



XMAS

EVERGREEN

2025

A SEASON OF HOPE, GRATITUDE, AND GIVING

FESTIVE GIFT GUIDE



**CELEBRATING THE EVERGREEN TREE OF CHRISTMAS.
A UNIVERSAL SYMBOL OF LIGHT THROUGH THE DARK OF
WINTER AND OF HOPE RENEWED.**



For generations, families have brought evergreen branches into their homes during the darkest part of the year, a gesture that signified life, hope, and the quiet triumph of light over darkness.

This symbol has shaped our 2025 Festive Collection, with evergreen tones that reflect both the spirit of the season and the hope of renewal following the devastation that touched the wine communities of Limassol in July.

As we look back on this year, we do so with gratitude — for the resilience of the land, the dedication of our team, and the recognition that reminds us why we continue this journey.

From our family to yours, may the season ahead be one of gratitude shared, hope rekindled, and moments worth toasting.

Contact us directly on +357 2594 5999 to place your order.





Our RED COLLECTION



*Maratheftiko 2020 received a Silver Medal at the
Concours Mondial de Bruxelles - 2025*

MARATHEFTIKO

- ◆ This indigenous grape variety is grown in prime terroir at an altitude of 1,000 meters and spends a year in French oak barrels, creating a medium-to-full-bodied wine with warm aromas of cherries, as well as hints of chocolate and other sweet spices. We recommend decanting, one hour prior to serving. Great aging potential.



*Mourvèdre 2020 received a Silver Medal at the
Concours Mondial de Bruxelles - 2025*

MOURVÈDRE

Our Mourvèdre vines provide a consistent quality. This flagship vineyard label is marked by rich aromas of currants and sweet spice, rounded out by an enticing smoky earthiness with good acidity and well-integrated tannins. Excellent ageing potential.

MERLOT CABERNET

This deep ruby blend is aged in French oak barrels and presents intense green pepper and red berry aromas. It is silky with well-integrated tannins and great length, a wine with good ageing potential. We recommend decanting this wine 30-to-60 minutes before pouring.



Our WHITE COLLECTION



◆ CHARDONNAY

A medium-to-full-bodied unoaked Chardonnay that offers refined aromas of red apples, pears, and stone fruit with a pleasing hint of citrus. The vineyard's altitude of 960 meters delivers a wine with welcoming acidity, as well as an expressive finish.

◆ VIOGNIER

A classic French variety delivers refreshing peach aromas with subtle notes of white flowers. Its pleasant acidity reflects some of the characteristics of the island's mineral soil with a smooth long finish and perfumed after-taste that captures this variety's essence.

◆ LIMITED EDITION VIOGNIER

This unique bottling of 100% Viognier is aged in new French oak barrels, delivering an intense flavour profile with notes of peach, dried apricots, honeysuckle, and a peppery smokiness. On the palate, the wine is creamy and toasty and it has excellent length and a weighty body.

◆ EXPERIMENTAL - XYNISTERI

This limited bottling of 100% Xynisteri represents our interpretation of this indigenous variety, expressing freshness and purity through delicate aromas and hints of quince. On the palate, it is bright and refreshing, with subtle acidity.



GIFT BOX SOLUTIONS

Show your appreciation to friends and associates this holiday season with a gift selected from Argyrides Vineyards. We can help you put together the perfect gift package.



SINGLE BOX

€ 1.50

1 pack wrapped with silk ribbons and a gift card.



BLACK BOX

€ 1.50

2 pack wrapped with silk ribbons and a gift card.



PREMIUM BOX

€ 6.80

With 3 compartments to group either 3 bottles of wine, or 2 bottles with a choice of wine accessories. Wrapped with silk ribbons and finished with festive trimmings and a gift card.



BRANDED BOX

€ FREE*

Takes up to 6 bottles of wine. Wrapped in a premium paper sleeve and finished with embossed branding, silk ribbons and a gift card.

** Complimentary festive wrapping applies only to purchases of six bottles of wine.*



BRANDED ACCESSORIES



BRANDED UMBRELLA



EMBROIDERED CAP



APRONS



PREMIUM OPENERS



RECYCLED CANVAS TOTE



GIFT CARD

Our beautifully presented vouchers offer a world of choice - from a wine tasting experience to selecting a prized bottle from our cellar or even a specific monetary value for ultimate flexibility.

Beautifully adorned with a silk ribbon, Argyrides Winery's vouchers present an elegant solution for gifting a memorable experience this holiday season.



PRICE LIST



WHITES

TYPE	VINTAGE	€
Chardonnay	2024	14.00
Viognier	2024	13.00

REDS

TYPE	VINTAGE	€
Merlot-Cabernet	2020	15.00
	2018	18.00
	2017	19.50
	2016	22.00
Mourvedre	2019	16.50
	2018	18.50
Maratheftiko	2021	19.80
	2019	24.00
	2018	26.80

LIMITED EDITION

TYPE	VINTAGE	€
Limited Edition Viognier	2022	17.50
Xperimental Xynistreri	2024	12.00

ACCESSORIES

	€
Embroidered Argyrides Apron	16.00
Jean Embroidered Argyrides Apron	33.00
Laser engraved Pulltex cork opener	16.50
Laser-engraved Oak Pulltex cork opener	24.50
Ni-Gota Pulltex dropstops 3pack	3.80
Embroidered Cap	15.00
Branded Umbrella - Classic	22.00
Branded Umbrella - Compact	18.00
Branded WineSkin Travel Bag	4:50
Canva Tote Bag	3:50

GIFT PACKAGING

	€
Black Gift Box - Single	1.50
Black Gift Box - 2 wines	1.50
Premium Box with festive decorations	6.80



HOW TO PLACE YOUR ORDER

Show your appreciation to friends and associates this holiday season with a gift selected from Argyrides Vineyards. We can help you put together the perfect gift package.

1.

MAKE YOUR SELECTION

Select your curated box set, choice of wine, and add a branded gift. If you wish to discuss our wine options, please feel free to contact us. We are delighted to help.

2.

CALL TO ORDER

Call us directly on
2594 5999
to place your order.

3.

PICK UP AND DELIVERY

For small orders, please call us to arrange and confirm a pick-up time. For larger orders – a minimum of 500 Euro – we offer free delivery to one location in Cyprus. Please allow 3 days for delivery.



HISTORY | HERITAGE | FAMILY

argyrideswinery.com

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