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## Cyprus - return of the native grape varieties



*Cyprus may lay claim to one of the most legendary sweet wines in the world (see [Commandaria - a new face for an ancient wine](#)) but Caroline Gilby MW finds that it is the island's dry wines from unique indigenous grapes that are creating a buzz.*

The Cyprus wine scene has changed dramatically since I first started writing about Aphrodite's island around two decades ago. Back then it was still reeling from the aftermath of losing volume markets in the Soviet Union, declining exports of bulk wine and grape concentrate to Western Europe, and the fall from favour of ersatz sherry-style fortified wines. This was compounded by joining the EU in 2004, which made direct

subsidies to the industry illegal. The early steps of small, private wineries back then were all about the usual array of international grapes more, or often less, suited to the island's hot, sunny climate.

That's changed: though vine plantings have declined dramatically, from 14,305 ha (35,348 acres) in 2005 to 7,098 ha (17,540 acres) in 2022, the focus is now on the island's indigenous varieties. As this hot, rocky Mediterranean island has managed to remain free from phylloxera, it has genuinely old vineyards on their own roots which are proving to be a treasure trove of forgotten grape varieties.

The view from Vouni Panayia, at 1,150 m in the Paphos district.

It was the late Akis Zambartas, formerly chief winemaker and managing director at KEO, who started a project to rescue ancient Cypriot varieties back in 1993. He was inspired by tales of Medieval travellers describing the numerous grapes of Cyprus. He began travelling all over Cyprus, searching for vine varieties he'd heard about from old-vine growers, stirring up such interest that farmers began calling daily to tell him of their rare varieties. Over three years, Zambartas rescued 12 varieties, five of which he reckoned had quality potential: Lefkada, Maratheftiko, Yiannoudi, Promara and Morokanella. Nearly three decades later, his predictions are proving correct.

For many winegrowers today, the flagship local red is now the dark-skinned Maratheftiko, which now ranks among the island's top ten most-planted varieties (at 166 ha/410 acres, up from 130 ha/321 acres in 2005). One of the best Maratheftikos on the island comes from Domaine Argyrides, where Rebecca Argyrides follows her late father's passion for the grape.

Rebecca Argyrides and her mother, Irene

She calls the grape 'my sweet headache' – her most difficult variety. It's female-only, so the plants need a cross-pollinator; it often ripens unevenly; and it traditionally grows in mixed plantings, making it expensive to seek out and harvest. Her team goes through the vineyards 10 days before harvest to hand-pick any green, unripe berries and then sorts the fruit again after harvest. The grapes go through an open destemmer to leave whole berries before a relatively cool fermentation at 24 °C/75 °F. Gentle pressing follows in a vertical basket press and then the wine goes into barrels (maximum 10–15% new).

Some growers, however, side with Sophocles Vlassides at Vlassides Winery, who believes that Maratheftiko is so inconsistent that there's no sense in planting it. Others are not fans but have found ways to work with it, like Minas Mina at Kyperounda. He finds

Maratheftiko has harsh, unripe seed tannins so, for his recently released Alma 2021, he works with a 10-day cold soak to avoid extraction, producing a very easy-drinking wine with soft, supple tannins. Aphrodite Constanti, winemaker at Vasilikon Winery, agrees that Maratheftiko is tricky in the vineyard, highlighting its uneven pollination and fragile green stems that end up in the vat. But she sees local varieties as the way forward, opting to plant Xynisteri for cross-pollination instead of the more usual Spourtiko, which never accumulates much sugar even when fully ripe and is very neutral.

Winemaker Aphrodite Constanti with Giannis Kyriakides, owner of Vasilikon Winery

The other local red bidding for star status is Yiannoudi (named because it was found in a vineyard owned by a Yiannis). It appears that several of these rescued grapes are female and need help with pollination and Yiannoudi is no different – it also has short stamens and weak pollen-tube growth giving poor fruit set and uneven yields.

