

CYPRIOT NATIVE
GRAPE VARIETIES
AND THE ROAD
FROM THE
VINEYARD TO YOUR
TABLE



Sommelier Gergana Nikolova

FROM VINEYARD TO THE GLASS OF WINE



Table of Contents

1. CYPRIOT NATIVE GRAPE VARIETIES AND THE ROAD FROM THE VINEYARD TO YOUR TABLE.
3PG
2. BEGGING OF EVERYTHING
6PG
3. SOILS IN CYPRUS
9PG
4. CYPRUS SOMMELIER CAREER
10PG
5. KYPEROUNDA WINERY
13PG
6. PITSILIA REGION 22PG
7. WINE LABEL SYSTEM IN CYPRUS
32PG
8.
SUPERMARKET ALMANAC 38PG

Table of Contents

- 9. LAONA - AKAMAS REGION
40PG
- 10. VOUNI PANAYIA- AMBELITIS 47PG
- 11. ROSE WINES 69PG
- 12. KRASOHORIA LIMASSOL REGION
83PG
- 13. DAFERMOU WINERY AND WINERY PREPARATIONS IN SEPTEMBER
104PG
- 14. WINE TASTING COMPANY
110PG
- 15. WINE TASTING NOTES 117PG
- 16. COMMANDARIA 123PG

**Cypriot native grape
varieties and the road
from the vineyard to
your table.**



Cypriot native grape varieties and the road from the vineyard to your table.

Hello dear friends and wine lovers,

As I am part of the wine world as a professional Sommelier, I would like to meet you with Cypriot wines and the stories behind their success.

The book was made with all my love and respect for all the amazing wineries in Cyprus.

I have been living in Cyprus since 2012 and the time passes so fast but so interesting that I would share my stories behind my career growth.

That book was made to give another point of view about Cypriot wineries and their extraordinary products.

This book is in memories of my grandfather and my father. I would be a different person if my family wasn't so extraordinary. My family members by generations are farmers and tailors. I am first professional wine lover with love and passion for organic growing. As my passion is part of my childhood knowledge, I make all my decisions with respect to my family.

With all my gratitude, I would like to thanks to Cyprus Sommelier Association for their mentorship and help.

Begging of everything



Nowadays, is extremely easy to find over ten labels from different wineries at the supermarket next to you in Cyprus.

But back in 2012, I was really in shock that the supermarkets have fewer wines from Cyprus than I was waiting to be. I have been studying in Bulgaria Accommodation management until 2012 and part of my education was world wine industry.

I am a proud Bulgarian, which was making house wine from the age of five. For me, a nation without homemade wines is like a nation without endless stories. Balkans is a historical place of tradition in winemaking and wine talks. Every spectacular event has a wine tasting promotion as part of the luxurious atmosphere. Every book reading has wine to compliment the reading as the medieval Greeks did.

From the first day in Cyprus, I found very interesting the soil deference to the island. I was a waitress in a fish restaurant in Ayia Napa. That was the first restaurant in this area the owner - Andrea told me so many stories about the first years of his business which make me in love with Cyprus. He made the restaurant after the war with the Turkish,



which took over half of the island and not only the most touristic place, Famagusta.

Famagusta is now known as a ghost town. Sad stories would make successful new beggings. Nowadays, Ayia Napa is one of the most popular destinations for younger English and Russian tourists as Ibiza.

Maybe now you are thinking why " She is talking about this restaurant."

In 2012, the hotel I was working in Bulgaria as a Front Office Manager and PR with English-speaking customers. Aquatonik hotel with five stars had over 120 wine labels in the restaurant and most of them were Bulgarian wine labels.

In 2012, at Ayia Napa in the Andreas Maistrali fish restaurant, it had four wine labels

If that was happening in the Bahamas or Honduras, I would not be talking about my surprise. I must tell you just a few facts about the places I was travelling to before I came to Cyprus.

Wine destination I was working part of my travelling jog as a professional casino dealer was in Spain, Valencia. Two years I spent in the USA, Miami, Florida travelling with Carnival Cruise Lines around South America. Destinations I have been working at are Honduras, St Thomas, Mexico, Bahamas, Grand Cayman, Roatan and The Caribbean Islands. I was a supervisor at Sheraton casino Sofia, for over seven years with high rollers clients. Now you will understand my surprise at the beginning of my story in Cyprus.

I came over because of a very sad love story back then and I was looking to start from the beginning. Let's talk about Ayia Napa in 2012. Menus were very short not only about the wines they had but also the food they offer.

If you were entering a restaurant back then you would see plastic chairs and tables covered with paper table clothes. Amazing sea view and hundreds of customers waiting for a table. You will understand why no one was thinking about better services or better food menus.

I could not believe in my eyes when a bottle of white wine was served in a plastic wine cooler without ice when the summer temperatures were around 40C.

KEO winery was the only available winery in the restaurants with all my respect. The quality of these wines was very unbalanced, less aromatic and seldom made by one grape variety. They made the wines for mass production and for teenager drinkers.

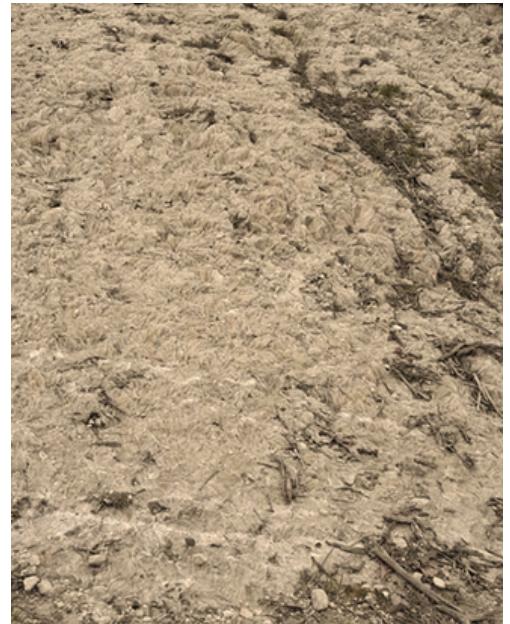
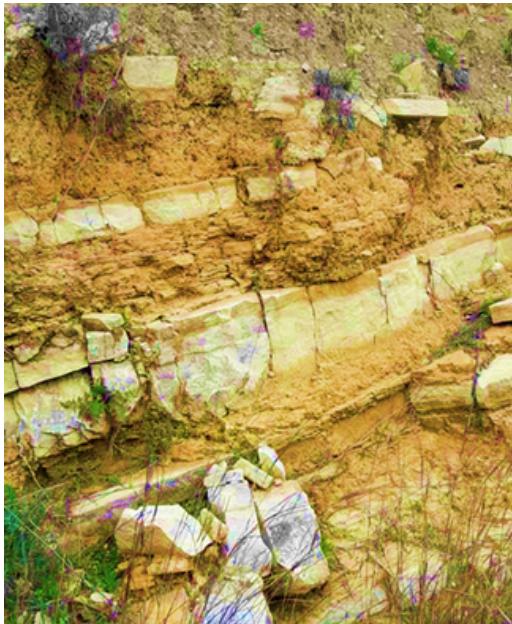
KEO winery produces till now beer, wine, liquors and spirits not only for inside market but also for export. Quality improved in the last eight years but still, it is on the level of table wines when we talk about entry levels. You can buy cartoon white wine, one litter for two euros. And you can find extremely good wines from their vineyards labelled as Ktima KEO

Soils in Cyprus



In August, when I was passing through the centre of the town, I found out Potato Festival. Every year, all potatoes growers were showing their production at a massive festival in Ayia Napa. The aroma of the soils was astonishing me. You can find potatoes from clay soils, limestone, sandy soil, volcanic soil and even a tiny quantity of calcareous soils. What a vast variety of soils, I thought? I told you my family is fourth generation farmers, and we have a lot of land with potatoes.

In that moment, I realized this is a place needs to be discovered as a wine destination if there are so many soils. It should have amazing wines. I began my journey around vineyards and wineries in my spare time.



Cyprus Sommelier career



μετατύπωση

Since the winter of 2012, I have been living in Polis Chrisouhous, Paphos. I have moved because of the ending Ayia Napa tourist season. Polis is a small town with tourists all year ago and not only that, but all tourists are also senior tourists.

Senior tourism aims at offering travel and touring exposure to a specific age group of tourists who have retired from active employment and have a lot of leisure time in hand.

I had been working at an amazing hotel, Akamanthea holiday village, where they have contracts with German tour operators. I would like to thank the owners of that outstanding place. They were, and they are still behind me with a lot of help and trust. I have been making a lot of wine degustation since 2014. They believed in me and not only a wine book made that time for the Cypriot wines was my first present from the owner, Ms Ph. Katsouris, which was a ministry of tourism



back then.

