



**CYPRUS
WINE
ROUTES**

All seven Wine Routes have special road signs to assist your trip!



Laona-Akamas

Beautiful locations and beaches, picturesque villages with rich cultural and wine traditions.



Vouni Panagias-Ampelitis

Panoramic route through mountainous terrain with an endless choice of local wines.



Diarizos valley

Idyllic expedition to the natural beauties of a relatively 'unknown', yet rich in vineyards, route.



Krasochoria of Lemesos

Well known wine villages, each with its own character, all with remarkable winemaking tradition.





Commandaria

Known and unknown corners that preserve the legend of the island's most notable wine.



Pitsilia

Beautiful scenery along with excellent wine.



Mountainous Larnaka-Lefkosia

Superb locations with living traditions.



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Accommodation along the Wine Routes

Everywhere, in most of the villages along the wine routes, there are agrotourism units and other accommodation. For information and reservations:

Cyprus Agrotourism Company

Telephone:
+357 22 340071
Email: [helpdesk@
agrotourism.com.cy](mailto:helpdesk@agrotourism.com.cy)
www.agrotourism.com.cy

A very long history



The rich wine history of Cyprus has been alive and ongoing for something like 6,000 years. Take any of our seven routes to experience Cypriot hospitality and be introduced to the world of Cyprus wine. Visit any of the 41 modern wineries that

presently operate on the island and taste their wines. Agrotourism and other small units, tavernas and restaurants with high modern standards are here to provide you with accommodation and the unique dishes of the Cypriot kitchen. Go back in time

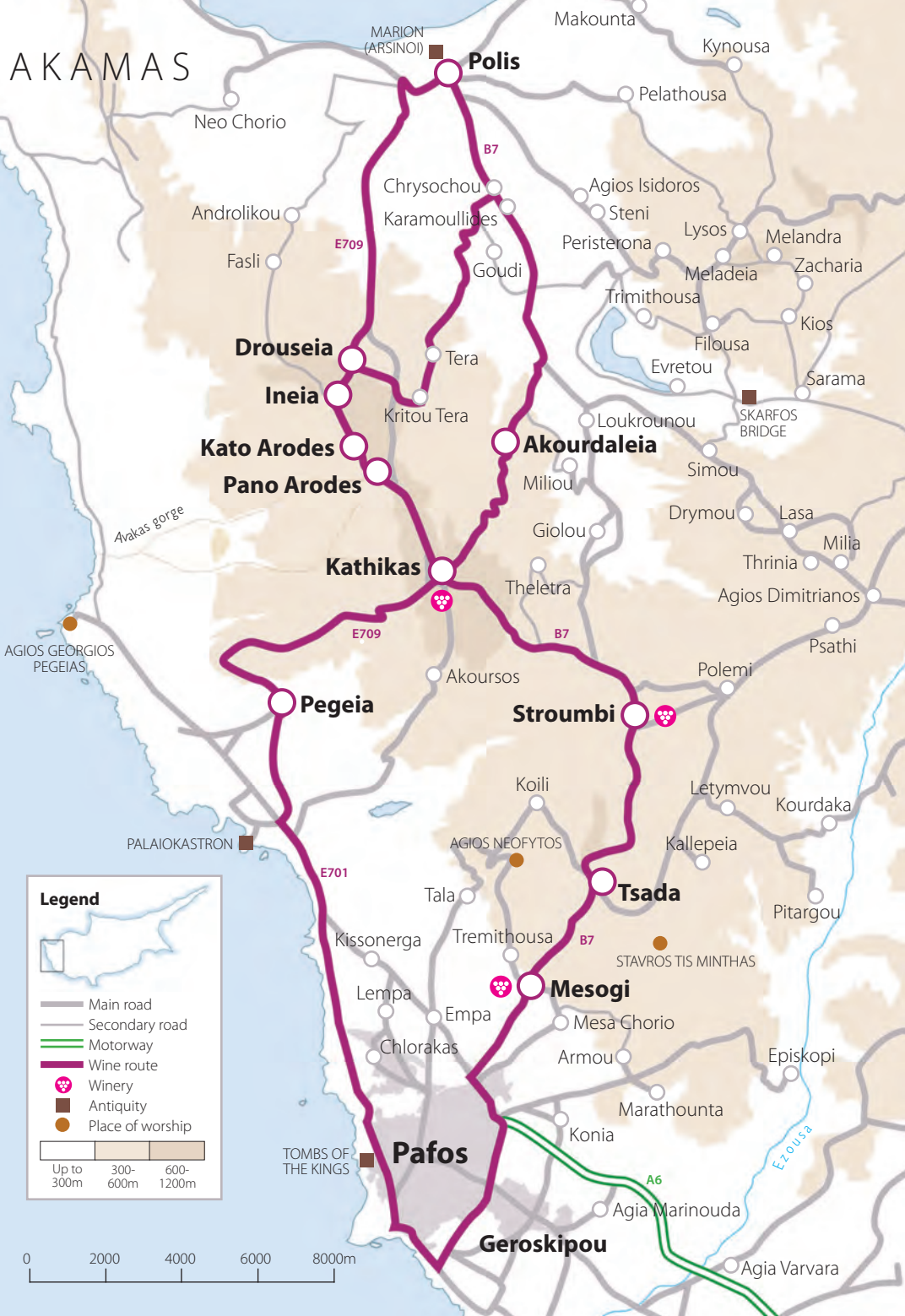


by visiting restored traditional wine presses and museums that demonstrate the life, culture and traditions of the rural population. See the grape harvest, join traditional feasts and enjoy superb local wines in abundance. The Wine Routes programme has

been implemented by the Cyprus Tourism Organisation with co-funding from the structural funds of the European Union for the initial six routes and by the European Fund for Agricultural Development for the seventh.

▲ Vineyards in Choulou. Live testimony to centuries-old wine tradition.

AKAMAS



Route 1

Laona Akamas

Pafos, Mesogi, Tsada, Stroumbi, Kathikas, Akourdaleia, Pano Arodes, Kato Arodes, Ineia, Drouseia, Polis, Pegeia.

This route is in the north-western part of Cyprus. It is of unique interest, as it is not devoted exclusively to wine. In this area, the wine lover and the gourmet can visit four wineries and taste their varied and individualistic wines, in combination with the tasty specialities of Cypriot food. Tavernas, of which there are plenty along the route, will be sure not to disappoint. Together with these delicious attractions, the

visitor may enjoy a unique geography, unlike anywhere else on the island.

Travel along the main roads E701 and E709, which climb to elevations providing some fascinating views, with various greenery, substantial expanses of forest and a liberal lacing of vineyards combining to attract our attention.

The outstanding feature of this unique wine zone is the Akamas peninsula. The diverse characteristics of the Akamas morphology, the flora and



▲ View of Akamas from the high altitude locations in the area.



▲ Vast areas with green vineyards.

the wildlife rightfully make it a rare habitat. The visiting explorer/wine-lover truthfully has a feast for the eye, the ears, and the taste-buds.

General characteristics

The route is mainly located on the Akamas peninsula. It is a unique area with a remarkable and rare variety of geology, growth and wildlife. The relatively untouched environment and the charm of the communities, make it a joy for the walker and nature lover. The area is rich in viticulture and vast areas are covered by vineyards. Along the route, there are four wineries worth visiting.

Climate: The area varies from 400 to 650 metres and has an annual rate of rainfall of about 610mm. It has a generally mild climate.

Terroir: Most vineyards of this route are on lime (asbestolithic) ground, some in loamy-gypsum.

Vines: The Kathikas area is famous for its white grape varieties, mainly the native Xynisteri. Most of the villages in the area belong to the Appellation Contrôllé (OEOP) "Laona Akamas". In all, a further 19 different varieties are cultivated in the areas.

White varieties: Xynisteri, Malvasia G, Sauvignon Blanc, Riesling, Semillon, Chardonnay, Muscat.

Red varieties: Mavro, Opthalmo, Lefkada, Maratheftiko, Carignan, Mataro, Cabernet Sauvignon, Cabernet



▲ Entrance to a house in Pano Arodes.

Franc, Alicante B., Grenache, Shiraz, Merlot.

The route

This tour starts by taking the B7, which is the main road to Polis Chrysochous. After 5km, make the first stop at Mesogi village. On the left side of the road, within the industrial area, well worth a stop is one of the best known producers in the area, the **Fikardos Winery**. Even though the winery does not own a significant area of its own vineyards, the quality dynamic is quite remarkable. Recently, the winery invested extensively in a unified vineyard of 2.5 hectares in Kato Arodes and 3.5 hectares in Choulou.



Red wine with meat, white with fish

We've all heard of the "rule". But how correct is it? In most cases, red wine goes better with meat, simply because the tannins contained in red wines blend with the proteins of the meat. So, the more tannins a wine has, the more robust and rich meat it requires. Chicken, for example, is matched better with a lighter red wine, the rest of the white meats (pork, rabbit, turkey) with a slightly more robust red wine and the red meats, such as beef, game, etc., with a vintage, complex and full bodied wine.

The varieties planted there are Yiannoudi, Xynisteri, Moschato Samou, Maratheftiko, Mataro and Shiraz. This acquisition supplements the long-time co-operation between the winery and carefully chosen local contracted vinegrowers.

All this means the winemaker here has a good knowledge of the dynamic in the area which, in less than two decades (the unit was established in 1990), allowed the natural development of labels with a varietal synthesis that utilises the strengths of the vineyards. A noticeable thing about Fikardos Winery is the production of a large selection of wines from different grapes; such as the reds, Maratheftiko, Lefkada, Shiraz, Cabernet Sauvignon, Merlot, and the whites Xynisteri, Chardonnay and Semillon. On your visit you may taste the rosé Valentina, the whites, Amalthia and Alkisti and the reds Shiraz and Maratheftiko. The winery welcomes visitors and offers a good introduction to the style of

Pafos region wines.

Before continuing your wine exploration, it is worth visiting the monastery of Agios Neofytos, by taking the rural road that turns off the B7 at Mesogi. The monastery, at an altitude of 412 metres, is considered one of the most important in Cyprus and was built on the spot where the hermit saint lived (1134-1214).

Return to the B7 and head north towards the village of Tsada. A small trip on the narrow paths is worth the visit. The limestone fountains (Yerolakkos, Rodkias and Pyadkia) have a unique beauty of their own. But what is worth to stop for is the exquisite view to the sea and the vineyards that surround the village.

The road to Stroumbi is twisty and steep with the impressive gorges as its main feature. Stroumbi is located at an altitude of 450 metres. The local grape variety cultivated in the area is mainly the indigenous red Mavro, followed to a lesser extent by the white Xynisteri. Of

equal importance today is the cultivation of international varieties, undertaken in recent years. Every August, Stroumbi hosts the annual "Dionysia" grape festival, an event not to be missed. Before leaving the this picturesque wine village you may make a short trip to visit the churches and chapels in the area.

Just outside Stroumbi, about 1km away, is the village of Polemi, home to the **Kamanterena Winery** that belongs to the SODAP Co-operative Organisation of Vine Products. A modern, large and technologically

advanced unit built in 2004, it is one of the most important wine production facilities in the area. Visit the museum of historical machinery and winery equipment, the modern tasting room and the restaurant. The view of the almond groves which welcomes the visitor to the winery is truly magical, unexpected yet a complementary combination with the vineyards of the area that reach out to the edge of the winery itself. A unique wine which is made here is the Kamanterena Riesling, which expresses the new identity of the



▲ The salt-beaten vineyards of the area provide cool and sinewy wines with a refined aroma.



What goes well with white wine?

A white wine stands better with a fish dish, mussels, or various shellfish. The reason? White wine is generally softer and lighter than red and, of course, has no tannins, although it can also have a pleasing acidity. So it matches that lovely ocean flavour that comes from fresh fish and seafood. Our local Xynisteri will match all our fresh fish – wild or farmed, and we have Chardonnays and Semillon varietals and blends for fish pies, risottos, prawns and lobsters, soups and stews.

SODAP-Kamanterena Winery. The Mountain Vines (white Semillon and red Cabernet/ Maratheftiko) are also worth tasting, as is the new, high quality

“Stroumbeli” range, in which the intense local variety Maratheftiko are the basis for interesting rosé and red wines. A fulsome Shiraz is also in this range. The story of the SODAP cooperative partnership started in 1947 when about 10,000 families from 144 wine villages of Cyprus united and decided to establish this Co-operative wine making enterprise.