Yannoudi flowers

Despite these viticultural challenges, Vlassides reckons it is easier to work with than Maratheftiko so has opted to focus on Yiannoudi in his flagship Óroman wine. He finds that Guyot pruning works better than spur, and co-planting with Xynisteri and Shiraz helps fruit set. It has a sort of Gamay-meets-Sangiovese style about it, with potential for elegance and, it seems, ageability. Banker-turned-winemaker Costas Tsiakkas (Tsiakkas Winery) compares the two grape varieties to film stars. ‘Maratheftiko is the energetic, moody bad boy on a dirt bike that can be astonishing – a sort of Colin Farrell’, he says; ‘Yiannoudi is the elegant and posh one, always with nice manners and style, channelling George Clooney.’

The other, claimed-as-local, red grape is Lefkada. It’s listed as indigenous as it’s thought to have arrived from Greece (where it’s called Vertzami) as early as Byzantine times, and Constanti points out that Cypriot plants look different to Greek Vertzami. It produces dark, robust, often highly tannic wines with herbal rather than fruity character, in part due to astringent seed tannins. Several wineries use it in blends (Kyperounda’s Andessitis, Vasilikon’s Ayios Onoufrios and Zambartas Shiraz/Lefkada are good examples), or for the typically deep-coloured, characterful rosé wines of the island.

Of the new wave of rescued white varieties, Promara looks particularly exciting. Its thick skins, low yields and intensity seem to give complex, ageworthy white wines and offer winemakers options to work with skin contact, barrels and even amphora. Morokanella,

another grape identified by Zambartas as having potential, produces lightly perfumed wines with notes of jasmine and peach and a supple, rounded texture. Its name derives from the words for 'little' and 'cinnamon', possibly referring to the colour of the ripe berries (Gerolemo and Aes Ambelis are two good producers).

Vasilissa or 'the queen' was unknown only four years ago. A couple of wineries had planted what they thought was Morokanella, but then realised the vines looked different – with larger, oval, golden berries and upright growth. Constanti reckons it has potential for quality and finesse, but its delicate aromas require care; so far, she's only used steel and lees-ageing.

Drought-tolerant and fairly disease-resistant, Xynisteri may not be new in terms of its significance in Cyprus, but the attention now being paid to building its quality is. In the past, it was a volume workhorse, treated as a simple wine to be consumed within the first year of the harvest. But Xynisteri shows its mettle when grown at elevation (it seems to be best at 600 m/1,970 ft and above, growing as high as 1,400 m/4,590 ft), and growers are now focusing on place through single-vineyard wines and terroir selections. There are even several PDOs (protected denominations of origin) for Xynisteri which have recently started to appear on wine labels (thanks to Vasilikon, who were first to tackle the paperwork and to lobby for removal of the requirement for a year in barrel).

'It's now about trying to understand place and promote terroir more than anything else', says Mina, who is working with researchers in Italy and France to explore the aromatic expression of the grape, antioxidant compounds, pruning and impact of soil. For one experiment, he's working with two vine parcels a few metres apart. Both were planted in the 1950s, on similarly steep slopes at 1,200 m (3,940 ft) elevation, on the same soils. The main difference is sun exposure: one faces east (Livadi), getting morning sun, and the other faces west (Kaminia, shown below), getting more sun in the afternoon, which is the warmer part of the day. Both plots were picked close together and underwent the same vinification. I found it surprising that in both 2021 and 2019, the West wines were paler, with more floral aromas and a more linear, mineral palate structure, compared with the broader, more tropical pineapple and lemon notes on the East bottling.

There's a buzzing wine scene in Cyprus, at least for the best winegrowers. Sadly, producers are still fighting a tide of imports at the cheap end for all-in-one holidays, and in fine-dining restaurants where Cypriot wines are often not regarded as having the same prestige as imports. Tsiakkas cautions, 'It will take years for people to come back because for years Cypriot wine was no good.' But, he adds, 'Wine is becoming part of

Cypriot life and Cypriots are returning to having a sense of pride in traditional products.' The unique grape varieties of Cyprus seem guaranteed a place in the island's future.