I found out about Cyprus Sommelier Association in 2015 and from that time till now I am a proud member of one extraordinary organization for Sommeliers. Their help is the best mentorship -all seminars, Masterclasses, wine tastings, certificate of attending sommelier course level 1, Best Young Sommelier Kyperounda Competitions and Cyprus National Competitions.

This is a small part of my education, but the most important one. If you would like to be a very good Sommelier, learn from the best in the field.

The first winery I fell in love with was the Kyperounda winery in Troodos Mountain.

Kyperounda winery

Kyperounda winery

In this idyllic setting and designed to the specifications of experienced winemakers, they built the Kyperounda Winery on three levels to take advantage of gravity to move the grape juice in the gentlest possible way. The winery's underground cellar holds two hundred and fifty 225lt oak barrels, in which the wine of Kyperounda matures and develops character.

The winery is in Kyperounda, in the Pitsilia area of the Troodos range, 75 km from Nicosia and 50 km from Limassol. It prides itself on the unusually high altitude (at 1400 metres it is the highest in Europe and one of the highest in the world). A few local grape producers set it up in the late 1990s and in the year 2000, Photos Photiades Group joined as a major shareholder.

Nowadays, the company is owned by over 40 shareholders with control and management placed in the hands of the Photos Photiades Group. Their

expertise combines knowledge in beverage distribution and the art of winemaking. This blends with the support of a most capable young oenologist, Mr Minas Mina, a formula that has delivered wines of the highest quality. The production capacity of the winery is about 300,000 bottles.

The winery runs its own vineyards of 12 hectares recently planted with Chardonnay, Cabernet Sauvignon and Syrah grapes. It buys grapes from local producers and from vine growers of Kilani and as far as the Paphos region. The Kyperounda vineyards have always been famous for their superior quality.

The privately-owned vineyards are located in the Kyperounda area. The sandy clay soil, the steeply sloping terrain and the high altitude shape a perfect environment to produce superb wine grapes. The low yields and favourable mild temperatures, which are unique to the region, produce perfectly ripened grapes of the highest quality.

The winery's first wines were bottled in 2003 and their appearance on the local wine market gave a shake-up to the still waters of complacency in matters of wine.

Today the winery produced the following wines:

Kyperounda Cabernet Sauvignon- Psila Klimata

Kyperounda Chardonnay- Alimos

Kyperounda Shiraz- Skopos

Kyperounda Xynisteri wine - Petritis

Andesitis Kyperounda- blend or red grape variety of Cabernet Sauvignon, Grenache and Mourvèdre

Rose Kyperounda- made of Grenache and Shiraz

Rose Kyperounda – Akti made from Lefkada and Mavro

Epos red and Epos white premium wines- Cabernet Sauvignon & Shiraz and Epos white-Chardonnay



Anatoli and Dizi – outstanding Xynisteri
from two sun exposure vineyards
Alma new extraordinary Maratheftiko
Commandaria Kyperounda- made from
Mavro

My love of outstanding Kyperounda wines
Which white wines can age well?
Let's talk about Petritis' ageing potential.

Usually, depending on the grape variety. Some grapes are fruity and refreshing and they are powerful in their first six months to a year of bottling. One of these varieties is Xynisteri, an indigenous grape variety of Cyprus very widely growing around. It is 33% of all grapes grown in Cyprus. We use Xynisteri in blend with Mavro to make Commandaria and Zivania.

But can we keep Xynisteri wines longer in our cava?



The answer is No and Yes. No, if we talk about wine without oak treatment. And yes, if we have oak treatment Xynisteri, as we can see and taste in Petritis Kyparouna wine. I had a unique ageing tasting at Kyparouna winery on the 20th of November 2019. We start our vertical tasting of Petritis from 2003 and finish with the new vintage of 2019. I have tasted 12 different vintages with another 14 Sommeliers of Cyprus part of the Cyprus Sommelier Association.

Thank you to Kyparouna winery and, of course, thanks to Minas and Olga Karakokkinou for their tastings and masterclasses. We start with 2019, the

newest vintage, which was fresh, aromatic and floral. I can easily detect lemon zest, lemon verbena, soft minerality (crush rocks) and some tropical aromas as bananas and pineapple. The wine is dry and has a long after taste, medium acidity and full body. 2015 vintage was my second-best choice after the 2009 vintage. What was the most interesting in our vertical tasting? That using the barrel for Xynisteri we keep the longer refreshing taste and aromas of this unique grape. 2015 vintage of Petritis was much more tropical pineapple, passion fruit, ripe banana and crush stones. I had a full mouth taste of bananas and saltiness. It was so easy-going wine. What if it was a blind tasting, I will never say we had four year's old wine from Cyprus. When we talk about good white wines ageing, we always say that Chablis has the structure to age over twenty years.

Does that mean structure in wines?

The wine has balanced acidity and alcohol levels. The 2009 vintage of Petritis was so different from 2019. I get lost from herbal character, nuts, dry lemon zest and even dry bananas. It was a fully developed mouth taste of dry herbs, almond, pineapple and

lemon pie. We had ten year's old wine develop and well complex with long fennel and citrus after taste. Do we have to age Cypriot white wines?

Yes, we must. Why do we have to age Cypriot wines? Grapes grow in areas as Pitsilia with high altitude and low yield, are grapes that exist with much more intense flavours and aromas, they can develop well with ageing. Do not lose the chance of having a bottle of Petritis in your cava for ageing! You can buy it now and drink it after four or even ten years and get the best out of it. But if you like fresh and aromatic wine drink the new vintage now.

I must be honest I never had a bad wine from Kyperounda winery. Nevertheless, you should know they are serious wines be aware have them with food. You can find them abroad!!!

I would give you my top choice from Kyperounda Anatoli made from Xynisteri grapes with so intense white flowers, white cherries, grilled fennel and minerality aromas that you will be really astonished. Anatoli is wine made by bush vines East

facing grown since 1965 on Gabbro soils. We have to have in mind we have 9 months of batonnage, you will find the toasted flavours as an elegant touch of this marvellous wine.

Akti Rosé 2021 wine tasting notes

Lefkada and Mavro grapes

The Colour is intense, clear and lighter salmon. Aromas are pronounced with strawberries, peaches, white cherry, orange blossom, honeysuckle, white guava, sweet species and smooth red grapefruit aromas.

The palate of the wine is dry with medium acidity and smooth tannins. The nose appreciates the flavours, and that gives us an extra refreshing mouth taste. The body of the Akti is balanced and elegant, which makes it outstanding for food pairing with almost everything.

I will be paired with shrimp, avocado and fresh lettuce, but chicken souvlaki with freshly baked potato and butter will appreciate the balance and the long after taste of mango and asparagus. That wine will be part of our new wine tasting list because of its excellent refreshing style.

Pitsilia region



It is situated on the Eastern slopes of Troodos Mountain.

Climate: cold frosty winters, with low temperatures than all Cyprus, snowing from December to February, cooler summers.

Altitude 800-1500m

There are two top picks, Madari 1600 and Papoutsa 1400m.

Soils: grey coloured sandy, clay and volcanic.

River: Limnatis

Wineries part of the region are Tsiakkas winery-Pelendri, Kyperounda, Ekfraseis winery-Chandria, Tsolakis- Agros, Neophydit Winery-Agrou.

*I am the biggest
fan of Cyprus
wines*



Since 2019 I have been making professional private wine tasting at holiday villas. I made all of my business with the outstanding help of Luxury Latchi Villas and Akamanthea holiday village they believe in me. We are a very small society of hard-working people who support each other. All the wineries I worked with are in my book which you are reading now. I would like to thank them and give extra help because of the difficult time we pass through Covid 19 lockdowns and restrictions. Cyprus is the only wine country that has the biggest problems with sending wines abroad that making all these restrictions a difficult time for all of us. The government has already started the project

to reduce prices of post office delivery of wines, but it will need time to do all of it. Why I tell you all of this is because I lost one of my friends. I mean he sold out his best vineyards and winery in Polemi Tsalapatis winery and now he is trying to recover and build a new smaller winery.

Let's talk about wine! You will find many facts about all the wineries I have been working on within this book. This book is a positive story of a Sommelier in love with his job, his friends and his partners. Thank you all. Better days are coming because we all work together.

Ekfraseis Winery



It is situated in Chandria village next to Kyperounda. Since 2015 I have been Christos biggest fan because of its volcanic soils and high elevation vineyards. He is a young and passionate winemaker with a lot of projects of making different wines.

Christos Vassiliadis is the owner and winemaker of the Expression Winery in Chandria, Limassol province. After completing his studies, obtaining a bachelor's, master's degree and some relevant diplomas from specialized universities in Greece and the USA, he founded the winery in 2013, a year in which he began to operate in winemaking.

In addition to the winemaking activities, Christos Vassiliadis also established vineyards in the wider area of Mount Madari, which he is responsible for cultivating and from which comes all the grapes to produce the winery's wines.