Continuing northwest for 1km after Stroumbi, leave the B7 and turn left to the E711 headed to Kathikas. It is situated among green hills which in the past was considered the heartland of north-western Cyprus. Apart from the charming area surrounding Kathikas, there are also a pair of wineries worth visiting and delicious Cypriot dishes to be enjoyed in the local tavernas.

The **Vasilikon Winery** is one of the first to be established in western Cyprus in 1993. Today, it is housed in a brand new facility built on three levels that include a wine laboratory, storage cellars, administration, a wine museum, tasting room and shop wine shop, and conference facilities. The winery has 14



▲ The Kathikas area is famous for its white varieties of grapes such as the Xynisteri.



▲ Traditional houses built with local stone at Kathikas.

hectares (35 acres) of its own vineyards, which provide a variety of grapes for two very popular wines: the white varietal Xyinsteri "Vassilikon" and the red "Ayios Onoufrios", a blend of Mourvèdre (Mataro), Cabernet Sauvignon, Grenache and local varieties. Wines produced by the Vasilikon Winery are considered to be excellent value for money. Recently the winery added a rosé named "Einalia". A classy premium red is also made in moderate quantities, mainly from Cabernet Sauvignon with a minority amount of Cabernet Franc.

A small producer which has a friendly welcome for visitors is **Sterna Winery**, located east of Kathikas. From the centre of the village head towards Akourdaleia. The owner will give you a multilingual tour of the winery where

tasting takes place with narration in Greek, English, Russian and German. The view northeast of the winery's balcony is amazing. Of interest are the small natural caves, found within the winery's boundaries. They remind us of catacombs and were used to store wine in ideal conditions millennia ago. The grapes of this winery come mainly from the 13 hectares (32 acres) of its own vineyards. Try their Xynisteri wine from Kathikas grapes.

Leaving Kathikas and after 2km turn left, taking the rural road that leads to a collection of pretty villages, well worth stopping at to enjoy the environment



And the rosés?

Today rosé is less misunderstood and underestimated than it used to be. It is a good food match for our Cyprus Mezze and other local dishes, as well as seafood, such as prawns, oysters and lobster. A crisp, dry one sits well with salmon, and also with pasta sauced with tomatoes and basil, and seafood or mushrooms. Perhaps their best match is with the mixed flavour of Chinese and other far-eastern dishes.



▲ Stonebuilt houses in Drouseia.

and the view. The first village on the way, Pano Arodes, is characterised by a well preserved architectural environment embracing stone-built houses and the restored church of Agios Kalantionas. It is located at the edge of a well presented square which can be enjoyed sitting at the village coffee shop.

A further kilometre northwards is Kato Arodes. It would be best to stop and take in the white community office. It reminds you of an 18th century church but without its bell-tower. Continue north and you will get to the village of Ineia, from where you will enjoy a breathtaking panoramic view of the sea. At Ineia, the visitor will notice that the local signs refer to the village as "Oineia", respecting the root of the name from the



▲ Renovated architecture, Pano Arodes.

word "oinos" for wine. The village also has a basket weaving museum.

Nearby is the next village of Drouseia.

▼ Basket weaving museum in Ineia, a village whose name derives from the Greek word for wine.



Like Ineia, it is extremely popular among Cypriot holidaymakers, especially at weekends, both because of the natural beauty of the area and the traditional dishes served in the eating places. The magical view to the sea follows you here as well. Drouseia is also home to vineyards, without however, having a winery of its own. The village has a popular hotel which was recently refurbished. It is worth visiting the Textile Museum in the village.

This Route 1 adventure is coming towards its close. Polis Chrysochous is the short distance of 10km away. Returning to the E709 make a small detour to

▼ Panoramic view of Coral Bay from Pegeia.



▲ The chapel of Ayios Georgios in Pegeia.

the right and visit Kritou Terra. The water mill, the old coffee-shop with its murals and the cobbled threshing areas are unique features that are worth making a final stop before heading to Polis Chrysochous. There you can have an overnight stay and enjoy Cypriot wines at the restaurants and tavernas of this modern coastal town, with plenty of options for entertainment. Otherwise, you could embark on your return south, this time driving through the lively hillside village of Pegeia.

Wineries

The main spoken languages at the wineries are Greek and English.

Fikardos Winery

Mesogi

Tel.: 26 949814, 99 647005

Fax: 26 938517
 Website: www.fikardoswines.com.cy
 Blog: fikardoswinery.wordpress.com
 Email: fikardos@logos.cy.net,
fikardos@hotmail

SODAP Kamanterena Winery **Stroumbi**

Tel.: 26 633000
 Fax: 26 633503
 Website: www.sodap.com.cy
 Email: sodap@cytanet.com.cy

K&K Vasilikon Winery **Kathikas**

Tel.: 26 633237, 99 647004, 99 466960
 Fax: 26 33500
 Website: www.vasilikon.com
 Email: info@vasilikon.com

Sterna Winery **Kathikas**

Tel.: 99 699082, 26 991922
 Fax: 26 991820
 Website: www.sternawinery.com
 Email: sternawinery@gmail.com

Tavernas / Restaurants

Phinikas Tavern

Tel.: 26 332276, 26 332336, 99 458316
 10 Agiou Georgiou str.,
Drouseia

Farma Tavern

Tel.: 26 632745, 99 421706
Kathikas

Imogen's Tavern

Tel.: 26 633269, 99 618177
 33 Georgiou Cleanthous str.,
Kathikas

Kyparissos Restaurant

Tel.: 26 633600, 99 557545
Kathikas

Yiannis

Tel.: 26 633353, 99 914067
 11 Georgiou Cleanthous str.,
Kathikas

Petradaki Restaurant

Tel.: 26 814191, 99 596528
 45 Kato Vryssi road,
Kathikas

Meze Meze Tavern

Tel.: 26 632076
Kathikas

N.M. Hadjiomorfos Tavern

Tel.: 99 341155, 26 818919
Mesogi

Pagkratios Restaurant

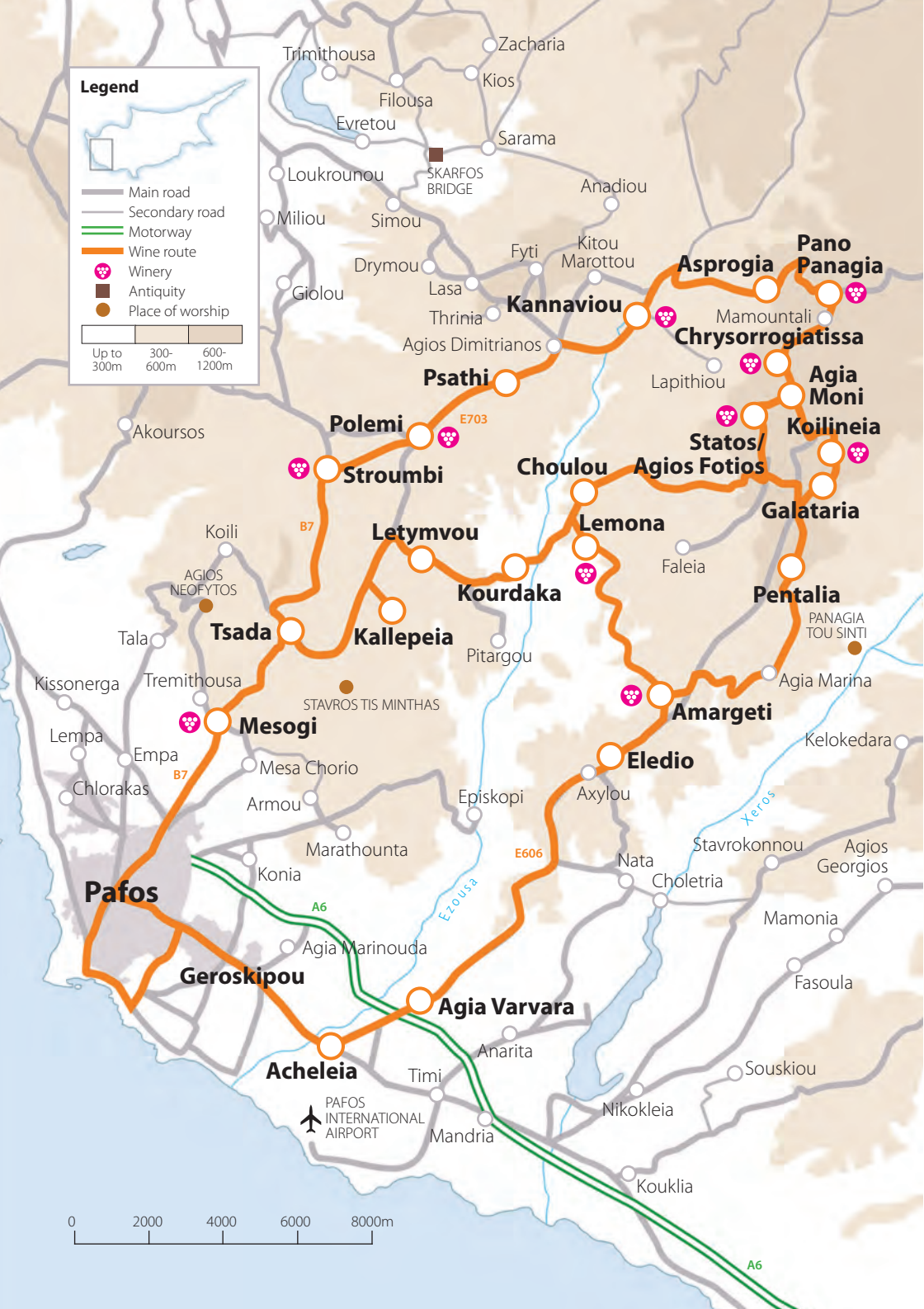
Tel.: 99 578007
Miliou

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- It is necessary to call the winery in advance of any visit.
 - Many villages offer special accomodation packages in agrotourism and other units.
- For information visit www.agrotourism.com.cy and www.visitcyprus.com
-

Legend

- Main road
- Secondary road
- Motorway
- Wine route
- Winery
- Antiquity
- Place of worship

Up to 300m 300-600m 600-1200m



Route 2

Vouni Panagias-Ampelitis

Pafos, Mesogi, Tsada, Stroumbi, Polemi, Psathi, Kannaviou, Asprogia, Pano Panagia, Chrysorrogiatissa, Agia Moni, Statos-Agios Fotios, Koilineia, Galataria, Pentalia, Amargeti, Eledio, Agia Varvara, Acheleia or Choulou, Lemona, Kourdaka, Letymvou, Kallepeia.

In this region which, of course, has long wine traditions, among its profusion of vineyards, sprinkled here and there with modern wineries, you will encounter a welcome not only from the winemakers but everyone else - they are lively, they appreciate good wine and enjoy sharing their enthusiasm and their feelings. Good wine and good company are all you need - that is their motto.

General Characteristics

The route lies east of Pafos in a mountainous area with relatively high altitudes. The steep slopes are covered by forest and vineyards. The environment creates habitats for a large number of flora typified by the clusters of oak (*Quercus infectoria*). The pine forests are mainly in the north east. The area has many types of mammals, amphibians, reptiles and birds. Along this route, the visitor will find seven

wineries open to visitors.

Climate: The area reaches an altitude of 1,144m (3,753 feet) and enjoys above average rainfall. It has a relatively mild climate.

Terroir: The river valley soil is of loamy to clay technical composition.

Vineyards: Most of the villages in the area belong to the "Vouni Panayias - Ambelitis" Appellation Control e (O.E.O.P.), with 27 grape varieties of grape vine, of which there is an impressive showing of Carignan Noir and Cabernet Sauvignon.



▲ Vineyard with white grape varieties at Panagia.



The wine on the table

The great moment! The time has come for the wine to offer pleasure to your senses – first the look; secondly, the aroma; finally, the taste. It's had a varied journey, beginning with growing the vines in the vineyard, harvesting the grapes when ready and, in the winery, carrying out the wine making process. Then, maturation, bottling, further maturation and onwards to the market place. Finally, the wine is on your table, opened, poured; to be enjoyed by you, your family and friends. For all kinds of foods, a glass of your chosen wine is the perfect companion.

White varieties: Xynisteri, Palomino, Malvasia L., Malvasia G., Ugni Blanc, Plant X., Sauvignon Blanc, Riesling, Semillon, Chardonnay, Sultana, Malaga, Muscat of Alexandria.