The following 44 tasting notes are grouped by producer, listed alphabetically by (sur)name.

## **Argyrides**

### **Argyrides Maratheftiko 2018 PGI Lemesos**

*Fruit grown at 1,050 m elevation. Six days on the skins at 24 °C. 12 months in French oak.*

Inviting violet and black-cherry aromas, with hints of clove and bilberry. It's deep and generous to taste, with vivid bilberry and cherry fruit backed by fine-grained tannins. (CG)

14.5%

Drink

2023

-

2030

18

### **Argyrides Maratheftiko 2014 PGI Lemesos**

*Archive sample. From a difficult, hail-damaged harvest.*

Dark ruby and still youthful in appearance. The bouquet shows blackberry and wild-berry fruit, with savoury hints and a touch of tobacco. There's good intensity of fruit, then a firm, grainy tannin backbone. Maturing nicely. (CG)

Drink

2018

-

2025

17

# Kyperounda

## Kyperounda, Petritis 2021 PGI Lemesos

*100% Xynisteri from 1,400 m elevation. 10 hours' skin contact at 8–10 °C.*

Always a benchmark wine. Fine, inviting nose with lemon blossom, Williams pear and a touch of candied pineapple. It's fresh to taste, with zippy acidity, citrus fruit, ripe yellow plum and a long, harmonious finish. (CG)

13%

Drink

2023

-

2027

£16.99 Novel Wines

17

## Kyperounda, Petritis 2016 PGI Lemesos

*From the archives.*

Proof that Xynisteri can age gracefully when grown at altitude; there's maturity here but no tiredness or oxidation. The aromas are complex, with chamomile, salted lemon, quince and pineapple. It's still bright and zesty to taste, with hints of quince, meadow herbs and May blossom, and supple acidity. Still very much alive. (CG)

13.5%

Drink

2017

-

2025

16.5 +

## Kyperounda, Petritis 2014 PGI Lemesos

*From the archives.*

Seems even fresher than the 2016 – no oxidation at all. Complex, with hints of beeswax, grapefruit, pineapple and chamomile. More evolved on the palate, with lemon-barley-water and peach notes, and just a slight vegetal note on the finish. (CG)

Drink

2015

-

2024

16 +

## **Kyperounda, West Xynisteri 2021 PGI Lemesos**

*Both 'East' and 'West' plots are picked at the same time and undergo the same vinification, with nine months on the lees.*

Pale, youthful, green-toned wine. Fine apple blossom and cut pear on the nose – clean and delicate. Fresh and zesty to taste, with juicy pear notes, bright acidity and a firm mineral structure on finish. (CG)

13.5%

Drink

2023

-

2027

17

## **Kyperounda, East Xynisteri 2021 PGI Lemesos**

*Both 'East' and 'West' plots are picked at the same time and undergo the same vinification, with nine months on the lees.*

A little deeper in colour, with more tropical fruit, mandarin and pineapple. Broader texture, with salted-lemon and juicy-pineapple notes backed by a touch of wet-stone texture. (CG)

13%

Drink

2023

-

2026

16.5

## **Kyperounda, Alma Maratheftiko 2021 PGI Lemesos**

*10 days' cold soak at 5 °C. The seeds removed early.*

Youthful purple-pink wine, with primary, fresh bilberry and loganberry aromas - quite Gamay-like. Fresh to taste, with bright, crunchy fruit and soft, supple tannins in an easy, uncomplicated style. Could be drunk chilled. (CG)

13%

Drink

2023

-

2024

15.5

## **Makarounas**

### **Makarounas Spourtiko 2021 PGI Pafos**

*Direct-pressed. Spontaneous fermentation in stainless steel. Eight months on the lees.* Surprisingly deep colour. Stone fruit on the nose and palate. Simple and not long, but pleasant. (CG)

10.5%

Drink

2023

15

### **Makarounas Vasilissa 2022 PGI Pafos**



*Three days' cold soak. 50% spontaneous fermentation in old acacia barrels, 50% in stainless steel.*