The story of this young man is really very amazing as we know he could live in a big city, and he could work for big wineries, but he decided to grow and cultivate his vineyards. Wine tasting notes for Rose wine which nowadays is dry and less in colour but similar aroma profile.

Super surprise from 3-year-old rose wine.
2018 Rosé wine Madari hills collection

Native grape variety - Mavro

In Chandria village in Pitsilia region. The winery

has highly elevated the vines at its 1525 m sea level. Soils are interesting and make all wines with powerful umami flavours.

Appearance- clear, medium intense dark pink colour.

Nose-clean, medium-plus intensity

It can surprise you with all fruity and flowery aromas- strawberries, red currant, sour cherry, blackberry, mulberry, rose oil, chrysanthemum, dahlia, saffron, white truffle, baked pumpkin seeds and rosehips tea. The aromas are developed.

Palate - off-dry, med acidity, med tannins, high alcohol and full body. The medium-plus finished wine is outstanding with its aftertaste of blackberry walnut pie. Similar flavours as on the nose.

Conclusion- wonderful quality

Drink now, not suitable for ageing.
But the wine is 3-year-old with super powerful aromas and excellent for food pairing, especially with many dishes at a family party. I will do a pairing with mushrooms baked with several kinds of cheese or even with blueberries cheesecake.

Tsiakkas winery- Pelendri



They established Tsiakkas winery in 1988 just outside Pelendri village on the Troodos Mountains, in the Pitsilia wine region. The first year's production was 500 bottles of red wine called Thyrsos. Gradually new wines were made with the addition of white and rose wine. The very first wines were made from local varieties as the international varieties were almost non-existent in the Pitsilia region. In the late 90s, more and more international varieties were used to make the wines of the winery. These varieties included Chardonnay, Sauvignon, Cabernet, Merlot and Grenache. The winery is still used although of them, in recent years, there is a shift towards Cypriot varieties. Old forgotten varieties are replanted like Yiannoudi and Promara. More research was done on Xynisteri and Vamvakada (Maratheftiko), both in the vineyard and the winery. Recently, a new

They added the style of Commandaria and Zivania to the products of the winery. The total acreage of the vineyards under winery management stands now at 13 hectares. These are situated in Pelendri, and nearby villages. All our vineyards are certified organic, since 1995. Gradually affiliated winegrowers were convinced to follow organic cultivation as well.

Today the winery produces 200,000 bottles a year and sells mainly to the local market. Upscale restaurants, 5-star hotels, wine shops and a small number of supermarket chains constitute the local clientele. Exports are made to nine countries, namely Greece, England, the USA, France, Italy, Switzerland, Germany, China and Belgium. Wine is also available from the winery.

The winery has won many international awards for its wines with the latest being a Regional Trophy from Decanter wine competition, in London, scores of 91 and 94 by Robert Parker, the Best Wine of the show in the US, Gold cup in Moscow, Gold awards in international and local wine competitions, and the best spirit of the show for two consecutive years for

heir zivania. Tsiakkas Commandaria was also on the list of the 100 best wines according to VINUM magazine in Switzerland, among 6000 wines from all over the world.

I want to say thank you to Orestis Tsiakkas for all the online masterclasses he made for Sommeliers in Cyprus. We are very lucky to have such amazing and passionate young winemakers.

My top choice is the best Sauvignon Blanc I have ever tasted in Cyprus by Tsiakkas winery. But I would like to meet you with two amazing wines I have recently tried on a beautiful wine tour last week.

Tsiakkas Xynisteri skin contact

The amazing gold colour with its straw hints and clear intensity of the wine and medium-plus viscosity shows us the potential for ageing and serious body structure. Aromas are medium intensity with a lot of stone fruit and minerality bouquet. I cannot forget how the nose portrays in my mind pictures of spring sunny day picnic in my family apple gardens. Close your eyes just for a second and imagine apple blossom, fresh-cut grass, grill bell pepper and forest mushrooms and the breeze coming

from the nearest river. You must try this amazing Xynisteri impression of spring early morning complimented by the soft touch of the apple blossoms.

MAVRO MOUKLOS red wine 100% Mavro

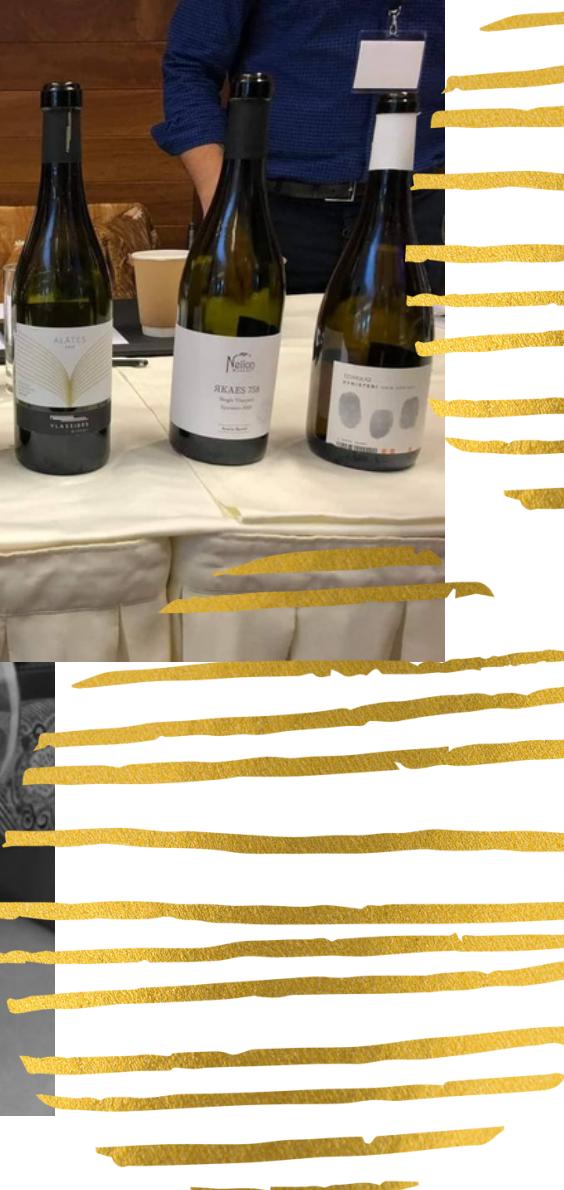
A wine that admired the indigenous varieties of Cyprus in all their beauty. Tsiakkas vines of Mavro are around 80 years old bush vines and they are growing in a goblet system. North facing vineyards with sandy volcanic soils give Mouklos earthy and umami aromas. Mavro is so elegant red grape with an intense aromatic profile with the med minus body, med acidity and med tannins.

The Colour of the wine has medium minus ruby intensity even you can say pale. If I have to think about international grape variety, I will say aromas very closed to Pinot Noir and body structure as Gamey.

On the nose wine is clear with med plus intense aromas of white cherries, strawberries, rose petals, mycorrhizal mushrooms and lavender. It has a long after taste and elegant mouth feeling of roses, delight and sour cherries.

If I can give you some advice, take a trip to these magnified vineyards and grab a glass of wine. They will thrill you.

Wine label system in Cyprus



It will not be as a typical wine book writer, and I will tell you stories about my wine experience and some interesting stories with my clients.

I decide to write a book for winemaking in Cyprus because I have been working as a professional sommelier with many tourists.

We have struggled to educate our clients because of the labelling system in Cyprus. I will add two common wine labels: one looks typically a European one and the second an old fashion Eastern European one.

The first one is Tsangarides winery Xynisteri Organic 2020:

1. On the label we have the name of the winery -Tsangarides
2. Grape variety - Xynisteri
3. Year of harvesting -2020
4. Organic farming
5. White dry wine- sugariness

On the back of the label, we have:

1. Full wine tasting notes.
2. Grape variety and the winery.
3. Alcohol volume
4. PGI Paphos- as most of the wines in Cyprus.

The second label is by KEO winery, the most known white wine Thisbe.

On the front of the bottle has:

1. The name of the wine Thisbe -named after a legendary young woman of Babylon who dies for the love of Pyramus.
2. Medium dry white wine - sugariness of the white wine.
3. KEO- winery name.

On the back has:

1. Thisbe- the name of the wine.

2. Wine tasting notes by the producer.
 3. Alcohol level
 4. Produce of Cyprus- that means they collected the grapes from the entire island.
-
5. Produced and bottled KEO plc Limassol- that means that KEO produced and bottled the wine at Limassol winery.

Cyprus wine law pyramid

The recent history of winemaking in Cyprus.

1844- ETKO winery

1884- Chaplin winery

1893- Hadjipavlou winery- first modern one

1928- KEO bought the Chaplin winery

1943- Loel winery and distillery

1947 – SODAP winery and distillery

1960- Sherry production was the biggest exporting product with 13,6 million litres.