Red varieties: Mavro, Opthalmo, Maratheftiko, Lefkada, Carignan, Mattaro (Mourvèdre), Oellade, Cabernet Sauvignon, Cabernet Franc, Alicante B., Black Muscat, Grenache, Shiraz, Merlot.

The route

From Pafos town, heading north east, climb the B7 towards Mesogi for 5

kilometres. A little further on you soon reach Tsada. In another five kilometers, take the side road to the right, E703, leading to Polemi. This is a large village, with a multitude of vineyards and groves all around. It still maintains some traditional features, with the most important being the "Metochi of Kykkos". In recent years its ownership has been transferred to the local community and currently operates as a cultural centre which can be visited daily and has beautiful gardens. In the centre of the village the visitor finds a coffee shop and other stores. Polemi is home to the **Tsalapatis Winery** which produces high quality wines. In a specially created space at cellar level visitors can taste the wines where they are made. Don't forget to try the Xynisteri! The E703, on the way out of the village, leads to Psathi after two kilometers to the north east. The village is on a beautiful hilltop, covered in greenery and overlooking the wine producing valley of the Polis (Chrysochous) river.

A kilometre further down, in a similar setting to the previous community, lies Agios Dimitrianos, a smaller but equally green village. Between the two communities there is the start of a nature trail called "Arnies". Three kilometers further away, in the depth of the Ezousa river valley, is the village of Kannaviou, with a panoramic view to the left. At the entrance of the village one finds the **Ezousa Estate Winery**.

This is a modern winery, built in

2003, that produces select wines both family-owned vineyards and other selected vineyards nearby. At the winery one can try Cypriot varieties in a pleasant surrounding of a small tasting room with a view. Recommended is the Ayios Chrysostomos, a white dry from local Xynisteri grapes, light on the palette and an aftertaste of lemon. The Maratheftiko rosé is also one to taste.

Kannaviou is also where the “Paloures” nature trail begins. A vast number of plants grow in the area, cultivated or wild, including, almond groves, oranges, olives, walnut, eucalyptus, oak, oleander (arodafni), etc., and, naturally, grapes.

Leaving the village heading north, just as you see the Kannaviou dam ahead, a small detour to the left of four

kilometers will lead to the scenic Kritou Marottou and Fyti villages. Both are small, traditional communities. The first is on a plateau, with green gardens, while the second surrounds a church on the hilltop. Houses in both villages have a traditional style carved from the local stone. They have single and double arches, and the rooftops on the older ones were built in the traditional way of “volidja” canes and earth.

Fyti beckons the visitor to take a walk, offering a magical view towards Kritou Marottou, Kannaviou and Agios Dimitrianos to the east. The square has a taverna that doubles as a coffee-shop and meeting place for the locals. This used to be the first school built in the area and is 170 years old. Nearby is an interesting museum of folk and weaving



▲ Mountainous view with the Kannaviou dam dominating the background.

art. Returning to the exit of Kannaviou, turning left, the road takes you six kilometers to Asprogia, a small wine village on the edge of the thick Pafos forest. From here, the road leads to the most important destination of this

route, Pano Panagia. You drive uphill along steep hillsides to meet just outside the village at an altitude of 850 metres, the **Vouni Panagia Winery**. This is one of the biggest regional wineries and produces its wines exclusively from local



▲ Scenery with impressive vineyards along the Panagia route.

Cypriot varieties. The truly panoramic views from its balconies form a panorama embracing the whole of Paphos district, from the bay of Chrysochous on the northwest and the Akamas (Laona peak) to the west, all the way down to

the sea and Pafos airport in the south. To the south east one can see the Chrysorogiatissa Monastery, embraced by the famous Vouni which is the ridge that has an abundance of vineyards.

The Vouni Panagia Winery is housed





The pleasant exceptions

Do you know a rule that does not have an exception? Of course not. So, in our case, according to knowledge, mood and imagination, the rule that dictates that red wines accompany meat and the whites with fish, could have many exceptions. And of course, these exceptions can occur because of ingredients and cooking methods. If, for example, we prepare chicken with a red hot sauce, it is difficult to escape from the rule. But if we dress the chicken with a simple, white sauce with, say mushrooms, then one can easily combine a full-bodied oak-aged white wine, which will have a concentrated and robust taste. On the other hand, if we are going to eat a fish with plenty of fat, such as swordfish, eel or salmon, to be cooked with herbs and spices, a chilled light and fruity red can be perfectly suitable.

in modern buildings which include a restaurant. The tour around the large and elegant “cava”, as well as the rest of the winery, should not be missed. And then the visitor may also enjoy the winery’s multi media presentation of winemaking and the winery. Spirit lovers can also taste our Cyprus grappa, the “Zivania”. The tasting session is accompanied by a plate of cheeses. If you prefer, you may taste wines and cheese, too, noting that all you are drinking is made from local grape varieties grown and nurtured in the family vineyards. Varieties like Promara and Alina whites supplement the Paphos Hills Xynisteri. Move on, then to sample Plakota red, which is light fruity, with a smooth finish on the palate. This is an excellent red wine for the summer months, which benefits from being served slightly chilled. In addition to the wines the Vouni-Panagia winery shop has a variety

of traditional grape products.

As well as the better known Cyprus varieties, this winery make wines from the Spourtiko and Morokanella varieties and has recently planted several vineyards of the Yiannoudi variety, of which the first production is expected in the market soon.

Pano Panagia is just a kilometer away. It is a beautiful and large village, with traditional stone-built houses dotted on the steep hillsides. It is the centre of the Vouni Panagias-Ambelitis area and offers a wide selection of agrotourism activities. The vineyards in the area include more than 25 grape varieties.

Two kilometres outside the village, on the right lies the wine-making Chrysorrogiatissa monastery, which dates back to 1152. Wine has been made here for several hundreds of years. It is a visitor-friendly monastery, restored after



▲ A view of Pano Panagia with the beautiful mountain tops behind.

the biggest part was destroyed by fire in 1967. From the blaze, the main chapel dating back to 1770 was saved. In the basement of the monastery one can see the old winery, with the cistern press fused into the building, as well as the huge clay vessels called “pitharia”, in which wine used to be made, and the old storage barrels. The monastery owned **Chryсорогia Winery**, is now located 100 metres further down within the vineyards and groves, but it can only be visited by request. The monastery’s wines are sold at the local shop nearby. The produce includes the dry red Agios Elias from the local grape varieties Mavro, Ophthalmo and Maratheftiko, and the dry white Agios Andronikos, made from the region’s Xynisteri.

A kilometer further down lies the Statos-Agios Fotios road. The **Kolios**

Winery is a little further down the road on the right. It is a modern unit, with a panoramic view to the whole Ezousa valley, just on the edge of the vineyards along the Vouni ridge, at a height of about 1,000 metres. The grapes are mostly cultivated from own vineyards.

The winery includes a small but most pleasant restaurant, which operates only by reservation, from Monday to Saturday (closed on Sundays). When the cellars of the winery were being constructed an underground spring was discovered and this has been transformed into a delightful fountain. Here you may try the proprietor-winemaker’s red, Agios Fotios, produced from the family’s own Mavro and Maratheftiko grapes. This has good body and tannins with forward earthy notes providing an essentially local and individual taste. Try, too, the Kollios Shiraz, reckoned to be one of the island’s best, which is rich, round and fruity. A well-balanced and delicious Cabernet Sauvignon completes the winery’s reds. For those with a leaning towards a dry and friendly rosé, try the winery’s excellent Cornetto. Kollios’ dry and medium-dry whites, both under the title of Persefone, are young, fresh and fruity Xynisteri and are extremely popular with locals and visitors alike.

In the centre of the village, a hundred metres from the square, is the **Makkas Winery**. This is presently housed in the family home of the owner, Andreas Psaras. It is more “boutique” in style.

▼ The Chryсорогiatissa Monastery which has its own winery.





▲ Old winery in the basement of the Chrysorrogiatissa Monastery.

There is a special area for wine tasting and this can only be visited by prior arrangement. Recommended Makkas wines are a very fine cellar-aged red – a varietal Maratheftiko, and a Shiraz. There is also a Lefkada/Maratheftiko blend rosé and of course the ubiquitous white Xynisteri, which, nevertheless, seems different in the hands of every Cyprus winemaker. Doubtless the varying “terroir” and the individualism of the winemakers account for this.

Just before leaving the village you find the **Avacas Winery** on the left hand side of the road, at an altitude of 900 metres (2,992 feet). This is a modern winery housed in a new building. Visitors can choose from nine different wines, made mostly from Cyprus varieties and try them at the tasting room. The most popular is the Avacas white dry (Xynisteri), the Ayia Moni red dry and the Kornilios red semi-sweet vinified from Maratheftiko, Mavro, Ophthalmos and Mattaro.

Further down you will reach the

crossroad that leads on the right to Choulou village. To the left, you enter the Statos-Agios Fotios village, which has the highest altitude in Pafos. The community was created in the early 1970s to house the people from the two villages of Statos and Agios Fotios whose ground had suffered land-slip. This small village sits on a plateau with many of the residences enjoying beautiful gardens. The community centre also has a coffee-shop and taverna.

From Statos-Agios Fotios there are two choices: south, towards Pentalia or west, to Choulou. If heading south, a kilometer outside of Statos-Agios Fotios



▲ The monastery of Ayia Moni is considered to be one of the oldest in Cyprus.

is a side road to the left with a very sharp turn towards Koilineia and Galataria. The road passes through dense vineyards, masses of almond trees and lots of oak and cypress, that continue all the way to Koilineia.

In the centre of the scenic village you will find the **Shoufas Winery**. This is a small family winery which, like many has generation-upon-generations of wine



▲ The chapel of Agios Nikolaos in Galataria.

making knowledge and tradition, where grandfather Costas Philippou tended vineyards for many decades. Taste and compare the local grapes in this dry red Maratheftiko and the dry white Xynisteri with the others you have sampled.

The road continues a short distance to Galataria. Returning to the point where you did a very sharp turn, on the left is the road that leads to Pentalia and on to Amargeti, a beautiful village on the right hand side of the road along a green hillside. The community has some restored stone houses, working as coffee-shops and tavernas. Very near the church, in the centre of the village is the **Kalamos Winery**. Here you can sample wines produced from both local and “foreign” grapes, cultivated in the family vineyards. Try both the dry and medium

dry reds called Agia Sotira, vinified from Mataro. The white, Livades is also offered dry and semi-dry and produced from Xynisteri. Zivania, aged in oak-barrels may also be tasted. Produced by the winery’s owner, Nicos Ignatiou, this is a real eye-opener. Tastings are accompanied by a selection of cheeses and nuts. There is a charge for visiting groups.

From Amargeti there is a wonderful trip that leads to Lemona. Staying on the original road, leading downwards you will reach Eledio, a small village almost joined to the community of Axylou further south. From here, the distance to Agia Varvara, closest to the highway and the sea, is about ten kilometers.

From Statos-Agios Fotios choose the direction west towards Choulou, then

drive five kilometers enjoying unmatched natural beauty, literally unique in Cyprus. The road goes downhill through vineyards, grazing land and some steep hillsides. The old “stepped” land has wild shrubbery and sparse forest trees.

Arriving in Choulou, a scenic village with a lot of stone-built, traditional houses, some of which were part of a long forgotten village. In the centre of the community, next to the church and the nearby mosque, are coffee-shops and tavernas where the senior citizens – grandfathers all - ready to tell their tales of the locality. All this gives off an almost medieval aura. Walk the narrow streets and look at the fields where the drama of Arodafnousa unfolded: the daughter who stole the heart of the lord, causing the rage of the lady who lived in a tower that no longer exists. The story is set in Frankish times when the village was owned by a feudal lord named Julio, hence the name of Choulou. By another coincidence the nearby village of Lemona has the same name of a Basque town in present-day Spain.

When you leave Choulou, you turn left and arrive in Lemona - the two villages are almost joined together. Lemona is a small community with a traditional style. It has stone-built house, some of which have been restored, some kept in good original condition and others abandoned. The road that leads to the **Tsangarides Winery**, immediately after the church,

crosses a large green area along the eastern side of the Ezousa river with plenty of vineyards, olive groves and oak trees.

Ezousa winery is located in a modern building of traditional style where you can taste and buy winemaker's products. The young owner, Angelos Tsangarides, inherited the art of winemaking from his grandfather and is proud of his wines. The outstanding ones are the red dry reds Mataro and Cabernet Sauvignon. The winery has invested heavily in organic farming and producing wines from these varieties.