A bouquet of greengage and light spice. Good concentration on the palate with fresh, steely acidity. (CG)

12.5%

Drink

2023

-

2025

15.5

## **Makarounas, Amphora Promara 2022 PGI Pafos**

*Cold maceration for one week. Spontaneous fermentation of juice in amphora.*

A light-amber wine with a restrained nose, showing apple- and peach-crumble hints. Good texture with creamy baked-peach notes and a saline finish. (CG)

12%

Drink

2023

-

2025

16 +

## **Makarounas Yiannoudi 2022 PGI Pafos**

*Single vineyard, spontaneous fermentation, one year in used oak.*

Bright mid-pink red wine – very youthful. Plums and red cherry on the nose with some wild herbs. Crunchy berry fruit supported by chalky tannins. (CG)

13.5%

Drink

2023

-

2025

15.5

## **Tsiakkas**

### **Tsiakkas Spourtiko 2022 PGI Lemesos**

*Six hours' skin contact, gentle pressing. This grape never accumulates much sugar, even at physiological ripeness.*

The idea is to make simple, light wine at naturally low alcohol, which is exactly what it does. There are delicate fruit-salad notes, not much body and plenty of lively acidity. (CG)

9.5%

Drink

2023

15

### **Tsiakkas Xynisteri 2021 PGI Lemesos**

*Includes 2-3% Muscat of Alexandria. 24 hours' cold skin contact. Fermented in stainless steel with frequent bâtonnage.*

Fine, bright wine with a touch of grapiness and apple blossom. Nicely pure, fresh and zesty, with notes of green apple - vibrant and precise. (CG)

12.5%

Drink

2023

-

2026

£17 Amathus Drinks

16.5 +

### **Tsiakkas Promara 2021 PGI Lemesos**

*Destemmed. Four days' cold maceration, selected yeast, nine months' bâtonnage, 10% oak-ageing.*

Delicate green-lemon yellow, with peach, yellow plum and chestnut honey on the nose. Youthful and still closed to taste; but good intensity and a steely structure look promising for the future. (CG)

12.5%

Drink

2024

-

2027

£22 (2020 Amathus Drinks

16 +

## **Tsiakkas Promara 2017 PGI Lemesos**

*50% fermented and aged in oak.*

Vivid gold in appearance. Amazing, expressive nose with pineapple, candied-lemon peel, chamomile and a touch of well-integrated vanilla. It strikes a lovely balance of vibrancy and complexity, with good fruit and bright acidity. (CG)

13.5%

Drink

2023

-

2025

17 +

## **Tsiakkas, Exelixis 2021 PGI Lemesos**

*Flagship blend of Promara, Chardonnay, Sauvignon Blanc and Xynisteri from an organic vineyard at 1,200-1,440 m elevation. Barrel-fermented and aged for six months.*

There's a bouquet of lemongrass, white peach and passion fruit, with nettle and pineapple hints and well-integrated oak. To taste, it's textured and rounded in the mouth, with generous fruit and surprising elegance too. (CG)

13%  
Drink  
2023  
-  
2027  
17

## **Tsiakkas, Skin Contact Xynisteri 2021 PGI Lemesos**

*After pressing, the skins from the Commandaria are fermented in open barrels with Xynisteri juice from organically grown vines at 900 m elevation. 30 days on the skins, no added yeast. Partly aged in stainless steel on the lees, partly in older oak.*

Bright, old gold in colour, with aromas of mock orange, peach and white pepper – clean and fruity. The palate is fruit-driven and juicy, with hints of kumquat and peach, and a saline, lightly grippy finish. Shows ‘orange’ wine complexity without extremes. (CG)

Drink  
2023  
-  
2026  
16.5

## **Tsiakkas, Mouklos 2021 PGI Lemesos**

*Mavro from a single vineyard at 920 m elevation. 80-year-old vines, organic viticulture. 50% semi-carbonic maceration with whole bunches.*