Cyprus is separated at 5 wine regions and 7 wine routes.

We have two legal law labelling by European Commission:
PDO- Protected Designation of Origin can be used in wine
and food production.

PGI- Protected Geographical Indication (food and wine).

5 wine regions of Cyprus

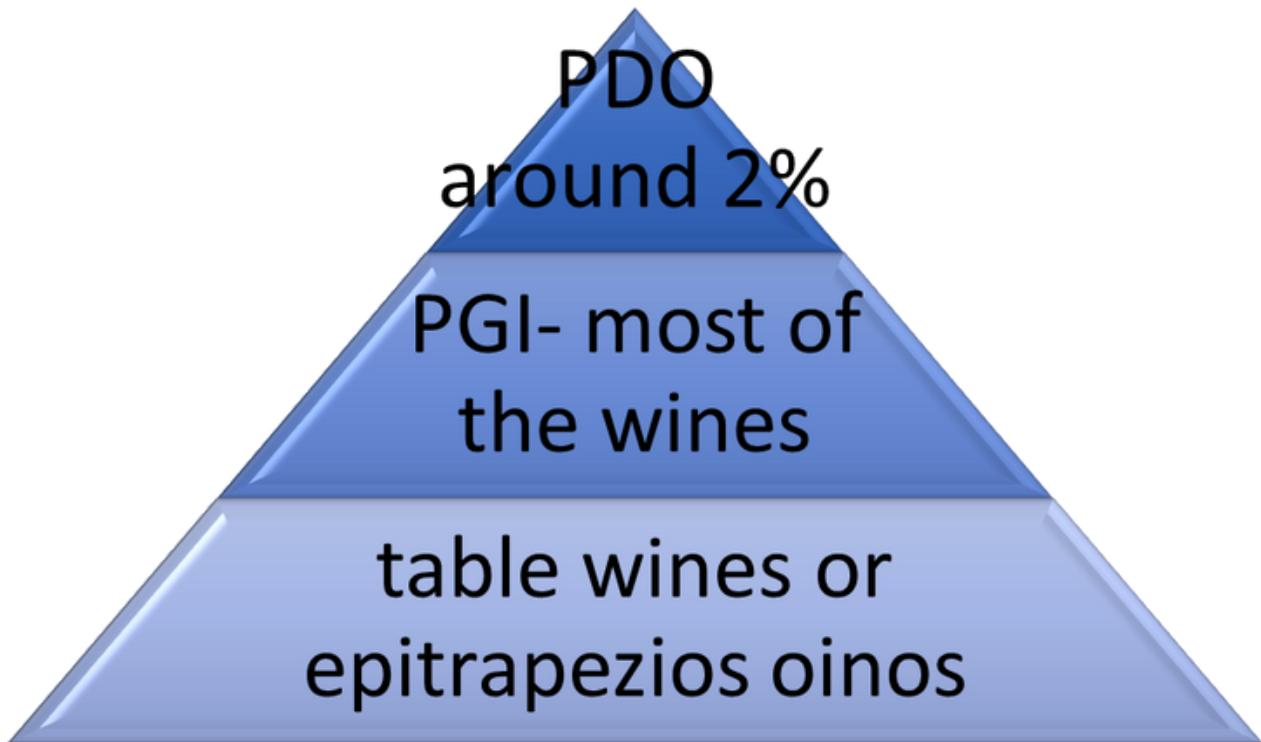
1. Laona- Akamas- north- western part of Cyprus
2. Vouni Panagias-Ambelitis -east of Paphos
3. Krasohoria- Limassol -southern slopes of Troodos Mountain
4. Pitsilia – eastern slopes of Troodos Mountain
5. Commandaria – south-eastern slopes of Troodos Mountain

7 wine routes of Cyprus

1. Laona- Akamas- north- western part of Cyprus
2. Vouni Panagias-Ambelitis -east of Paphos
3. Diarizos Valley- southwest of Troodos Mountain
4. Krasohoria- Limassol -southern slopes of Troodos Mountain
5. Pitsilia – eastern slopes of Troodos Mountain
6. Commandaria – south-eastern slopes of Troodos Mountain
7. Lefkosia – from 2014 mountain area of Larnaka and Nicosia

P Y R A M I D O F W I N E

L O W C Y P R U S



PDO and PGI in Cyprus are of almost the same quality. Sometimes we can find better quality wines labelled as PGI.

But table wines are of the lowest quality. You can find this category when on the wine label they don't have PDO or PGI.

There is no legal category as HOUSE WINE in Cyprus usually this is the worst quality wine in the wine menus.

Supper market almanac



As you know, I made this book to make your choice easier when you buy your wines in Cyprus.

I will give you the advice to find boutique wineries in Cyprus which are growing in quality and quantity last ten years and that are the most interesting new trends.

But I have to give you opportunities to buy outstanding wines even in the supermarkets. Supermarket almanack will give you few choices which it will be best of price and quality.

Vouni Panayia winery has more than five actual labels in the supermarkets. Some of them are Alina- 100% Xynisteri grape, Spourtiko - 100% Spourtiko grape, Promara- 100% Promara grape, Pampela- rose Mavro and Maratheftiko and Plakota- red wine blend of Mavro, Maratheftiko and Yiannoudi.

Tsangarides winery and their labels at the local stores are Xynisteri- 100% Xynisteri, Rose Tsangarides - Shiraz rose, Agios Efrem- red blend aged in French oak barrels.

Vasilikon winery with its supermarket available labels- Vasilikon PDO - 100% Xynisteri with lees ageing.

Einalia PDO- rose wine blend of Shyra and Maratheftiko Agios Onoufrios PGI- blend red wine Shyra, Cab. Sauvignon, Lefkada, Cab. Franc, Merlo, Maratheftiko.

Methy PGI- 100% Cabernet Sauvignon aged in French oak barrels. Top Cabernet Sauvignon in Cyprus with consistent quality.

Aeon PGI- 100% Maratheftiko grape aged in French oak barrels.

Oenou Yi- Ktima Vassiliades available on the shelves:

Playia PGI -white dry wine Xynisteri and Malaga.

Playia PGI- rose dry wine blend from Xynisteri and Mavro Commandaria blend.

Kalamos winery available in the supermarkets:

Aiya Sotira red – 100% Mataro, Xynisteri- white dry and med-dry, Demetra- rose dry from Cabernet Sauvignon, Gerani Maratheftiko- Red Wine Gerani is produced from the local varieties of “Maratheftiko” (90%) and “Ofthalmo” (10%).

These are my five top winery you can find in any supermarket.

I found them consistent through the years and good value for money. Most of the wineries you will read about in the book are extremely boutique and you can find them in the wineries or through their suppliers.

Laona - Akamas region



Laona-Akamas

Laona-Akamas is west of Paphos. It is the first region of the wine regions of Cyprus. We have to start our fairy story from North-western Cyprus.

The greenest area in Cyprus is Laona-Akamas with a Mountain range and sea access. Nowadays Laona-Akamas is an area with winery and wine museums.

Laona-Akamas villages

Laona-Akamas have 24 villages – Polis, Polis Crysouhous, Karamouliidis, Goudi, Choli, Skouli, Tera, Drusha, Ineia, Kato Arodes, Pano Arodes, Krito Tera, Kato Akourdalia, Pano Akourdalia, Kathikas, Pegia, Stroumpi, Tsada, Kissonegra, Tremithousa, Mesogi, Chloraka, Paphos, Geroskipou.

Climate

The microclimate of the region is affected by the sea breeze of the Mediterranean Sea. It is affected by the neighbourhood Stavros tis Psokas forest and as well as from Everton Dam and Stavros tis Psokas river. Laona-Akamas climate is characterised by mild to hot summers and mild winters. It enjoys at least 11 hours of bright sunshine per day, from April until October.

Altitude

The altitude of the area is from 200 to 650 m.

Soil

We can find limestone, clay, gypsum-clay beds of soil.

The wineries of the Laona-Akamas

Vasilikon winery

VenyRay
photography



Vasiliko winery -1993

Vasilikon Winery is one of the first local wineries of Cyprus, established in 1993 by the brothers Heracles, Georgios and Giannis Kyriakides. Its successful operation is based on the excellent quality grapes of Kathikas and the Akamas Laona areas of Paphos, which are mainly picked from the family's vineyards. Furthermore, the knowledge, dedication, and care exhibited by these winemakers, together with the technologically advanced special machinery used, make Vasilikon one of the most accomplished wineries in Cyprus. 50% of the vineyards in the region are situated in Kathikas. Thank you for all information from Aphroditi Constanti -Vasilikon winery winemaker and oenologist.

The altitude of the vineyards is 650-700m.

Vineyards seem to have found a suitable home in the arid, limestone and volcanic terroirs of the island.

The winery owns 16 hectares of vineyards and produces 350,000 bottles annually, each expressing the unique terroir of the property.