Leaving Lemona, and returning to the same road, head left towards



▲ Seemingly endless vineyards along the route.

Letymvou. At the entrance to the village the visitor can sip the cool refreshing water from the stone-built fountain in the walnut tree lined square. Most houses have beautiful gardens and traditional vines, producing table grapes for the family and others for home-made wine. In July, Letymvou hosts the "Resi" festival, which celebrates the traditional Cypriot dish of wheat cooked in meat stock like a pilaf. The Resi used to be offered to the large crowds and well-wishers who would turn up for the celebration after a wedding.

The next village is Kallepeia, off a side road on the left. The village has restored the central part of the community and the church square. From here, Tsada, which you discovered in the first part of the route, is nearby and the road leading downhill will bring you back to the starting point in town.

Whichever road you choose for the second part of the route, the total distance does not exceed 100 km, with many points at which to make a stop to relax and refresh, something which is highly desirable when on a wine tasting trip.

Wineries

The main spoken languages at the wineries are Greek and English.

Tsalapatis Winery

Polemi

Tel.: 26 938101, 99 624929

Fax: 26 320091

Email: tsalapati@cytanet.com.cy

Ezousa Farm

Kannaviou

Tel.: 70 008844, 99 415909

Fax: 26 732525

Email: ezousa@cytanet.com.cy

Vouni Panagia Winery

Panagia

Tel.: 26 722770, 26 722878, 99 453138

Fax: 26 722879

Website: www.vounipanayiwinery.com

Email: info@vounipanayiwinery.com

Kolios Winery

Statos-Agios Fotios

Tel.: 26 724090, 99 479330

Fax: 26 953435

Email: kolios@cypruswines.com

Avacas Winery

Statos-Agios Fotios

Tel.: 26 945792, 99 632562

Fax: 26 220909

Email: avacasw@cytanet.com.cy

Chrysorogia Winery

Panagia

Tel.: 99 626642, 26 942263

Fax: 26 942263

Email: royiawines@hotmail.com

Chr. Tsangarides Winery

Lemona

Tel.: 26 722277, 26 963789, 99 863205

Fax: 26 722766

Website: www.tsangarideswinery.com
 Email: info@tsangarideswinery.com

Shoufas Winery

Koilineia

Tel.: 99 447424, 99 435436, 22 442744
 Fax: 22 442733, 26 935846
 Website: www.shoufas.com
 Email: shoufas@shoufas.com

Kalamos Winery

Amargeti

Tel.: 26 723224, 99 519268, 99 450568
 Fax: 26 723223
 Email: kalamos.winery@gmail.com

Makkas Winery

Statos-Agios Fotios

Tel.: 77 772221, 22 531014, 22 465364,
 97 770772
 Fax: 22531014
 Website: www.makkaswinery.com.cy
 Email: info@makkaswinery.com.cy

Tavernas/Restaurants

Phiti Village

Tel.: 26 732540, 99 138573
 Fyti

Pefkos

Tel.: 99 460523
 Fyti

To Konatdjn Tis Kalepias

Tel.: 26 642368, 99 677744
 Archbishop Kyprianou road
 Kallepeia

Letymbou Tavern

Tel.: 99 510393
 Letymvou

Elia Tavern

Tel.: 99 469378
 Polemi

Spring of Life for Ever

Tel.: 99 771592
 Amargeti

Cedar Valley Restaurant

Tel.: 99 464586
 Panagia

Green Leaf Tavern

Tel.: 99 352032
 Panagia

-
- It is necessary to call the winery in advance of any visit.
 - Many villages offer special accommodation packages in agrotourism and other units.
- For information visit www.agrotourism.com.cy and www.visitcyprus.com
-



The varieties of the island

White varieties

● **Xynisteri** Its the indigenous white grape of Cyprus. Modern technology and winery practice have combined in recent years to produce a fresh, fruity, pleasing white wine, which is best drunk within a year of bottling. Many good examples of 100% Xynisteri are available, and it also blends well with varieties such as Semillon.

● **Chardonnay** Cyprus vineyards would not be complete without the most famous white variety in the world! Originating in Burgundy in France, it has "emigrated" all over the world due to its ability to adjust easily to a variety of soil and climate features. Here it gives us pleasant, fresh wines, which also have complex layers of flavour, especially when fermented and/or matured in oak.

● **Sauvignon Blanc** France's Loire Valley is the home of Sauvignon Blanc appeared in Loire in France, where the wines are grassy, full of gooseberry and other fruity notes, sinnewy and aromatic. In Cyprus, it is cultivated in relatively few places, with consequently limited quantities. One for the Sauvignon Blanc buff to search out!

● **Semillon** This variety is noted as the base of the grand sweet wines of Bordeaux. As a dry white it has had success in the Rhône valley and has settled well here, very much as a marvelous match is the minor (10-20%) blender with our Xynisteri. The island participates with the indigenous Xynisteri in the winemaking of white wines with increased - compared to simple Xynisteri wines - body and greater aromatic intensity. This produces some most interesting and characterful wines.

● **Muscat of Alexandria** Some wineries produce dry or sweet wines, whilst others mix it with Xynisteri, creating a unique blend.

● **Promara or Morokanella** A rare white variety which produces good sized grape bunches, large berries. It withstands the dry weather and lime soil which characterize Cypriot vineyards. Skilful vinification brings out citrus and flowery aromas.

● **Spourtiko** This is an early variety with a short growth cycle. The bunch is sparse, medium sized with large berries of golden yellow colour. As well as producing a wine with its own moderately flowery aroma it has a vital use in the vineyard where it is very helpful in the pollination of the rather difficult red grape, the Maratheftiko.

Red varieties

● **Mavro** The traditional and most planted indigenous variety in Cyprus that covers about 60% of the Cypriot vineyard areas. An average-strength grape that gives good table wines for short term consumption, with fair colour density, mild acidity, bland aromas and light taste. In recent years considerable areas of Mavro have been replaced with international varieties such as Cabernet Sauvignon, Shiraz, Merlot, Mataro, Grenache and others. Some wineries use it in blends.

● **Maratheftiko** Its an important indigenous variety, full of earthy notes and power that has the clout to give full and aromatic wines, with ageing potential. Re-discovered quite recently it is now achieving varied and interesting results in the hands of different winemakers, and it is a good blender. At the moment its cultivation is limited to less than 2% of the total

vine growing area. Worthy reds may be sampled, and some fine rosés.

● **Ofthalgo** Another local variety that is cultivated in small amounts on the island, mainly in the Pitsilia area, but in some parts of Paphos as well. Usually produces wines with pale colour, character and aroma, light body and low acidity, which must be consumed when fresh.

● **Lefkada** A variety that originates from the Greek island of Lefkada, which has for decades been cultivated in Cyprus. These wines usually have a deep red colour, strong and characteristic aroma and somewhat astringent taste, due to its partly hard tannins. Good blender.

● **Cabernet Sauvignon** The most famous grape in the world has been cultivated for several decades in Cyprus. The local Cabernet Sauvignons are usually deep purple, with aromas of green peppers, greens and cedar and noticeable tannins. Some age well.

● **Cabernet Franc** A variety that is cultivated fairly widely on the island, is more grassy and less fruity than the Cabernet Sauvignon. In taste it provides lesser body and somewhat open colour. The wines mature faster than the Cabernet Sauvignon, with which it can make a fine blend.

● **Merlot** Few wines of this type are available in Cyprus. However, the first attempts are not disappointing. It is, as they say, "work in progress" and the next few years' vintages will decide its future here.

● **Syrah / Shiraz** Of the so-called "foreign" grape varieties grown in Cyprus, the Shiraz is the most dynamic and promising. The wines are rich, full in flavour and age well. The addition of oak chips, or aging in oak barrels, adds layers of flavour, producing some excellent wines. It may also be made and enjoyed un-oaked, and, being the

versatile grape that it is can produce very good results when blended with Grenache and Mourvèdre/Mataro.

● **Mataro or Mourvèdre** The Spanish variety, that has adjusted so well to our land and climatic conditions, offering excellent wines with body, rich tannins, fruit and aging potential. One critical factor of this grape is that the vintner must know exactly when his grapes are ready - Mataro is not tolerant in this respect!

● **Carignan** Both Lemesos and Pafos regions have hundreds of hectares of vineyards with this type. Most Carignans are rich in acidity, tannins, colour and bitterness. Best drunk after two years or so, or blended.

● **Grenache** Very successful in Cyprus, where it is often found as a dry or medium-dry varietal rosé, which, nicely chilled is a lovely drink with a light summer Mezze. It is a very well suited wine for the island. The reds have an open colour and less dense in aroma and flavour, compared with Cabernet Sauvignon, Shiraz, etc. It's a good blender, too, with Shiraz, Mataro or Cabernet Sauvignon.

● **Yiannoudi** This recently re-discovered local variety is beginning to make a name for itself as our winemakers experiment with it in the vineyard and the winery. The wines produced so far have encouraged more plantings. They are of a splendid ruby colour; there is good fruit and acidity, along with body and tannins. Its aroma is of berries and the flora of the Cyprus countryside denote this as an up-and-coming Cyprus red. Watch out for Yiannoudi!



Route 3

Diarizos Valley

Pafos, Acheleia, Kouklia, Nikokleia, Choletria, Stavrokonnou, Kelokedara, Salamiou, Mesana, Arminou, Filousa, Agios Nikolaos, Praitori, Kedares, Agios Georgios, Mamonía, Fasoula.

East of the town of Pafos, there are three fertile valleys – of the rivers Ezousa, Xeros and Diarizos. This route climbs towards the Troodos mountains following the winding Diarizos riverbed, crossing it on occasions and passing 14 hilly villages, with an opportunity to visit just two, yet significant wineries.

General Characteristics

The valley lies west/southwest of Troodos and includes various types of habitats in a relatively small area. The flora and fauna has not yet been fully explored but so far a lot of endemic, protected and other species have been recorded.

Climate: The area has a relatively mild climate, quite cold in winter and cool in summer.

Terroir: It is the outcome of the deposits from the rivers sourced in the Troodos mountains. In this area we will find the Mamonía Belt. This cluster comprises a



▲ Viticulture in the region's valley.

special and complex tectonic collection of igneous, sedimentary and morphed rocks that date back to the Middle Triassic and up to the Upper Cretaceous

age (230-75 million years ago).

Vineyards: This route does not cross a specific appellation (O.E.O.P.) region, nevertheless the wines produced in the area are remarkable. Climbing upwards,

you will come across 18 different types of vines, with the predominant being the Mavro.

Red varieties: Mavro, Ophthalmos, Maratheftiko, Lefkada, Carignan,



▲ The Venetian bridge of Djelefos on the Diarizos river.

Mattaro, Oellade, Cabernet Sauvignon, Cabernet Franc, Alicante B., Grenache, Shiraz, Merlot.

White varieties: Xynisteri, Palomino, Malaga, Chardonnay, Sultana.

The route

Setting off from the Pafos highway junction and heading east towards Lemesos (Limassol) for eight kilometres,



you turn off and go under the highway and over a section of the Xeros river, which leads from the Asprokremos dam down to the sea. The side road to Nikokleia is on your left having exited just before the bridge on the passage to the dam. The road to Nikokleia is on the left bank of the Diarizos and climbs on the sides of the valley far from the riverbed. In four kilometres you will get to the village with a view to the wide river valley. On the other bank, to the east, is the ancient settlement of Palepafos, the present day Koukklia, the centre of adoration of the Cypriot goddess Aphrodite.

With Nikokleia behind you, climb towards Choletria, a small village and upon leaving the northern edge of the village, a further four kilometres away, is the Stavrokonnou settlement. This is a small village which, in contrast to the previous one, maintains a well preserved architecture. The scenery that surrounds the village, looking northwards, has identical characteristics, only that the difference in elevation starts to be felt as the vineyards thicken. Kelokedera, at an altitude of 700 metres is a small village with mostly traditional housing. Here, too, you will find elongated vineyards, visible from the road. From Kelokedara, turning left, you can visit the restored monastery of Panagia of Sinti, about three kilometres west of the village, in the depth of the Xeros valley, on the other bank. The road is rough and requires four wheel drive vehicles. Going northwards, at various points you can





▲ The monastery of Panagia of Sinti deep in the Xeros valley, near Kelokedara.



