



ANGOLEM
WINERY

ISABELLA WHITE

Solea Valley, Cyprus



Wine Name: Queen Isabella Xynisteri

Type: Dry White

Origin: Solea Valley, Cyprus

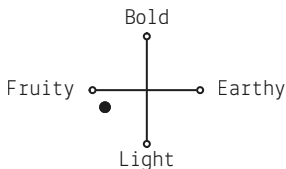
Grapes: Xynisteri

Serv. Temp.: 9-11 °C (48-52 °F)

Best Enjoyed: Within 1-3 years of bottling

Food Pairing: Grilled or steamed white fish, poached salmon with herbs & lemon, Calamari or tempura shrimp

Flavor Profile



Taste profile

Body ●●●○○

Acidity ●●●●○

Tannin ○○○○○

Fruits ●●●●○



ISABELLA ROSE

Solea Valley, Cyprus



Wine Name: Queen Isabella Rose

Type: Dry Rosé (Blush)

Origin: Solea Valley, Cyprus

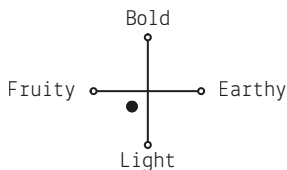
Grapes: Mavro, Maratheftiko, Xynisteri

Serv. Temp.: 10-12 °C (50-54 °F)

Best Enjoyed: Within 1-3 years of bottling

Food Pairing: Grilled duck, margherita pizza,
Mediterranean vegetables, or soft cheese

Flavor Profile



Taste profile

Body ●●●○○

Acidity ●●●○○

Tannin ○○○○○

Fruits ●●○○○



VITA SOLOI

Solea Valley, Cyprus



Wine Name: Vita Soloi

Type: Dry Red

Origin: Solea Valley, Cyprus

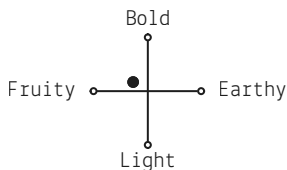
Grapes: Mavro, Maratheftiko

Serv. Temp.: 16-18 °C (61-64 °F)

Best Enjoyed: Within 1-5 years of bottling

Food Pairing: Tomato-based sauces, margherita pizza,
Mediterranean vegetables, halloumi

Flavor Profile



Taste profile

Body ●●●○○

Acidity ●●●○○

Tannin ●●○○○

Fruits ●●○○○



TERRA SOLOI

Solea Valley, Cyprus



Wine Name: Terra Soloi

Type: Dry Red

Alcohol: 14%

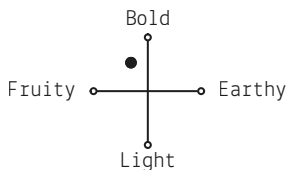
Grapes: Maratheftiko

Serv. Temp.: 16-18 °C (61-64 °F)

Best Enjoyed: Within 1-7 years of bottling

Food Pairing: Grilled lamb chops, lamb kebabs, halloumi, aged cheeses

Flavor Profile



Taste profile





SEMELE SOLOI

Solea Valley, Cyprus



Wine Name: Semele Soloi

Type: Dry Red

Alcohol: 14%

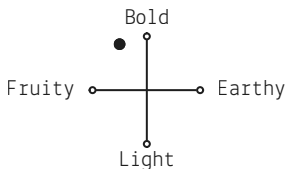
Grapes: Shiraz

Serv. Temp.: 16-18 °C (61-64 °F)

Best Enjoyed: Within 1-10 years of bottling

Food Pairing: Grilled lamb chops, lamb kebabs, grilled steaks

Flavor Profile



Taste profile

Body ●●●●●

Acidity ●●●●○

Tannin ●●●●●

Fruits ●●●○○