Varieties of their vineyards:

Xynisteri, Lefkada, Vassilisa, Maratheftiko, Yiannoudi, Cabernet Sauvignon, Syrah.

Since 2010 the winery has built a new building with a museum of wine history of the area. The new winery has a beautiful restaurant for wine tastings and weddings.



Wine tasting of Single Variety 100% Xynisteri 2020

Light straw yellow colour with green hints.

Amazing bouquet of dragon fruit, lemon zest, orange blossom, jasmine, lemon verbena, white guava, citrus, baked pecans and slightly elegant notes of brûlé.

The year 2019 was amazing with excellent rainfall and higher temperatures, and it gives us so many tropical aromas.

Amazing terroir and microclimate have made on the nose one fairy tale and palate powerful as the aromas connected the dots of astonishment. Looking at the amazing balance we can add med acidity and med body with a long after taste of Pergamon and white guava.

The best food pairing will be with pastiche or grilled calamari with herb sauce of fresh Cypriot basil.

Kamantarena Sodap-2004

Sodap-1947

In 1947, a team of forward-looking Vine Growers decided to organize their grapes production, relieving themselves from the insecurities of the troubled times on the Island and created the great wine Co-operative, SODAP, that united about 10,000 families, from 144 vine growing villages.

The Kamantarena Winery is situated between the villages of Stroumpi and Polemi.

The altitude of the vineyards is 550m. The annual production of the winery is 3 000 000 bottles.

Most of the Vineyards are planted in the Lime, Asbestolithic, but also Volcanic Soil.

Cyprus indigenous grape varieties are growing Mavro, Xynisteri, Maratheftiko, Oftalmo. The international varieties are growing Cabernet Sauvignon Cabernet Franc, Shiraz, Mataro, Chardonnay, Semillon, Sauvignon Blanc, Riesling.

Tsalapatis winery- 1989 from 2020 their vineyard and winery in Polemi is sold to Cypriot investor looking to make an authentic SPA complex with winery together. The project is in construction.

Village- Polemi

Altitude- 460m

Production- 80 000

Grape variety- Xinisteri, Sauvignon Blanc, Semillon, Shiraz, Lefkada, Cabernet Sauvignon and Mataro. We will see new grape varieties and production will be expended.

Fikardos Winery- 1990

Fikardos Winery's private vineyards are located in two areas in the Paphos region, the Pano Arodes and Choulou village. Local vine-growers source the rest of the grapes used by the winery from the nearby villages of Tsada, Stroumpi, Polemi, Letimpou, Kathikas and Killi.

Pano Arodes vineyard:

The vineyard is located at an altitude of 650-700 meters. The soil is mostly limestone, and the grape varieties are Maratheftiko, Mavro and Shiraz.

Choulou vineyards

In Choulou village are two locations we find the first one ‘Karias’ and ‘Ammos’ vineyards at an altitude of 350 meters just next to Ezousa river. At these vineyards, they cultivate the indigenous grape varieties Xynisteri and Yiannoudi but also the rare Altesse. The soil here is alluvial with a lot of pebbles and is quite fertile.

The second location is at an altitude of 450 meters just north of Choulou village. Here you can find the ‘Malountena’ vineyard where they cultivate Altesse and Yiannoudi. The soil is very calcareous with sandy rocks and marine fossils.

Annual production-225 000 bottles

The best choice to try is Sunnama -sundried Malaga aged in oak barrels for 8 years.

Sterna Winery-1995

Village-Kathikas

Altitude- 650m

Annual production -60 000 bottles

Sterna Winery has been producing wine for many generations and is situated above ancient springs and 31 caves dating back over 3000 years, one of which is used to lay down the wines.

Vouni Panayia
winery “New trends”
and Vouni
Panayia- Ambelitis

VOUNI PANAYIA
Winery



Vouni Panayia- Ambelitis is situated in the Northeast of Paphos. The altitude of the vineyards is from 800m to 1150m.

Climate:

The Mediterranean climate, the mild winters and temperate summers cooled by the Troodos Mountain peaks and affected from Psokas forest and Paphos forest as well. Vouni Panayia is the ideal place for the vines to grow. The vines are planted on their original roots not using the American rootstock since the Cypriot vineyard has the privilege to be the only one in Europe that remained untouched from the insect of phylloxera.

River:

When we talk about influenced by the climate

Ezousa river and Kannaviou dam are part of the condition of growing healthy vines.

Soils:

Vouni Panayia winery has two soils Limestone on the top and clay soil as a bed on it. Limestone keeps the temperature lower in the days and warmer at the night. Limestone draws in water easy to the clay bed soils. On the other hand, Clay absorbs the water slowly. The winery has a unique chance to irrigate less with additional water.

Winery history:

Back in 1987, Andreas Kyriakides, after gaining valuable experiences and knowledge at the Department of Viticulture and Oenology of the Ministry of Agriculture, decided to develop his

interest in wines to a labour of love and refined taste. This is when he established the first private regional winery in Cyprus: Vouni Panayia.

Experimental wines:

Spourtiko 2018 – The star of the Mountain

The grape is mid ripening. The vines are 15 years old. The wine is made with cold maturation and 20% of the wine was matured in oak untoasted barrels. And then last maturation is on the lees for four months.

We have a light straw yellow colour with green hints. The aromas are refreshing with the middle intensity of wild fennel, pear and nuts. The wine is with medium-plus acidity, light body and 12% vol. alcohol. The wine is ideal for appetizers.

Vassilisa grape- Mirror Mirror

The wine is passing through 8 hours of cold maturation, wild maturation and spontaneous maturation in stainless steel tank.

The grapes are very aromatic, and after the wine production, it is caring the same aromas and taste. We have wine with high acidity, medium-plus body and green finish. The aromas are distinctive.

We can smell honey, chamomile and white flowers.

Morokanella grape- Earth

The grape is mid-late ripening. The wine is passing through cold maturation, wild maturation and four months maturation on the lees.

The aromas are plums, quince and pear. The wine is with high acidity, a full body and a medium finish.

Promara grape 2018

The grapes have early ripening; the grapes are with thick skins. We have maturation with semi skin contact for 15 days and 6 months batonnage.

The colour of the wine is straw yellow with green hints.

The aromas are refreshing and intense; we can detect tomatoes leaves, stone fruits and green olives. The wine has high acidity, full body and high alcohol.

Xynisteri grape 2019

The innovative idea of treatment is using Xynisteri whole bunches fermentation. After separating the grape juice fermentation will be in the stainless still tank.

The new way of treatment of Xynisteri explores whole different aroma characteristic- passion fruits, herbs, pineapple and pear.

The Pumpkin wine bottle – blend of Mavro and Maratheftiko

The wine doesn't have sulphates. The wine is natural, and it is not fermenting in oak barrels.

The aromas of the wine are red currant, peach and rose hips.

Maratheftiko – The rebel

The wine is passing through cold maturation, hot maturation and batonnage.

The colour of the wine is dark ruby colour. The aromas are red currant, forest fruits and botanical characteristic. The wine has high acidity, medium to high tannins and 13, 5% vol. alcohol.

Tsangarides winery



Lemonia village- Tsangarides winery

My friend Angelo's shaw me the beauty of terroir in the lower elevation of the Vouni Panayia- Ambelitis region at Tsangarides winery in Lemonia village. One of the smallest villages in Cyprus. We will see unique and different soil only within two kilometres of distance.

Vouni Panayia- Ambelitis

Tsangarides Winery is a winery at Vouni Panayia- Ambelitis region, Northeast of Paphos.

Region affected from Stavros tis Psokas forest and Paphos forest, as well as Kannaviou dam and Ezousa river.

The altitude of the vines is from 500-800m.

Lemonia valley experiences long dry autumnal days, ideal for the ripening of the fruit, and cool nights help retain freshness, with warm days building the concentration that delivers aromatic and fresh tasting white wines.

Types of soils

Chalk Soil

Chalk soil can be either light or heavy but always highly alkaline due to the calcium carbonate or lime within its structure. We will see chalk soils at the beginning of our journey at Tsangarides winery.

On the top high vineyard, we have chalk soils with river stones. It is unusual one kilometre from the river, on the highest vineyards, we can see river stones. We have to know that Cyprus is an island that was made from a volcano. The volcano has been moved the soil layers, and now we have soils on the top of the vineyards which was part of a riverbed. What grape varieties are planted on chalk soil with river stones?

Vassilisa grape- picture you see are made before two years now we already drink amazing Organic Vassilisa from Tsangarides winery. The winemaker is expecting to improve Vassilisa and to add extra minerality. I will expect more complexity and ageing potential. And not the last I taste amazing moderate acidity.

A hundred meters down, we see vineyard with chalk soil. Here we do not have any more river stones. What grape variety is planted on chalk soil? The vines of Lefkada here are expecting to make more round wines with moderate tannins. We wait to see fruit pictures of the aromas much more intense.