▲ Exploring the Xeros valley with adorable donkeys.

see the dazzling view of the valley. The sides, some of them accessible at a few points, others with deep ravines, dotted by vineyards, olive groves, farms and grazing ground with low growth, as well as cypress trees, pine and eucalyptus. Before reaching Salamiou, halfway along the six kilometres between the two villages, the road offers an amazing double view: on your left (west) is the Xeros valley and on your right the Diarizos valley, at an altitude of 700 metres.

Outside Salamiou, you will find an

area with benches, tables and covered areas, this time with a view to the Xeros valley. Further down, at crossroad just before the village and lying on your left is another dirt road that leads to Panagia of Sinti, while on the right is a small, rural road going to the Lakria ridge, with the winery of the same name.

This ridge, about 40 to 50 metres above the rest of the village, covers just under a square kilometer and is full of vineyards, while bushes, shrubs and well-spaced trees cover the rough and rocky points. The vineyards are planted

at various levels, with different gradients, at a prominent position, absorbing the plentiful sunshine. Even though waterless, with their deep roots piercing the rocky ground, the Lakria vines, and other varieties of the area produce high quality wines.

The **Lagria Winery** is owned by residents of the Salamiou community, whose families have traditionally been involved in vine growing and vine products. This is a winery that produces small quantities, which do not take up all the production capacity. It aims to produce quality wines, utilizing both grapes from their own vineyards and others from contracted growers nearby. It produces four wines: a white from the local Xynisteri, a red dry from local and foreign varieties, a Cabernet Sauvignon and a rosé from the Cypriot Othlomo grape. The vineyard tour ends at a purpose-built area for wine tasting where you may also buy the range of wines.

Salamiou is one of the larger tradi-

tional villages of Cyprus has been inhabited for four to five thousands years, with many preserved houses and others being restored. You will see them on the road to the church, very near the centre of the village with its restored fountain and a square with its coffee shops and stores.

In Salamiou, at a point near the fountain ideal for a brief stop, you can see the majestic cypress tree, which is about seven centuries old, and is dedicated by the locals to the Panagia (Virgin Mary).

Nearby, among a profusion of vineyards, groves and gardens, is the monastery of Panagia of Salamiotissa. Of the ancient compound remains only a small, stone built and arched building dating to the 16th century. Archdeacon Kyprianos referred in writing in 1788 to Salamiotissa as a “functioning monastery, subject to the Pafos prelature”. The icon of the Assumption of Eleousa was saved of the various predations of the past and, today, attracts throngs of



Tasting

If you plan to try many wines and want to keep a clear head and opinion, as well as to be able to leave standing, all you have to is: sip, run the wine around your tongue, but do not swallow. Expel the wine into the vessel or bin provided by the winery.

faithful every year.

The road northwards is short and after two kilometres reaches Mesana, a small and picturesque village covered with greenery, on the edges of the Troodos national forest. This is the highest point of our journey. From there, the route leads to Arminou and ends up in Filousa and the village of Praitori, where we will find the **Nelion Winery**. Here, visitors can take a tour and later taste the full range of wines, produced from wholly-owned vineyards. In the front of the winery you can walk through the vineyards that produce

most of the winery's wines, such as the Mavro /Moschato, a sweet red from mature grapes, to be drunk chilled. The Nelion is one of the few wineries that use the Cyprus grape, the Moschato. You may also try two dry reds: the Shiraz and a blend of Cabernet Franc, Grenache and Cinsaut. Two kilometers out from the winery, headed north, is Agios Nikolaos. This is a somewhat large village with its vineyards and groves extending into the forest, interesting scenery, with the green top of a mosque's minaret, visible above the rooftops.

The surrounding area has a number of bridges worth visiting: six kilometres north in the forest are the bridges of Routhkia, Xeros river (6 kilometres west of Djelefos) and Elia, on a tributary of the Diarizos.

From Agios Nikolaos, head back down towards Praitori and within three kilometres is Kedares village, another scenic wine village, and again one with lots of greenery.

Further down you will find the rocks of the Hasamboulia, providing an extraordinary natural paradox. This pair of vast boulders lean forward, touching each other, with a passage between them. They are named after three legendary bandits who took shelter there as they were being chased by the authorities towards the end of the 19th century. Some 14 kilometres from Kedares you will find Agios Georgios, a specially fertile point of the valley, right next to the riverbank. Your next stop, Mamonnia village, is about 3-4 kilometres



▲ Traditional sulfurating of the vineyard.



▲ Agios Nikolaos. Vineyards and groves that reach deep into the forest.



▲ Forest scenery along the route with rich growth around.

south. This area took its name from a unique collection of tectonic rock formations that comprise the Mamonia belt. The specific rocks of the Diarizos Group are of the igneous (lava) and sedimentary (chrySTALLISED limestone) type.

After Fasoula, return to Nikokleia and visit the agro-tourism units which are used as an exploration base for the

nearby archaeological sites of Kouklia, the Sanctuary of Aphrodite, the Asrprokremmos dam and the abandoned village of Souskiou, where cross-shaped statuettes were discovered from the chalcolithic period. Nearby is a significant chalcolithic cemetery where archeologists found intact graves, the offerings of which are now prominently displayed in the Cyprus Museum.

Wineries

The main spoken languages at the wineries are Greek and English.

Lagria Winery

Salamiou

Tel.: 26 952411, 99 346990, 99 612719,

99 425273

Fax: 26 953435

Email: theos@cytanet.com.cy

Nelion Winery

Praitori

Tel.: 25 442445, 99 536550

Fax: 25 442442

Email: nelion@cytanet.com.cy

Facebook/Nelion winery

Taverns / Restaurants

Vasilias Nikoklis Tavern

Tel.: 26 432211, 99 309279

Nikokleia

Stou Violari Tavern

Tel.: 26 442929, 99 632385

1 Agias Varvaras road,

Salamiou

Pericles

Tel.: 99 467079

Nata

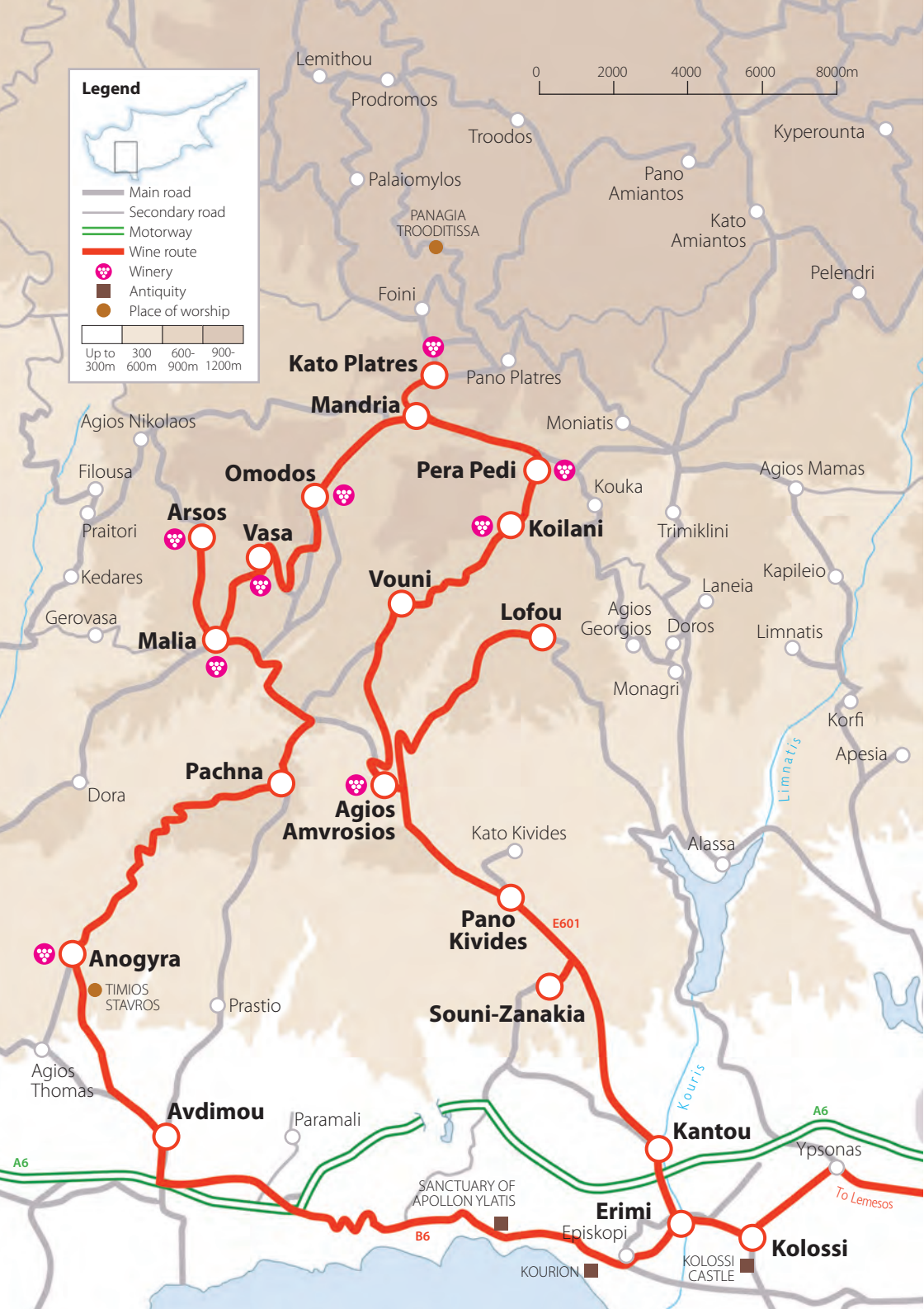
-
- It is necessary to call the winery in advance of any visit.
 - Many villages offer special accommodation packages in agrotourism and other units. For information visit www.agrotourism.com.cy and www.visitcyprus.com
-



Observe the colour

Place a small amount of your wine in a large stemmed glass, making sure not to exceed a quarter of its volume. Literally a few table-spoonsful will do. Hold the glass in front of a white background to examine the clarity of the wine's colour. Swirl the wine around the glass, to see both its colour and its viscosity. Is it a deep or light colour? Is it viscous or watery? Is it clear or cloudy? Is it new or old? The more you immerse yourself into the world of wine, the more conclusions you will reach from observing the colour.

Deep coloured wines are usually richer aroma and taste, as, you will also learn that wines that flow on the sides of the glass suggest they are viscous, i.e. quite dense and un-watery. The pale yellow or greenish-yellow colour of most white wines when younger, in time turn a deeper yellow-golden. With reds, the purple-like colour of youth, will turn to real deep brick red as it matures, and thence hints of brownish red in a well-aged wine.



Route 4

Krasochoria of Lemesos

Lemesos (Limassol), Kolossi, Erimi, Kantou, Souni-Zanakia, Pano Kivides, Agios Amvrosios, Lofou, Vouni, Koilani, Pera Pedi, Mandria, Kato Platres, Omodos, Vasa, Malia, Arsos, Pachna, Anogyra, Avdimou.

This beautiful wine region comprises 20 scenic villages that decorate the southern slopes of the Troodos mountains. The wineries scattered along this route, each in its own way generously reward the visitor seeking a unique and eclectic wine experience.

General Characteristics

The route takes you through one of the most traditional viticulture areas on the southern face of the Troodos mountains with many winemaking villages and stands out with its unique flora and fauna. The geology of the area is of international interest as it comprises an ophiolite cluster dating 90 million years, 8,000 metres below sea level. The geographic and climatic conditions in the area favour the cultivation of two basic indigenous grape varieties, the Mavro and Xynisteri. Along this route you will find 16 wineries that welcome visitors.



▲ Every courtyard with its own vines in Koilani.

Climate: The altitude of the area rises to 1,100 metres and at the higher points, in winter it is cold.

Terroir: The ground in general is shallow to somewhat deep, gravelly and

with large but smooth gradients. It is ideal for vine growing.

Vineyards: The 20 villages along the route belong to the fourth appellation region (OEP) with 23 different varieties cultivated here.

Red varieties: Mavro, Othlamo, Maratheftiko, Carignan, Mattaro, Oellade, Cabernet Sauvignon, Cabernet Franc, Alicante B., Grenache, Shiraz,

Merlot, Lefkada.

White varieties: Xynisteri, Palomino, Malvasia L., Malvasia G., Sauvignon Blanc, Riesling, Semillion, Chardonnay, Malaga.

