



## Keo Heritage 2001

**Grape Variety:** Maratheftiko. This is an ancient variety that is indigenous to Cyprus. It is grown in limited quantities in the Pitsillia region. This grape variety was rediscovered in the 1980's. Keo has been working to encourage its growth and preserve the existing vines in order to produce this wine.

**Grape Source:** Pitsillia, located in the Troodos Mountains.

**Alcohol Content:** 14%

**Production:** 15,000 bottles per year

**Production:** The Maratheftiko grape is crushed in a pneumatic press. The skin and juice remain in contact for up to 30 days for optimal color and tannin extraction. The prolonged skin contact gives this wine the structure required in order to become a full bodied wine with a long aging potential. After fermentation, the wine is filtered and then placed in a combination new and 1 year old French oak for a minimum of 12 months in the winery's isothermic cellars.

**Tasting Note:** Heritage is a full bodied dry red wine with a rich and complex bouquet of dark berries, toast wood, vanilla and earth. The tannins are firm but supple and lend themselves to the ten year aging potential of this wine. Heritage is ideally suited to pair with red meat and game dishes.