Clay Loam



Loam soil is a mixture of sand, silt and clay that are combined to avoid the negative effects of each type.

These soils are fertile, easy to work with and provide good drainage. Depending on their predominant composition they can be either sandy or clay loam.

As the soils are a perfect balance of soil particles, they are considered to be a gardener's best friend, but still benefit from topping up with the additional organic matter.

These vines are the organic vines of Tsangarides winery. We have natural fertilizers and rivers passing by.

What grapes are growing on clay loam soil?
Grapes that are growing on clay loam soils are Xynisteri, Chardonnay, Mataro, Shiraz, Cabernet Sauvignon and Maratheftiko. Most of the vines are



More than 15 years old and they are certified Organic. Vineyards are at the valley and all valley area is managed by Angelos Tsangarides.

Saline soils

It is dominated by calcium and magnesium, not sodium. The pH of saline soils is usually below 8.5. The soil is very beautiful like covered with silver silk fabric. Most of the vines planted on the soils are Xynisteri.

You have to see the vineyard of Lemona village, and the varieties of soils and all herbs which are the best natural fertilizers will amaze you.

Ezousa winery

Xinisteri Ezousa Winery

Specific Characteristics:

Xinisteri 100%

Region: Paphos, in the Ezousa valley

Vintage: 2020

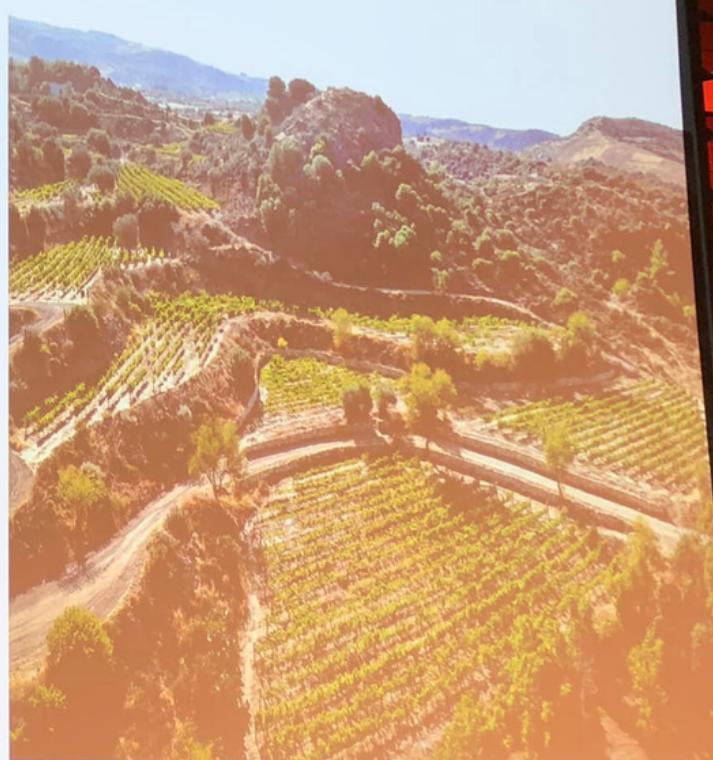
Alcohol: 12,5%

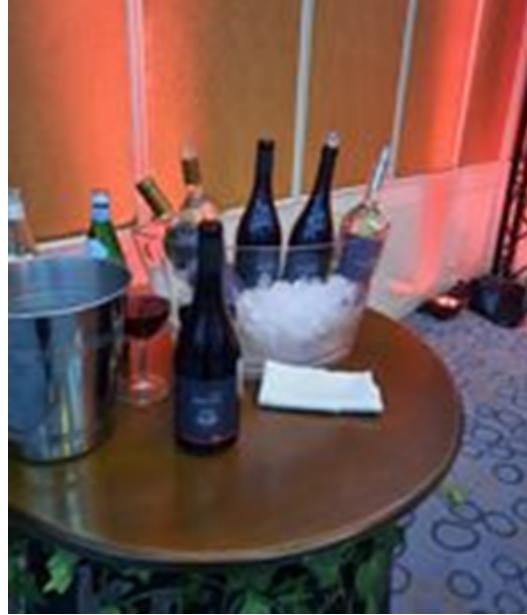
pH: 3,2

Soil: Calcarious, Volcanic

Vines: 20-40 years old,
organic vineyards, mostly
bush formation

Vinification Method: 24 hours cold
maceration, stain less steel, low
temperature fermentation and
fine lees aging for 3 months
without batonnage





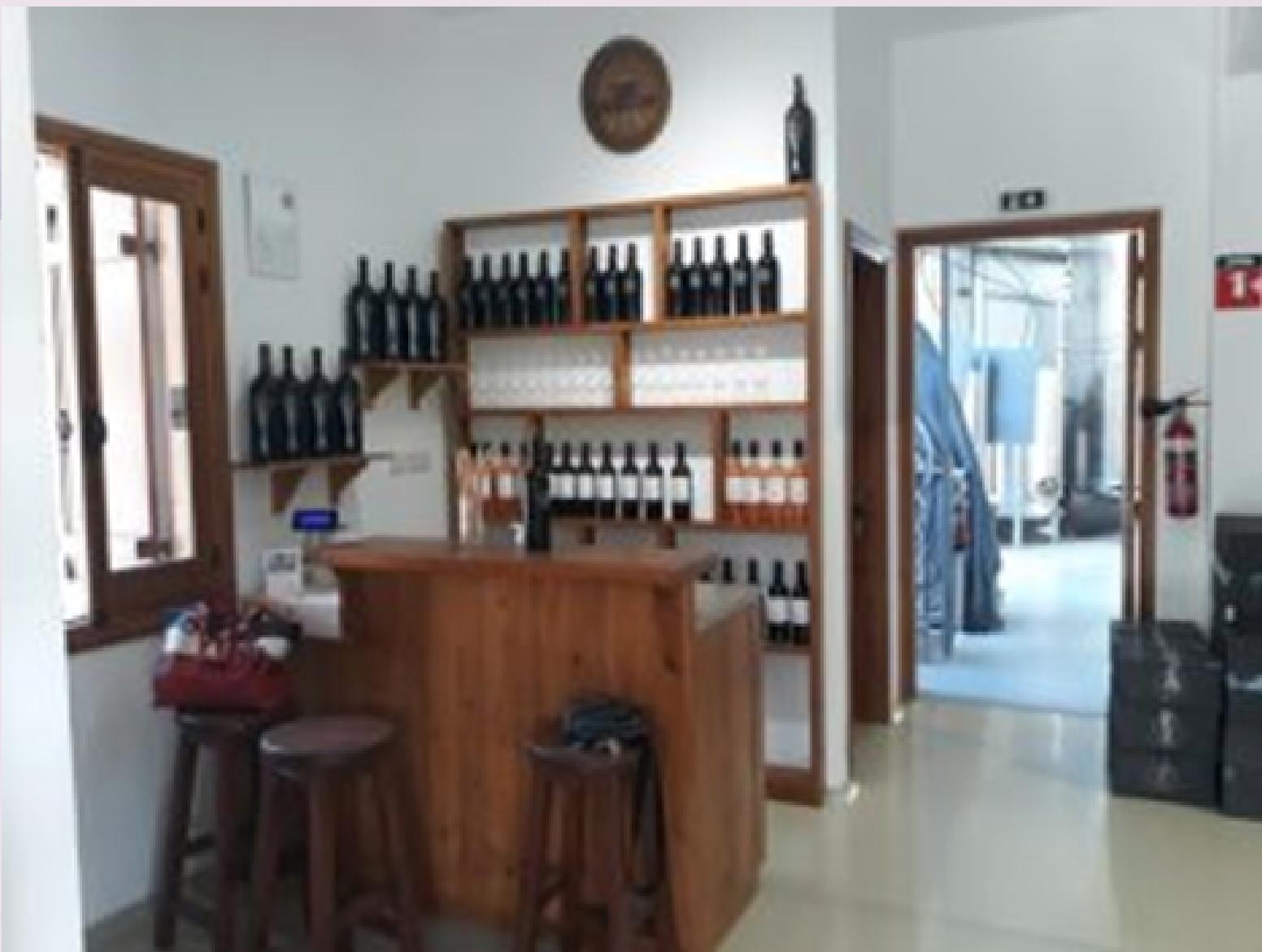
Bound to Indigenous grapes, these set the character of winemaking at Ezousa Winery representative of our Kannaviou terroir. I have been working with their wines last five years and I am happy that the quality stays consistent and outstanding. The area of Vouni Panayia- Ambelitis is very pictures and even in summertime, we feel cooler breezes around the vineyards doesn't matter that the altitude is from 450- 550 m above sea level. It is a small boutique winery but with this traditional atmosphere of happiness and leisure. I found their wines very smooth and elegant with balanced acidity and alcohol levels. The wine I am in love with is Gris – blush rose made of Maratheftiko. The picture here is part of an international competition that take place in Limassol 2021- ‘Best Sommelier of Europe and Africa ASI’. Gris has amazing clear lighter salmon colour rose. Aromas of the wine are floral and fruitier – white peach, Vietnam melon, white guava, wild strawberries,

Jasmine, camomile tea, lemon balm and white chocolate. In the mouth, wine is dry with refreshing acidity, lighter tannins and med body. I feel like I drink very complex white wine but with a note of wild strawberries and red berries. Hints of breeze in the after taste can keep the white chocolate aroma and flavours for a long time.