The route

Starting off from Lemesos (Limasol), head west on the A6 highway and



▲ The Cyprus Wine Museum in Erimi.

take the exit to Kolossi for a quick visit to the well preserved castle which dates back to the times of the Crusaders. Tradition has it that the island's unique wine, the Commandaria, takes its name from the knights who were stationed here. Their order was called the "Grande Commanderie of the Knights of St. John" and from here, the local wine they so loved was exported to all the royal and

religious courts of Europe.

At the exit of Erimi, two kilometres further west, you will see on the left the Cyprus Wine Museum. It is housed in a beautiful two-storey villa and a visit there will satisfy every wine lover. The Cyprus Wine Museum will take you back in time through the history of winemaking in Cyprus with a fulsome audiovisual presentations, ancient 'pitharia' (large clay barrels) and 'kioupia' (jars), medieval vessels, old documents and tools, presenting all aspects of winemaking history.

Leaving Erimi behind you, turn right and head to the mountains. Go past the village of Kantou to reach the communities of Souni and Zanjadia or Zanjakia. Climbing further, you will see a pine forest unfurling in front of you and in the valley that follows the first village of the boundaries of the wine making region. This is Pano Kivides and some four kilometres away down a long slope lies Agios Amvrosios, with a spectacular landform that brings together high hills and ravines. At the centre of the village is a traditional coffee-shop that welcomes every visitor, with a balcony that looks to the opposite ridge. In Agios Amvrosios, the wine-lover will be delighted to see the name **Gaia Oinotechniki**. The winery, with mainly own grapes, produces wines from organic vineyards. Their organic rosé Oinathe is commendable derived from the Grenache varietal. It is also worth tasting the Ampelida, a popular yellowish white





▲ Traditional pitharia in Lofou.

wine with very soft aromas, made from the local Xynisteri grape.

Three kilometers south of the village is the beautiful chapel of Saint Elizabeth that was built in the 16th century on the foundations of an older church. This temple, which is a true jewel and a priceless treasure for the village, is small in size, yet beautiful and very well preserved. It has a single-aisle basilica with a steep tile-covered roof.

Before leaving this place, a visit to the **Zambartas Winery** is a must. Akis Zambartas, founder of the winery, was for many years the manager of KEO (Cyprus's largest wine and beer producers), gaining valuable experience and knowhow. His son Markos studied oenology in Australia, France and New Zealand, bringing with him new ideas

and methods. All this has resulted in a production of wines which have an elegance and international style. There are two whites: A Xynisteri and a Semillon/Sauvignon Blanc. Perhaps the Lefkada/Cabernet Franc rosé, which is luscious, is the winery's flagship. The two reds are also extremely good and worth tasting: the Maratheftiko and the Shiraz-Lefkada. They're good to drink now but they also have the capability of keeping for some years.

We continue on a pleasant drive towards Vouni. Here the houses are



charmingly stacked around a large saucer shape in the hillside, many of them of typical hill-village architecture, stone-built, red-tiled and most having pretty, secluded shaded courtyards. Walking around, or stopping your car every now and then, there are wonderful balcony-like places to take in the splendid panoramic view to the sea and Lemesos port. There are plantings of many trees all around, among them: eucalyptus tree, cypress, planes and a myriad of almond trees, which are an amazing site when in blossom in early

spring. Nearby is the **Vouni Wine Centre** which you can visit if you call ahead. It tells the story of the wines of the region.

Vouni is one of the oldest wine-making villages of Cyprus, well known for its quality grapes. The hillsides are bursting with vines, producing thousands of tons of grapes for both sale to large wineries and small in other villages, for there is no Vouni winery. However, just outside, nominally in the boundaries of Koilani is something exciting and new. As you leave Vouni, admiring the glorious



▲ Vouni with its remarkable architectural style.



▲ Relaxing in a coffee-shop in the green Koilani.

scenery up to Mount Olympus, on the right you will see **Vlassides Winery** with its splendid modern buildings, erected by one of Koilani's sons, Sophocles Vlassides. He is a young, utterly dedicated vine grower and wine-maker, who graduated from of Davis University California with a degree in oenology. Here he applies his learning to his own local terroir and the best vines for it. His recently completed winery is architecturally breathtaking, and houses state-of-the-art wine making equipment, maturation and storage facilities. Like so many others, Vlassides has proved wrong the doubters who said good wine could not be made from the White Xynisteri. His is an award winner. Wine lovers should also try his rosé and two varietal reds, Shiraz and Cabernet Sauvignon.

Four kilometres from Vouni lies

Koilani, surrounded by high hilltops and a rich abundance of vineyards. In essence, this beautiful village is the epicentre of the Lemesos winemaking region, built at the foothills of the Afames peak. It is one of the biggest winemaking communities and it is no coincidence that here you will find two more wineries. The **Agia Mavri Winery**, initially known as Koilani, was established in 1983 by Dr and Mrs Ioannides. It was one of the first regional wineries and justly enjoys success and renown, with one of its wines a regular international medal winner. The delicious Moschato semi-sweet dessert wine, which first appeared in 2004, has an impressive golden colour, with bursts of rich and refined aromas, complemented by a gorgeous golden sunlight flavour and exemplary balance. A sampling and buying "must".



▲ A characteristic multicoloured path uphill in Koilani.



▲ Within the beautiful untouched nature, Koilani is the heart of the wine villages of Lemesos.

Back down on to the main road, a few metres will take you to the **Erimoudi Winery**. Costas Erimoudis has followed family traditions and created this small and modern winery with a lot of love and passion. Wines produced from his own vineyards are famous for their individuality and unique character and their country-style presentation. Most have the names of family members, and have a family feel about them, too. Try the 'Constantino', Cabernet Sauvignon; 'Erimoudes', Shiraz; 'Nikolina' and 'Miltiades' reds, 'Athina' white, 'Lucy' rosé, as well as the 'Moschato'.

There is a lot more to taste and enjoy in Koilani than wine. On of them is a vine product and you should give it a whirl.

This is the traditional "Palouzé". On the first Sunday of October when the Afamia festival is held every year, this sweet is offered free to all visitors. It is made from sweet grape juice.

The architectural style of the village remains traditional, with narrow alleyways and stone-built houses, where you will see many of the very large pitharia clay vessels formerly used for the fermenting of wines in the older times. All of which add an artistic touch by using the colours of the asbestos white to the indigo-violet on many walls. There is a small Viniculture Museum which is being restored and the Church Museum where the skull of the patron saint of the village, Agia (female Saint) Mavri is kept.

Heading to Pera Pedi, the next stop of the journey, you will see by the chapel of Agia Mavri a gigantic plane tree that spreads out its branches proudly in all directions.

Pera Pedi is well known for its vineyards and for its apples. To the east you will see a direction sign for the **Constantinou Winery**, run by the very active winemaker Costas Constantinou. His modern facility has specially made areas for tasting wines and offers a tour of the premises. The tasting may include, firstly: the dry or medium-dry Ayioklima, reckoned to be one of the best Xynisteris. Next is the semi-dry Levanta rosé, a blend of Grenache, Syrah and Cabernet Sauvignon. Last but not least is the red blend of Grenache, Syrah, Mourvèdre and Cabernet Sauvignon, called "Vello-don", or in English, "Velvet". These are three uncomplicated, very pleasing easy-drinking wines.

The main road heads northeast and after six kilometres reaches Mandria. The village rests at an altitude of 900 metres and enjoys a large amount of rainfall every year. This allows the grapes to mature more slowly, offering a unique

taste to the wines. The main grapes cultivated here are the Mavro and the Xynisteri. The **M. Antoniadis Winery** is at a short distance from the centre of the village, where, as with other family wineries, the traditional tools of the trade are kept on show and their use described to visitors. The first floor of the winery has a balcony and an ideal space for tasting. The view is truly magnificent.



▲ Vine by the Agios Georgios church in Mandria.

Nearby is a lonely hill that beckons visitors to sit down on the bench under the shade of the lonely pine tree. There you can taste the red Castellani, as well



Tasting the wine

Wine hides inside it the efforts and the agony of a whole harvest. Each wine has its own character, unique texture, aromas and flavours that reflect its origins. That's why we don't swallow it immediately. We examine it, smell it, let it settle in the mouth for a few seconds, before drinking or spitting it.



Read the label

The label is the wine's identity. A careful read of the front and, as many that have a label on the back, will inform us of very important features, such as the year of harvest, the country and region of origin, the variety or varieties from which it was produced, the name of the producer, the alcohol content level and other information of lesser importance.

the winery's popular white.

At an altitude of more than 1,000 metres, you will get to Kato Platres, a village with unique beauty and panoramic views. Near the church dedicated to Agios Demetrios is the **Lambouris Winery**. Here they have been producing wines since 1989, of which the dry white "Seaside Dream stands" out, a 100%, with simple, clear aromas and light taste in the mouth. Unique among Cyprus wineries, here you can find the only Kosher wine made in Cyprus. The Ya' in Kafrisin or the wine of Cyprus is an excellent balanced, rounded red dry that truly represents the good name that Cyprus wines used to have during the times of the Old Testament and which were praised by the prophet David.

About two kilometres away and at an altitude of 1,200 metres is Platres, well known summer resort, linked to the Nobel laureate poet George Seferis who visited in 1953 and in his poem Eleni mentioned "the nightingales do not let you sleep in Platres". The village is ideal for hiking trips, with its unique trails towards the Caledonia Falls and the Millomeri, as well as bicycle tracks. The

community's cultural centre is named after the poet Seferis and hosts events and conferences all year round, as the village boasts a number of hotels, restaurants and taverns.

The journey continues by turning back to Mandria and then heads southwest down towards Omodos. Just before you get there, drop by the **Zenon Winery**, a small family-owned unit with a limited production. They make five types of wines from Cypriot varieties (Mavro, Ofthalmo, Maratheftiko and Xynisteri), as well as three others (Cabernet Sauvignon, Shiraz, Mataro). They bottle their own Zivania. The winery has a small museum with items used during the cultivation and production of wine inherited from previous generations. Here, the visitor can see the various agricultural implements used by four generations, taste the wines and the zivania as well as the grape must.

A hundred metres further down is the **Olympus Winery** that belongs to ETKO (the Cyprus Wine Company). ETKO was established in 1844 by the Haggi-pavlu family and is the oldest winery in Cyprus, with a long tradition and

experience of Mediterranean winemaking. Olympus is one of the biggest regional wineries and produces a wide range of wines. Most recommended is the Cabernet Sauvignon rosé, the Ktima Haggipavlu Xynisteri, from their own vineyards, as well as the dry red Maratheftiko.

Getting back to the Omodos road, a hundred metres further down turn right towards Agios Nikolaos, where on the right side of the road you will see the **Profitis Elias Winery**. Established in 2009, this winery utilises a large harvest from 13 hectares of own vineyards. Athinodoros and Haris Athindorou are brothers who produce nine labels under the Ktima Yerolemos brand. These

include three whites, one rosé, three reds and two sweet wines. You must try the rosé which is made from the indigenous Maratheftiko, the red dry from the same variety, as well as one of the wines from the sun-dried Moschato Alexandria grapes. The winery also produces a small quantity of Zivania.

The next stop is the attractive and impressive village of Omodos, standing on the western bank of the Ha Potami river and at an altitude of 810 metres, surrounded by hills. The annual rainfall is also high, at 710mm. which ensures the land is accommodatingly fertile, lovely not just for vines, but apples, prunes, apricots, peaches and pears as well. The central square, which takes its name

Take a gulp

At last! The time has come to drink wine. Take a good gulp but only enough to fill a third of the mouth. Be careful not to drink it all at once. Give it time. Let it pass along all parts of the tongue, which has buds that identify four flavours - sweet, sour, salty and bitter. The sweet taste is at the front of the tongue, which is why it is quickly realised, the sour is further behind on the sides of the tongue, and the bitter at the back of the tongue, which senses it most as we swallow. As for the salty, this is a taste that rarely appears in any wine. The big secret of tasting lies in the back of the mouth, in a cavity that in essence is part of the nose. You see, what we perceive as being taste is in fact a large quantity of aroma, as the mouth's cavity communicates with the smelling centre, where all the aromatic signals are carried. So, keep the wine in your mouth and try at the same time to inhale a little through the mouth. This helps to express aromas more intensely. Mimic the chewing action a little bit, allow the wine to cover all of the tongue, the teeth and the gums, before producing your final verdict. Do you like it or not?



from the adjacent Timios Stavros (Holy Cross) monastery, is a blend of restored buildings, cafés, restaurants and shops selling traditional goods. According to tradition, the monastery has kept a small piece of the rope with which the Roman soldiers tied Jesus Christ. The monastery's compound includes the Icon repository, the Folklore Museum and the Centre for the Preservation of the Traditional Lace. And don't forget to visit the restored Linos (old winepress) in the centre of the village.