Such a pale red it’s almost a dark rosé. Lightly spicy strawberry aromas lead on to an easy, fruity and quite fine palate, with redcurrant and morello-cherry notes, and just a touch of grip; but light enough to try lightly chilled. (CG)

13.5%  
Drink  
2023  
-  
2024  
16.5

## **Tsiakkas Vamvakada 2020 PGI Lemesos**

*The traditional local name for Maratheftiko. Organic cultivation at 900–1,200 m elevation. Cold soak, a total of 15 days on the skins, aged in used French and American oak for 12 months.*

Bright pink-red – less dense than in the past. The nose invites with crushed bilberry, red cherry and cloves. It's an appealing, fruit-forward style of Maratheftiko, with juicy fruit and chalky, textured but supple tannins. (CG)

13.5%

Drink

2023

–

2025

£23.50 (2019) Amathus Drinks

16.5 +

## **Tsiakkas Yiannoudi 2019 PGI Lemesos**

*100% Yiannoudi at 1,200 m elevation, organic viticulture. Cold soak, total 20 days on the skins, aged for 12–14 months in used French and American oak.*

Dark-ruby wine showing damson and chocolate aromas, with sweet tobacco and a touch of nutmeg. The palate is more elegant than the nose suggests, with forest fruit, fine-grained tannins and a long finish. (CG)

13.5%

Drink

2023

–

2026

17.5

## **Tsiakkas, Anagennisis 2018 PGI Lemesos**

*New flagship blend of Mavro, Yiannoudi, Vamvakada (Maratheftiko) grown organically at 1,000–1,200 m. The idea is a renaissance for three neglected local grapes. Fermented in oak eggs, then aged for 12 months in new 225-litre oak (French and American).*

A bouquet of plums and black cherry overlaid with generous vanilla and tobacco hints. The palate is medium-bodied and concentrated without heaviness. Vibrant acidity supports the fruit and there's some grainy structure giving further keeping potential. (CG)

14.5%

Drink

2024

-

2028

17

## **Vasilikon**

### **Vasilikon Xynisteri 2021 Laona Akama**

*25- to 101-year-old vines at 650–700 m elevation.*

Super-bright, pale-straw-yellow wine. Whistle-clean aromas of lemon zest and ripe pear, with a touch of fresh hay. Good fruit weight backed by fresh, balanced acidity – a consistent benchmark for the grape variety. (CG)

12.5%

Drink

2023

-

2027

£18.95 Aspris & Son

16

### **Vasilikon Xynisteri 2016 PGI Pafos**

*From the archives.*

Surprisingly pale and youthful. Quince and chamomile, with candied-pineapple hints on the nose. Still very much alive, with pineapple and quince-fruit notes, and vivid freshness. Impressive example of a simple Xynisteri showing ageability. (CG)

13.5%

Drink

2017

-

2025

17

## **Vasilikon, Single Vineyard Xynisteri 2021 Laona Akama**

*Own vineyard, 65-year-old vines, at 700 m elevation. 500-litre French oak for three months.*

Richer aromas here, with notes of peaches and cream, a touch of pineapple and chamomile. It's weightier in the mouth than the regular Xynisteri, with more pineapple and lemon-cordial notes, a hint of meadow herbs and a softer, broader texture. (CG)

13.5%

Drink

2023

-

2026

16.5

## **Vasilikon Vasilissa 2021 PGI Pafos**

*Vines planted in 2016. Fermented in stainless steel, with lees-ageing.*

Mid-yellow wine. Distinctively different aromas, with delicate hints of green melon, apple blossom and jasmine. The palate is much more about structure - steely and linear - rather than fruit, with good length. (CG)

13%  
Drink  
2023  
-  
2025  
16.5

## **Vasilikon, Einalia Rosé 2021 PGI Pafos**

*60% Maratheftiko, 40% Shiraz. Part saignée, part direct-pressed.*

Mid salmon-pink. Full-bodied, flavourful rosé with red-cherry and dried-strawberry notes, and plenty of vinosity. Good food rosé with Cypriot meze. (CG)

