic Farming:	Yes
Organic Certification:	No
Vinification Method:	Handpicked grapes, 10-day sun drying, selective yeast, temperature control vats. No fortification
Oak Ageing:	5 years ageing in French and American barrels.
Aroma:	Intense citrus aromas, sweet bergamot, mature apricot and dried figs accompanied with a nutty and toffee aftertaste. A well balanced wine with a harmony between fruitiness, acidity and sweetness.
Pairs With:	Nuts, hard cheese, blue cheese and dark chocolate cakes.
Serving Temperature:	12–14°C
Ageing Potential:	10+ Years
Production Volume:	2000 bottles