It's a little town where you can wander and enjoy the little shaded streets, the welcoming populace and its many places to relax and enjoy something to eat and drink.

After the pleasures of Omodos, the journey continues on the E601 Erimi-

Lemesos road, where you will find the **Linus Winery**. There is a full range of wines, made from both local and foreign varieties, grown in family-owned and leased vineyards, by family headed by Herodotos Herodotou. Leaing the products is Linos white dry, based on the Xynisteri, ideal for the everyday table. Looking out of the winery you can enjoy the view to the east, the limestole ridge of Afames with its famous vineyards, and at a lower elevation the Koupetra, the point where the ancient kingdom once stood, recalled in history by Vincenzo Cornaro in the book Herotocritus.

Continuing south on the E601 and after four kilometres from Omodos is a turning right to Vasa. The road crosses through a hilly area with vineyards atop



▲ The historic Omodos, one of the most popular destinations for thousands of tourists all year.



▲ Exquisite and fashionable traditional lace.

stone-built levels and some even hidden away.

Vasa is a traditional village of winemakers with many restored, stone-built homes. At the entrance of the community, low on the left, you can see the ancient chapel of Agios Georgios. Further down to the right is the **Argyrides Winery**. The restored old building houses the winery where four generations of the family have made wine. Perfectionist Pambos Argyrides built and expanded the winery, equip-

ping it with the latest in modern technology, but maintaining the character of the area. Today, his work continues in the hands of his two daughters and his wife. In part of the winery the visitor can see the museum pieces, authentic tools for agriculture, pitharia, hampers, etc., and can understand the traditional methods of viniculture and winemaking. Here, the wines are made exclusively from the grapes of the family's own vineyards. The quantities are quite small, the quality very good indeed. These have a powerful feeling of mother earth and the terroir. You should make the acquaintance of: the dry red varietal Mourvèdre; the Merlot-Cabernet dry red blend and the impressive white Chardonnay and the Maratheftiko, a red of international class that can age very well.

The village also has coffee-shops and taverns. The Folklore Museum includes many items and a lot of information



Swirl the wine and sniff

By swirling the wine in the glass you will allow the full release of its aromas, thus, you maximise the joy that it provides you. After swirling the wine in a stemmed glass, approach with your nose the the upper lip of the glass and try to trace the intensity, the finesse, the complexity and the type of aromas of the wine. Repeat the same action until you feel you have clearly received all the aromatic signals of the wine. Only through the gradual familiarisation of your nose to the aromas that exist in the various types of wines will you be able to store aromatic memories which will be recalled every time you try another wine.



▲ Vasa, a traditional winemaking village with many restored stone-built houses.

from the viniculture and winemaking tradition. Remember that in the old times each house had made its own wine, usually in the great clay pots called Pitharia. A walk to the top of the hill overlooking the village will take you to the Model Cultural and Conference Hall, next to the restored buildings that used to be the school. The village also has an educational museum and a museum about Zivania.

The rural road from Vasa to Malia runs parallel to the E601 and crosses a number of vineyards on the left bank of the Ha Potami river, along a journey of superb beauty.

Malia is one of the winemaking villages that maintains its character. Less developed than Omodos and Vasa,

it beckons wine-lovers to explore it. Worthy of our attention is the **Ktima KEO Winery**, one of the oldest wineries on the island, initially founded in 1927 but later restored to its present state in the 1990s. Land of 5 hectares includes vineyards planted with both indigenous and foreign varieties. The winery produces wines of the KEO group many of which should be on the wine tourists' tasting lists: the attractive Ktima KEO rosé made from Cabernet Sauvignon and Sauvignon Blanc; the white blend of Chardonnay and Xynisteri, as well as the reds: Cabernet Sauvignon, Lefkada and Shiraz and Merlot.

Four kilometres out of Malia the road leads to Arsos, with traditional houses built of elaborately carved stones, that lies on the eastern slope of the valley with its high green slopes. The ground is not exclusively limestone and the conifers are in abundance around the houses and vineyards. To visit the **Nikoletino Winery** follow the road that passes outside the village, right towards Pafos where, after a short distance you will see it on the western slope, across from the village. From the verandahs you can enjoy the view to the village and the surrounding vineyards, down to the dept of the valley and to the nearby mountainsides. The winery produces wines from the local vineyards and the Xynisteri is worth tasting.

Arsos, well known for its vineyards and wines, used to be a big and rich village, as witnessed by its restored

houses and market. There is a taverna in the middle of the village, opposite the church, among the traditional coffee-shops. The village has a Folklore Museum within a beautiful, restored old house. The tavernas in the village offer visitors a unique opportunity to try local gastronomic delicacies.

From Arsos head back to Malia and then southeast to the next stop, Pachna, a big village quite high in altitude. Today, it is one of the administrative centres of the region. The roads around Pachna criss-cross through dense vineyards and after seven kilometres the road leads to Anogyra. The journey that will bring you here cuts through vineyards with perennial olive trees and many carob trees, which is a trademark of the village.



▲ In good old times, Arsos was a big and prosperous village.

Anogyra has has coffee-shops, taverns, inns, an olive theme park, a carob museum and many small handi-



▲ Standing on the sides of the Laona mountain, Arsos has a cool and dry climate in summer.



▲ A stone-paved courtyard with traditional winemaking pitharia in Anogyra.

craft units. In the village you will find the **Nikolaides Winery**, managed by Nikos Nikolaides, a trained oenologist who has combined family viticulture tradition with winemaking education. The grapes from the family-owned vineyards are produced using modern methods of production. The winery has wines from indigenous and foreign types of grape, such as the white Xynisteri, the sweet Moschato, Chardonnay, Livadi and the

Sauvignon Blanc. One can also try the rosé Afrodino, the red Erythros Nikolaides, Syrah Nikolaides and Conte Nicholas.

Outside Anogyra the road goes down a steep hill and into the small valley of Avdimou. The village is very near the highway and halfway between Lemesos and Pafos. It has some modern residential development, but maintains its traditional features. A short distance

away is the isolated and beautiful beach of Avdimou.

For the wine-lovers who are staying in Lemesos, a choice beyond this fourth route is the **Ktima Hadjantonas** winery in Parekklisia, 15 minutes from the centre of Lemesos. The roots of this winery date back to the start of the previous century when the current owner, Dhoros Hadjiantonas' great grandfather established a winery in Pera Pedi. Wine production passed from generation to generation until it stopped in 1978. About 21 years later, the young Dhoros decided to revive the family business by creating a modern winery, with the production based on grapes from their own vineyards in Parekklisia, Pera Pedi and Pachna) and from other co-operating vineyards. Try the Chardonnay that is fermented and matured for six months in oak barrels, as well as the Shiraz. Of special interest is the semi-sparkling sweet wine from the Moschato variety,

Wineries

The main spoken languages at the wineries are Greek and English.

Agia Mavri Winery

Koilani

Tel.: 25 470225, 25 370777, 99 491649,
99 341535
Fax: 25365233
Website: www.ayiamavri.com
Email: ayiamavri@cytanet.com.cy

Lambouris Winery

Kato Platres

Tel.: 25 422525, 99 440048
Fax: 25 422525
Website: www.lambouri.com
Email: wig@lambouri.com

M. Antoniadis Winery

Mandria

Tel.: 25 384121, 25 422638, 99 824475
Fax: 25 384121
Website: www.antoniadiswinery.com
Email: info@antoniadiswinery.com

Zenon Winery

Omodos

Tel.: 25 423555, 99 492979
Fax: 25 423110

Nikoletino Winery

Arsos

Tel.: 25 723700, 99 437137
Fax: 25 397977
Website: www.nikolettino.com
Email: info@nikolettino.com

Argyrides Winery

Vasa

Tel.: 25 945999, 99 588848
Fax: 25 734744
Website: www.vasawinery.com
Email: pargyrides@cytanet.com.cy

Ktima KEO

Malia

Tel.: 25 942131, 99 692295
Fax: 25 573429
Website: www.keo.com.cy
Email: keo@keogroup.com

Linus Winery**Omodos**

Tel.: 25 422700, 99 672104

Fax: 25 421354

Website: www.linuswines.com

Email: linoswinery@cytanet.com.cy

Nikolaides Winery**Anogyra**

Tel.: 25 221709, 99 649655

Fax: 25 221709

Website: www.nicolaideswinery.com

Email: nicos@nicolaideswinery.com

Profitis Elias Winery**Omodos**

Tel.: 99 667903, 99 696031, 25 422122

Website: www.ktimagerolemo.com

Email: peliaswinery@cytanet.com.cy

Zambartas Winery**Agios Amvrosios**

Tel.: 25 942424, 99 300166

Fax: 25 943424

Website: www.zambartaswineries.com

Email: a.zambartas@zambartaswineries.com

Erimoudis Winery**Koilani**

Tel.: 25 470669, 99 625826

Fax: 25 339090

Email: info@anthrazit-cy.com

Constantinou Winery**Pera Pedi**

Tel.: 25 433770, 99 681341

Fax: 25 387120

Email: constantinouwinery@cytanet.com.cy

Vlasides Winery**Koilani**

Tel.: 25 471482, 99 441574

Fax: 25 355593

Website: www.vlassideswinery.com

Email: mail@vlassideswinery.com

Olympus Winery**Omodos**

Tel.: 25 573391, 25 422380

Fax: 25 573338

Website: www.etkowines.com

Email: sales@etkowines.com

Hadjiantonas Winery**Pareklisia**

Tel.: 25 991199, 99 553351, 99 636904

Fax: 25 991075

Website: www.hadjiantonas.com.cy

Email: info@hadjiantonas.com.cy

Taverns / Restaurants**Lofou Tavern**

Tel.: 25 470202, 99 468151

Tsintouri road,

Lofou

Email: admil@lofou-agrovino.com

Ariadne Restaurant

Tel.: 25 942185

Vasa Koilaniou**Stou Kyr Yiani**

Tel.: 25 422100, 99 308555

Linou 15, **Omodos**
Email: info@omodosvillagecottage.com

Skylight Restaurant

Tel.: 25 422244
Phaneromenis road,
Pano Platres
Email: info@skylight.com.cy

Agora Tavern

Tel.: 25 943223, 99 888856
1 Ap. Philippou square,
Arsos

Pyrkos Tavern

Tel.: 25 942655, 99 491455
Vasa Koilaniou
Email: info@pyrkostavern.com

I Orea Ellas Tavern

Tel.: 25 944328
Elladas 3,
Vouni
Email: ellas@cytanet.com.cy

To Vouniotiko Restaurant

Tel.: 25 942057, 99 316979
Agios Amvrosios-Vouni road,
Vouni
Email: vouniotiko@hotmail.com

Ktima Hadjiantonas Restaurant

Tel.: 25 991199, 99 633424
Parekklesia
Email: info@hadjiantonas.com.cy

Themistocles Tavern

Tel.: 25 422649, 99 405297, 99 605463

39 Panayia Halkidikis,
Omodos

To Panormatis Annas Restaurant

Tel.: 99 437137, 99 661891
Arsos
Email: info@nikolettino.com

Agrino Restaurant

(Apokryfo Agrotourism)
Tel.: 25 813777, 25 813776, 96 475530
Lofou
Email: info@apokryfo.com