12.5%  
Drink  
2023  
15.5

## **Vasilikon, Agios Onoufrios 2020 PGI Pafos**

*Shiraz, Lefkada, Cabernet Franc, Cabernet Sauvignon - the exact blend varies by year.*

Mid-ruby wine with an inviting, fruit-driven nose and aromas of wine gums, summer-berry cordial, spice and tobacco/forest floor. Gently fruity to taste, with bramble berries, a touch of liquorice and a supple but present backbone of tannin. Not so complex but harmonious. (CG)

13%  
Drink  
2023  
-  
2026  
£17.95 Aspris & Son  
16

## **Vasilikon Lefkada 2017 PGI Pafos**



Dark red, with botanical, not fruity, aromas – cedar, thyme, bay leaf. Complex, with some evolution, though not tired. Black fruit, tobacco and firm, robust tannins – one for hearty food. (CG)

13.5%

Drink

2023

-

2026

16 +

## **Vlassides**

### **Vlassides, Alátes 2021 Krasochoria Lemesou**

*Not yet released. 100% Xynisteri. 5% fermented in oak tanks, 5% in new Tronçais barrels. 35- to 40-year-old vines at 950 m elevation.*

Creamy pear and lightly spicy notes on the nose, with chamomile hints. The palate is generous but fresh, with notes of mirabelle, lemon oil, pear skin and a light mineral texture. (CG)

13.2%

Drink

2023

-

2027

16

### **Vlassides, Alátes 2020 Krasochoria Lemesou**

*100% Xynisteri.*

A bouquet of yellow plum, nutmeg and lemon blossom leads to a bright, zesty, linear, firm mineral palate with good length and elegance. (CG)

13%

Drink

2023

-

2026

£23.99 M J Wine Cellars

16.5

## **Vlassides, Alátes 2018 PGI Lemesos**

*100% Xynisteri, aged in oak tanks.*

Mid yellow – still youthful. Spicy, complex nose with lemon and white-peach notes. Good fruit intensity of lemon peel and fresh pear, with well-integrated oak, some saline grip and freshness. Still drinking really well. (CG)

13.5%

Drink

2023

-

2024

17

## **Vlassides, Óroman 2020 PGI Lemesos**

*92% Yiannoudi, 8% Shiraz. 12 months in third- and fourth-fill oak.*

Still closed on the nose – light plum notes. The palate shows bright berry fruit, raspberry notes and morello cherry. There's some tannic grip, but nicely complex, and a touch of oak sweetness on the finish. (CG)

14.5%

Drink

2024

-

2028

16.5

## **Vlassides, Óroman 2019 PGI Lemesos**

*90% Yiannoudi, 10% Shiraz. 12 months in third- and fourth-fill oak.*

Purple-pink colour. Plummy fruit, with hints of bramble, spice and well-integrated oak. There's good depth of dark-berry fruit, a hint of roast coffee and slightly firm tannins, balanced by the generous, sweet fruit. (CG)

15%

Drink

2023

-

2027

£27.49 M J Wine Cellars

17

## **Vlassides, Óroman 2018 PGI Lemesos**

*85% Yiannoudi, 15% Shiraz. 12 months in third- and fourth-fill oak. The second vintage. From 4- to 5-year-old vines.*

Light-to-medium ruby wine. Red-berry aromas, with overtones of cloves and coffee. The palate is supple and juicy with gentle, grainy tannins and attractive balance. (CG)

14.5%

Drink

2023

-

2026

17

## **Vouni Panayia**

## **Vouni Panayia, Woman in the Wine Press** **Morocanella 2020 PGI Pafos**

*Single-vineyard Morocanella. 10-year-old bush vines at 800 m elevation. Organic viticulture. Spontaneous fermentation.*

Mid-gold wine. Restrained nose, with meadow-flower and green-apple hints. There's good texture and supple structure here, with a touch of salinity on the finish. (CG)

