



Vouni Panayia Experimental Promara 'Three' 2018

(92)

(Spontaneous fermentation, 50% on the skins and then matured in old oak, 50% fermented in stainless steel, high altitude vineyards in Paphos). A completely different wine compared to the 2017 with a 'wild' and already layered nose combining very different elements. Intense with pear, apricot and a kiss of oak. Creamy yet vivacious on the palate with a persistent finish. A hugely complex wine that's mostly about texture.

Producer
Vouni Panayia

Region

- Cyprus

Color / Type
Variety
Promara

Vintage

- 2018

Date Tasted

Aug 2019

When to Drink

2019-2023

Average Price

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(function($) {window.fnames = new Array(); window.ftypes = new Array();fnames[0]='EMAIL';ftypes[0]='email';fnames[1]='FNAME';ftypes[1]='text';fnames[2]='LNAME';ftypes[2]='text';fnames[5]='MMERGE5';ftypes[5]='dropdown';}(jQuery));var $mcj = jQuery.noConflict(true);
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Links

[1] <https://www.karakasis.mw/policy>