Xynisteri of Ezousa was part of Masterclasses for professional Sommelier of the world in Limassol. You can see the pictures area and the characteristic of the wine above in the photo. Xynisteri of Ezousa is very refreshing and balanced, you can easily drink it as an aperitive because of its elegant ph. The after taste is creamy and citrusy with notes of lemongrass. I have a professional wine tasting company and I use many different wines every year with different customers like that I make a profile of the best impressions of tourists in Cyprus. You can see a picture of one of this year tastings.



Makarounas winery



What does Makarounas boutique winery make different from the other wineries in the region? This question is very tricky, we will show you the mission of every winery in Cyprus and how they do it in a different way.

Makarounas winery has the soil of excellent minerality and saltiness which I call simply silver silk soil- it is called mica. And that soils are created on the seafloor. Cyprus is a unique island with a lot of special soils because it was formed by a volcano that sent the sea soils to the top of the newly formed island.

What do we find in the wines we taste?

I was very impressed by the aromatic profile of Spourtiko, which usually has very neutral aromas and a low body. We taste the wine, and we see the surprises ageing it was the best knowledgeable solution of exploring the hidden aromas of the variety.

The wine has white flower aromas, asparagus, and old Balkan plums with additional herbal notes of Cyprus salvia. The body of the wine is medium, and we still have very low alcohol wine with elegant acidity. The perfect wine match will be olives, pita bread and village salad with oregano. In 2021 Spourtiko get a GOLD MEDAL by Decanter.

What do we think about the new promising variety?

Vassilisa - single vineyards

The vineyard is Katapani, on the slope where the soils are clay and limestone-based. The vines are young and the harvest starts at the end of September.

We have cold maturation for 24 hours and then oak maturation for three months.



The wine is extraordinary a year after the release on the market. I believe that the wine will open and develop in the next 3-5 years. If you are looking for a wine that can make a good profit after ageing in the bottle that is one of the best choices.

What do we find in the red wines?

En Archi- Cabernet Franc and Shiraz

The vines of Cabernet Franc are situated on the edge of a cliff with 30 years of history and 25 years for the vines of Shiraz. The soils are clay and limestone, and the harvesting starts in late August.

The wine is fruity with a med body and med tannins ready to be drunk immediately. Very elegant acid of the wine it will give the opportunity to be pair with a lot of food with tomatoes sauces. Outstanding match with margarita pizza and saganaki with shrimps.

Why do we make wine tastings around the wineries every year?

First, I want to thank you for the hospitality and the wine experience. I make research every year for my company for private wine tastings. And I try to get the new style wines in the tastings and to meet my customers' expectations of a boutique experience.

I am happy to live on the beautiful Cyprus Island with extraordinary wineries.



MARATHEFTIKO 2019 Makarounas - Native variety of Cyprus, hand-picked, and majority matured in old oak barrels.
wine tasting notes

The Colour is clear medium intense ruby red with hints of amaranth red.

It has clear med plus intensity aromas.

We can easily find out red currant, chokeberry, blackberries, wild forest fruits, Rainer cherries, pomegranate, roasted fennel, red St John's wort, violet lilac and wet cedarwood.

Wine has med plus intensity of flavours.

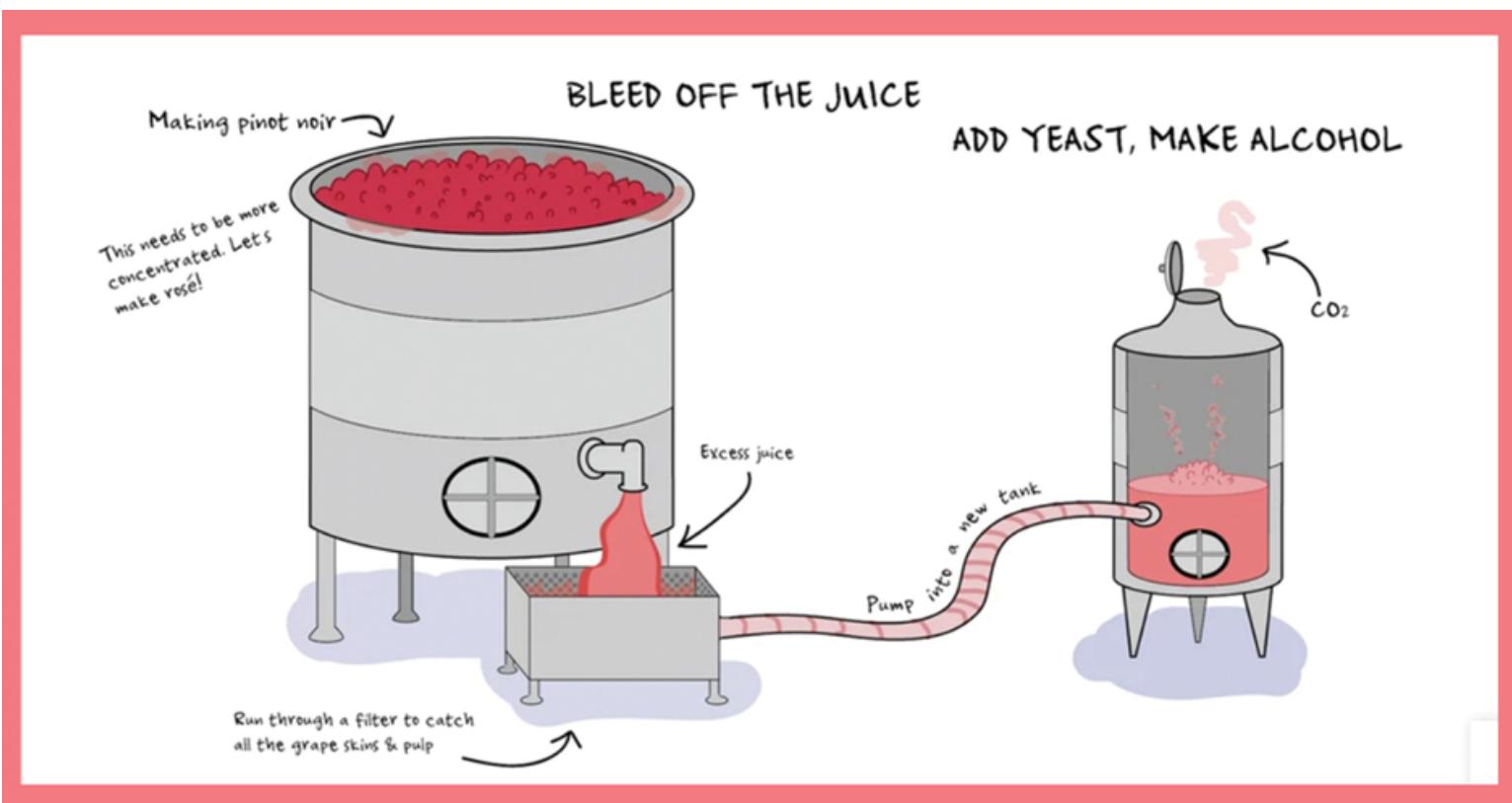
MARATHEFTIKO, we try has balanced acidity and well-integrated tannins with a long after taste of Rainer cherries and red onion jam.

The palate contains flavours of red currant, chokeberry, dark spice chocolate with raisins, fresh Cypriot salvias tea, ground red pepper, crushed black pepper, bell pepper and the luxury taste of pomegranate.

Wine has the potential to age well next 5-15 years.

I give you advice buy some and aged in your seller you will be impressed.

What is your favourite colour rose wine?



I like rose roses and rose clothes.

They give me positive emotions.

Spending time in rose clouds have been the best touchable moment of my day.

Roses' wines

What do we have to know about roses?

The main thing is how have been producing roses' wines.

We have three techniques.

Saignee- means bleeding in French

This way of producing has been done to make more intense red wines.

Bleeding is a way to take out part of fermenting juice. And the rest of the fermenting juice plus the must (stum) have to be much more intense in aroma, colour and flavours. Because the must itself is more than usual, and it gives a deep colour and intense flavours.

What about roses? How do we make them?

The juice which we already take out has a nice rose colour and soft tannins and nice aromas. Instead of failing to benefit from this wine juice. We can be continuing the fermenting process in a stainless-steel tank. This is the method of producing the first roses in Tavel and Bandol.