Drink

2023

-

2024

£42 (2018) Cava Spiliadis

15

## **Vouni Panayia Promara 2019 PGI Pafos**

*15-year-old bush vines at 800 m elevation. Organic viticulture. Spontaneous fermentation, 60% in tank, 40% used French oak.*

Rich straw-yellow wine, with aromas and flavours of chestnut honey, medlar stone fruit and a hint of Mediterranean herbs. Textured and mouth-filling with balanced acidity to support it. (CG)

13.5%

Drink

2023

-

2026

£30 Cava Spiliadis

16.5

## **Zambartas**

## **Zambartas Xynisteri 2022 PGI Lemesos**

*Own grapes, 3-4 hours' cold maceration, selected yeast, stainless-steel fermentation.*  
Bright pear notes, with hints of apple blossom and lemon zest. Crisp and zesty to taste, with a touch of jasmine, Asian pear and salted lemon on the finish. (CG)

13.5%

Drink

2023

-

2026

£17.99 (2021) M J Wine Cellars

16.5

## **Zambartas, Single Vineyard Xynisteri 2021 PGI Lemesos**

*Pioneer of single-vineyard Xynisteri. Organic viticulture, ambient yeast, 100% oak-fermented in 450-litre barrels with acacia heads for 6-7 months.*

More depth of colour here compared with the blended Xynisteri. Aromas of white peach, stone fruit, lemon zest and a hint of jasmine. The palate is sleek and well balanced, with supple acidity and fine oak notes. A well-made, complete wine, though less obviously Xynisteri. (CG)

12.5%

Drink

2023

-

2026

£25.49 M J Wine Cellars

17

## **Zambartas, Not Orange Single Vineyard Rosé 2021 PGI Lemesos**

*Single-vineyard wine. Xynisteri plus a little early-picked Mavro. Co-fermented in used barrels for six months.*

A pale-orange amber wine, with a bouquet of strawberries and cream. There's good body and vinosity, with strawberry, subtle vanilla, fine tannins and supple acidity. Good gastro-rosé. (CG)

13%

Drink

2023

-

2024

16.5

## **Zambartas, Rosé 2022 PGI Lemesos**

*The winery's distinctive flagship rosé, made from Lefkada and Cabernet Franc. Two days' cold maceration.*

Vivid lipstick-pink wine, with expressive raspberry, leafy blackcurrant and rhubarb notes on the nose and palate, and with vivid freshness. Almost a light red wine with bags of personality. (CG)

Drink

2023

-

2024

17

## **Zambartas, Margelina Single Vineyard 2020 PGI Lemesos**

*From a 100-year-old vineyard bought in 2015 from the Cypriot eBay equivalent. Marcos Zambartas kept the old vines despite advice to pull them out. 80% Mavro field blend. Spontaneous fermentation in stainless steel. Matured in 400-litre used barrels for six months.*

A pale-ruby wine expressing red cherry, dried strawberry and a touch of spice on the

nose. There's sweet berry fruit on palate but then firm, slightly astringent tannins, so it needs food. (CG)

Drink

2023

-

2025

15.5 +

## **Zambartas Maratheftiko 2020 PGI Lemesos**

*Hand-picked and hand-sorted fruit.*

Medium-ruby colour. Aromas of dried cherry, sweet tobacco and violet. Bright and youthful to taste, with typical varietal expression and some tannin grip on the finish. (CG)

Drink

2024

-

2027

16

## **Zambartas Shiraz/Lefkada 2020 PGI Lemesos**

*The 35% Lefkada is from their own vineyards, the Shiraz purchased. Aged in 30% new oak (50% French, 50% American).*

Youthful appearance - purple-toned ruby. Aromas of plum and damson, black cherry, tea leaf and thyme. To taste, there's generous dark fruit with damson, blackberry and a touch of liquorice. It's powerful, dense wine, with full but grainy tannins and plenty of fruit to carry the structure. Impressive. (CG)

14%

Drink

2023

-

2028

17.5