The Second method of producing Roses

It is pressing the red grapes and then fermenting the juice as we do with the white wines. The colour of this rose wine is very light salmon. Grape pigmentation is in the skin of the grape. Losing the skin and fermenting only the juice, we cannot add colour to our wine or flavours.

The third method of producing Roses

We call this method Cold Maceration. It is fermentation with the must and the juice for several hours. Then the process continues with fermenting in cold stainless-steel tanks. This way of making roses will give the wine-maker control of the ending product. They can see if the colour is good and if the wine has enough flavours to be good rose wine.

Cyprus roses' wines

Let's talk about Tsangarides winery roses. We have two different roses. First is 100% Shiraz which is made with Cold Maceration and two months batonnage. The second rose is 80% Shiraz and 20% Maratheftiko which is coming from organic vineyards. The way of making this rose is again Cold Maceration and three to four months batonnage.

What does it mean Batonnage?

Batonnage is stirring the lees during ageing.

The Roses of Tsangarides winery will have extra nutty flavours. This benefit ageing also.

Vlassides winery and Grifos 3

Rose wines of Vlassides give one more different winemaking producing method.

The rosé Grifos is produced by blending two classic varieties used to make rosé wines around the world.

The grapes of the two varieties of rosé Grifos, Shiraz and Grenache are grown in non-irrigated vineyards in Kilani and Pachna. Both varieties are vinified at the same time.

Rosé Grifos is produced by crushing and macerating two grape varieties in order to extract a blend of their colour and primary aromas. This process lasts for about 18 to 20 hours. Fermentation follows in stainless steel tanks at 15°C. The bottling takes place at the beginning of November of the same year.



We have the intense salmon colour.

Aromas of intense bubble-gum, rosé petals, red currant, strawberries, extraordinary refreshing aromas of rebellion and raspberries. We can find caramel notes and aromas of homemade creamy cake of rebellion and strawberries.

Wine is dry, med acidity, med plus body, med to high alcohol with elegant creamy flavours as we noticed on the nose. The wine is balanced, and it can be an ideal match with food. I love its powerful long after taste of fruit gelato with extra caramel topping.

Food pairing you should have a plate of cheeses and crackers if you would like to enjoy its amazing structure. It's excellent barbecue wine especially for grilled calamari, grill veggies, grill pork and beef. The Grifos acidity helps match your meze type, that means can be useful for family's parties where you would have different types of food. It can be paired with creamy kinds of pasta because of its creamy texture and long after taste. Thanks to Alexandra Eleutheriadou-Vlassides winery professional sommelier and one of the Best Young Sommeliers of Cyprus.

Dafermou winery



Dafermou Winery (Ktima Dafermou)

Thanks to Nicolas Yiannakas (My Vine Merchant – Nicosia) who met me with Dafermou winery.

Paparouna wine 2020 rosé - wine tasting notes

It's an amazing blend between Shiraz and Maratheftiko. Thank you for the exceptional view from N9 Lounge and restaurant Litchi.

You can find rosé Paparouna next to the sea.

Wine has med intense salmon colour.

The aromas of it are extremely fruitier with med plus intensity of wild forest strawberries, white guava, white cherries and white peach. You will be impressed by the fresh herbal notes of lemon balm with a combination of wild strawberries. It's an amazing wine with balanced aromas and a touch of Pergamon. You will love the easy bridge between the fresh red fruits of Shiraz and the delightful Pergamon and lemon balm notes of Maratheftiko. Paparouna is a dry wine with balanced med acidity, med plus body and elegant tannins which stand perfect with its 13.5%alc.

The palate has the same fruit flavours as we are finding in the nose. The spicy is smooth and the tannins are coming mostly from the amazing grape variety of Cyprus (Maratheftiko). It's ready to drink now and it is outstanding summer wine.

Food pairing will be extremely pleased with fry fresh calamari, grill octopus with garlic magic sauce, chicken kebab with tzatziki, salmon or goat cheese with blueberries sauce.

I am happy to be part of one small island with innovative winemakers and outstanding wines.

Thank you all...

Space for Boutique wines of Zambartas winery



Why do I use Cyprus wine for wine tastings? What means Boutique wine? Cyprus wines have a long history and the hugest step for the new style of Cyprus wines influences Akis Zambartas. We have to thank him for standing behind indigenous varieties and because Zambartas put them on a pedestal.

Why Zambartas wines are part of my wine tasting events?

I would like to share my lovely experience with Zambartas wines. I am in Cyprus since 2012 and since 2015 I have been part of the Cyprus Sommelier Association.

First, I met Marcos Zambartas at Best Sommelier in Cyprus in 2015 I was so impressed that he has the passion to improve Cyprus wines to the world that from this time I try to introduce his wines to all my friends and clients.

Why Zambartas wines are boutique?

‘Margelina’ Vineyard, planted in 1921, is a vineyard with mainly Mavro vines and some other indigenous Cyprus varieties, such as Kanella, Yiannoudi, and Maratheftiko. Zambartas have also identified a few unknown varieties, which they will investigate. With such a long history it is a true gem of Cypriot viticulture and provides them with the grapes for their Single Vineyard Margelina wine.

Why Xynisteri is a grape always part of my wine-tasting events?

First Xynisteri is a grape variety widely grown in Cyprus,

Second Xynisteri is grape used to be made Commandaria and Zivania,

Third Xynisteri last ten years improved changed and every single Xynisteri dedicated to a unique wine contains the specific characteristic of each terroir.

What makes Zambartas Xynisteri unique?

Zambartas winery has Zambartas Xynisteri, Single Vineyard Xynisteri and Koukouvagia White (Xynisteri).

I would like to share my wine tasting notes for Zambartas Xynisteri 2018, I make the last seven years tasting notes and one of the best experiences was 2018-year Xynisteri which developed uniquely for 10 months (I taste Xynisteri 2018 in late autumn 2019). I saw changing its colour and the aroma is still fresh. Xynisteri colour at the beginning of 2019 was very interesting, unusual straw yellow with rose hints, of course, this is part of the art of winemaking.

I will keep six bottles for the next five years to see how will improve.

When we know that terroir is the most important thing in wine making-This fresh and distinctively aromatic wine was crafted from low-yield old Xynisteri vines grown at 850m altitudes in the Krasohoria region. The region with limestone, sandy clay and volcanic soils and it is situated on the South slopes of Troodos Mountain.

What about ageing Xynisteri?

Single Vineyard Xynisteri is proper wine to be kept for more than 5 years.

And the main reason is the terroir and winemaking art:

South-West facing at an altitude of 900m vineyards masterfully shaped. These non-irrigated bush vines are organic growing.

The Winemaker's aim was fully express the terroir and juice was fermented in big oak\acacia barrels and a small stainless-steel tank. Maturation sur-lees for 5 months ensued.

Professional Sommeliers should be honest and educated first in the location where they work and then they have to know more about world wine trends and winemaking.

As a company making private wine tastings, I use mostly small wineries and wineries with social interests.

I would like to say thank you to Marcos Zambartas and his wife Marleen for all the free Master Classes and for sharing knowledge with all Sommeliers looking for extra facts.

Xynisteri from Zambartas winery wine tasting notes from 2021
Single vineyard Xynisteri Zambartas winery 2020

This wine is made from our 30 years old, organic certified Xynisteri vineyard at 900 meters altitude at the southern slopes of Troodos Mountains. The first labelled Single Vineyard wine in Cyprus, is Marcos' aim to fully express the terroir of the vineyard in the wine. Once the grapes are hand-harvested from the goblet-shaped vines, they undergo fermentation on natural yeast followed by maturation sur-lees.



Wine tasting notes

Light gold colour with green hints.

Amazing bouquet of white peach flowers, jasmine, lemon verbena, white guava, citrus, banana peel and slightly elegant notes of brûlé.

Hot 2020 year make this amazing Xynisteri mostly with the tropical nose with refreshing citrus heights.

Single vineyard Organic wine has intense flavours as it has on the nose, but with an amazing balance between med acidity and med body with a long after taste of white cherries and white guava.

The best food pairing will be with Cypriot fresh lobster or fried Baccalarios with a fresh green salad with pomegranate seeds and olive oil.

Krasochoria Limassol region



South slopes of Troodos Mountain.

Subregions Afames and Laona.

Climate: Mild to cold winters and warm to hot breezy summers mainly affected from Ha-Potami and Kryos river that flow through the area as well as some small reservoirs that are scattered around, such as the one in Kantou and Pere Pedi.

Altitude: 450-1150m

Solis: Limestone, sandy-clay, volcanic.

First modern winery 1893 Hadjipavlou family.

Mataro or Mourvèdre

Why do we have to age wines?

If we want to get the best of the wines, we have to know when are in their pick.

How do we understand which wines can age and