To Anoi Restaurant

Tel.: 25 422900, 99 652679
Platres

Elaionas Tavern

Tel.: 25 932948, 99 688871
1 Ellinikon Str.,
Episkopi

Xenios K. Roti Restaurant

Tel.: 96 512775
Koilani

Mezedes tis Marias

(Korineo)
Tel.: 99 825253, 99 608196
Koilani

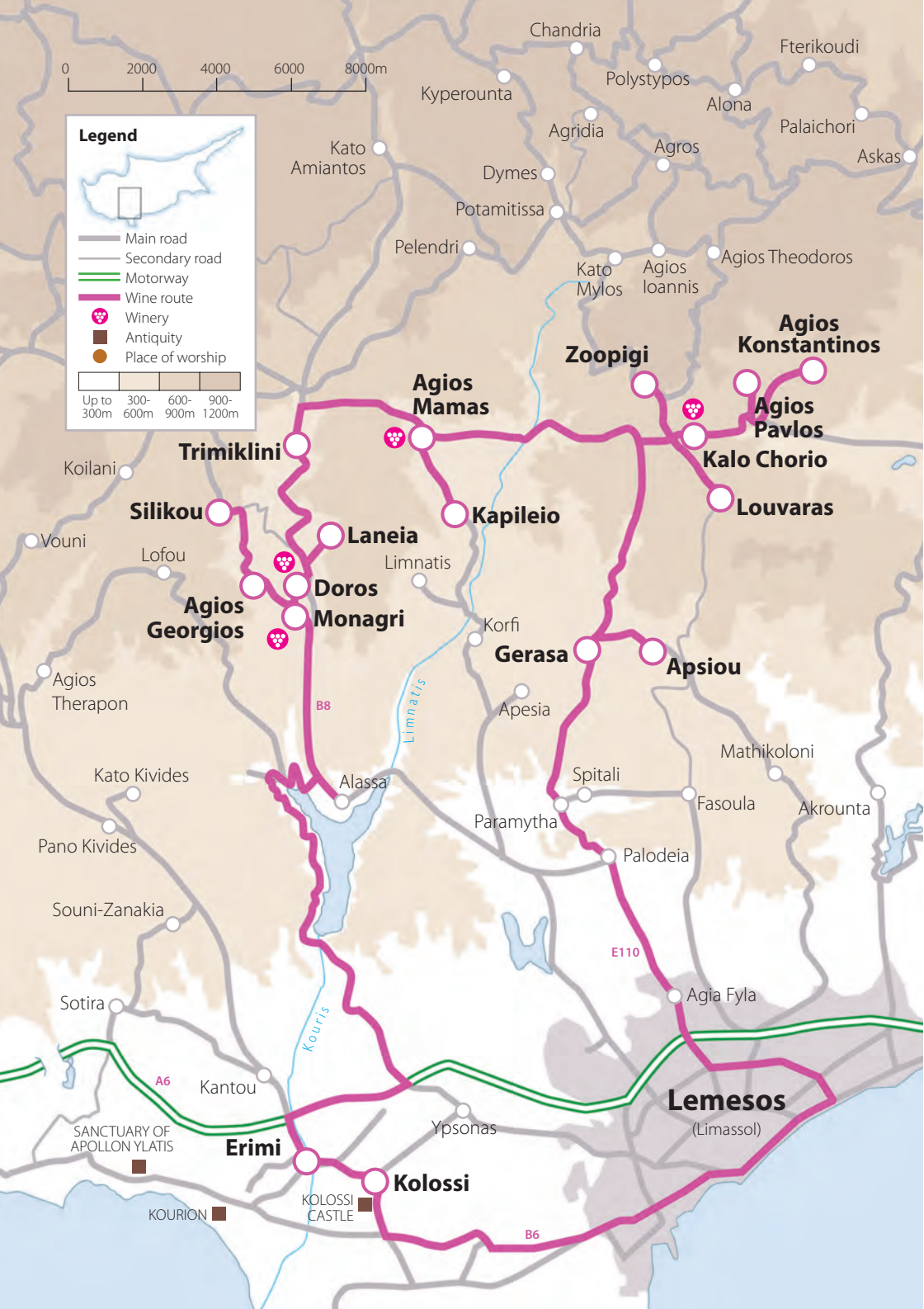
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- It is necessary to call the winery in advance of any visit.
 - Many villages offer special accomodation packages in agrotourism and other units.
- For information visit www.agrotourism.com.cy and www.visitcyprus.com
-



Legend

- Main road
- Secondary road
- Motorway
- Wine route
- Winery
- Antiquity
- Place of worship

Up to 300m	300-600m	600-900m	900-1200m



Route 5

Commandaria

Lemesos (Limassol), Kolossi, Erimi, Monagri, Agios Georgios, Silikou, Doros, Laneia, Trimilkini, Agios Mamas, Kapileio, Zoopigi, Kalo Chorio, Agios Pavlos, Agios Konstantinos, Louvaras, Gerasa, Apsiou.

This route belongs to Commandaria, the legendary wine of the region. The 14 villages that produce it are to be found at an altitude of 500 to 900 metres. They are surrounded by vineyards of indigenous red Mavro and white Xynisteri, the grapes that for centuries have been the backbone of this gorgeous sweet wine. The vines share the land-



▲ Grapes soaking the sun at the start of the Commandaria production process.

scape with thick, bushy wild growth and sparse woods.

The first stop is the village of Kolossi, location of the castle which dates back to the age of the Crusaders. The Order of Knights of St John who were stationed here were early sponsors and developers of the unique sweet wine of the area, and provided the name that it proudly carries till today. Some researchers suggest that this is probably the mellow "Napa" known from historical times, first mentioned by the Greek poet Hesiod, who flourished sometime between 750 and 650 BC, in his writing "Work and Days".

General Characteristics

The rich flora and fauna are quite impressive, as well as the historic and archaeological monuments hereabouts. Here, too is the modern Kouris Dam, the biggest in Cyprus, by virtue of which, the land below it is gradually being trans-

formed into an important wetland, with great ecological value. The area around the dam is ideal for nature walks, sports and environmental pastimes.

Along the route you will find two significant wineries.

Climate: All 14 Commandaria villages Commandaria are at the height of 500 to 900 metres (1640 to 2625 feet) above sea level. The region is divided into two soil types: limestone and volcanic-sandy. It has limited levels of rainfall, which gives very dry growing conditions because the vineyards are not watered. They survive and prosper with what available rain water there is. These conditions of high temperature, sunshine and reduced humidity during summer, the altitude, the ground soil and the unique method of processing the grapes, combine to give Commandaria its very special flavour and aroma.

Terroir: In contrast with other wine producing zones, this area has a lot of shallow ground together combined with steep slopes and comparatively higher levels of calcium carbonate. Quite harsh in fact, and as a result, the vineyards' crop per hectare is noticeably lower than those of the Pafos region.

Vineyards: All the villages along this route belong to the "Commandaria" OEOP appellation. As indicated above, most vineyards cultivate the indigenous grape varieties.

Red varieties: Mavro.

White varieties: Xynisteri.

The route

Even though this tour has a northward orientation, at its start we travel west, making the first stop at Kolossi, about 14 kilometres from Lemesos, taking the B6 rural road. Kolossi is in the middle of a fertile agricultural valley which for centuries supplied the local communities. The area has a long history and is often mentioned in the journals of medieval travellers. The rich vegetation of sugar-cane, vineyards and cotton (among others) made it a natural centre of authority for the Frankish nobles. Kolossi Castle was built in the 13th century to serve as a military and administrative base for the Order of the Knights of St John. A wider area around the castle constituted important feudal land of the Knights. As the administrative centre, it was known as the "Grande Commanderie" eventually giving its name to the local wine, the Commandaria.

This wine is an appellation product, as its features – the sweetness, unique taste and special aroma – can only be achieved when certain local criteria are met. Firstly, the grapes must come from the completely natural non-irrigated vineyards of the southern slopes of Troodos. Secondly, the traditional production method must be maintained: harvested grapes are arranged to dry in the sun for five to 20 days, according to weather conditions. Thirdly, after the vinification, there



▲ Tradition has it that Commandaria takes its name from the Grande Commanderie of the Knights of Saint John, which used Kolossi castle as its base.

follows an ageing process of at least two years, using the “Mana” method, in which from the large barrel one third of the wine is drawn off for bottling and the remainder is topped up with fresh wine – a variation of the “Solera” system used in the making of sherry and other fortified wines. Commandaria is also

fortified with alcohol. Its alcohol-by-volume level is around 15%.

We leave Kolossi and take a short drive on the B6 to Erimi. Here you, will find the “Cyprus Wine Museum”, which opened in 2004. It is located in an attractive, stone-built two-storey building in the rural vernacular, by the



▲ The Cyprus Wine Museum is housed in a two-storey traditional building in the village of Erimi.

side of the Kouris river. Before becoming a museum it was the family home of the Cypriot composer Anastasia Guy. The story of Cyprus wine is told graphically, textually and audio-visually. Here is a rich collection of exhibits from different periods, artistic reconstructions with a vinous theme and a 10-minute presentation with music soundtrack by Anastasia. All this is on the main entrance floor, while the level downstairs is used for wine tasting and functions. All this combines to take the visitor back in time. Well worth a visit!

Leaving Erimi, and after a drive east of 8 kms or so back towards Lemesos on

the highway, turn off at the Troodos exit taking the B8 that takes us into the hills. The road passes the Kouris dam, the biggest on the island, on your left and on your right Alassa village.

Driving on at an altitude of 450 metres (1467 feet), you can turn down into the valley to Monagri, a traditional wine village where it is worthwhile visiting the chapel of Archangelos and, very near the village, the nunnery of Panagia of Amasgou. The village has a traditional handicrafts workshop. At the bottom of the village, opposite the church of Agios Georgios, is the **Menargos Winery**, run by Nicos

Aristidou since 1987, who is keeping up a long family tradition. Apart from his Commandaria, which, of course is produced in the time-honoured fashion, there is a range of table wines, all dry: red, white and rosé. Of these the white Xynisteri is recommended. Also worth trying, too, is the Alexandrino, and made from sun-dried Moschato Alexandritis grapes.

Heading northwest and 50 metres higher you will come across the village of Agios Georgios, with a limestone ground ideal for viniculture. Here, the vineyards' output is exclusively reserved for making Commandaria. Continuing north and rising to 650 metres is the village of Silikou.

Here, the wine buff can explore the abandoned traditional presses, known as the "Linos". The village fountains are pretty and this is a pleasant place for a rest-stop and stroll. As you will see this area is semi-mountainous, but there is plenty of flat and gently sloping land for agricultural pursuits. It's fertile and fruity. Silikou is noted for its high quality raisins.

Head back to Agios Georgios and from there to Monagri, turn left and you are soon in the village of Doros. The distance between these three communities is no more than a kilometre and a half. Built on plateaus and on the banks of the Mesa Potamos river, they are characteristic of the western side of the Commandaria region. Doros is ideal for a stroll along its cobbled roads or for a

coffee at the youth centre in the village's restored square, next to the new church. The **Panayiotis Karseras Winery**, right next to the Agios Epiphanius church, which dates to the 16th century, is one of the suggested stops. Outstanding in their range is the Commandaria. The winery has been operating here for the past ten years. As is often the case, grapes used come from both the



▲ Monagri. Yet another traditional wine making village.

winery's own vines, plus others purchased from contracted growers close by.

From here, head back to the junction you passed earlier, then turn right, off the B8 signposted to Laneia. This beautiful village is remarkable for the degree to which its traditional architecture has been preserved, making it most interesting. Its streets are a pleasure to walk around, with lots of photo oppor-



▲ Cobble street and pleasant greenery in magical Laneia village.

tunities. Here too, those interested in wine history can find a really old 'Linos' press which has been restored. Laneia has a number of restaurants, as well as shops where the visitor can enjoy the home-made soudjouko, wines, zivania and of course Commandaria. It is a scenic village and cosmopolitan, too. It is the home of many foreign people and of writers and artists as well. There are several art studios and craft workshops which welcome visitors.

Drive onwards and upwards by going back to the B8 and turning right. Amid wonderful views of the pine-clad Troodos hills and the summit of Mount Olympus, head to Trimiklini, a straggly village which holds attractive markets and has some interesting buildings. There's a petrol station here, too. Shortly afterwards, about 2 kms, you will find Agios Mamas at an altitude of 600 metres. Here, Commandaria is produced at the local Co-operative company and the **Rebecca Winery**, which runs a traditional museum housed in a restored farm. Commandaria is made using base wine from local

growers and others around the Commandaria region. Besides the Revekka Commandaria, the winery also makes two dry wines in small quantities, using predominantly Mavro and Xynisteri grapes. Before you leave, you must try the local zivania, also made in small quantities.

Driving on, and as the forest thickens and the slopes get steeper, you get to Kapileio, built on a solitary hill which overlooks the Limnatis river valley, also known as Ambelikos. The village name says a lot about its history. The seven old wine presses in the village used to double as taverns for passers-by taking their produce to market and returning with supplies.

Returning to Agios Mamas, some 500 metres after entering the village you turn left for Kalo Chorio. Here you must drive carefully as the asphalt road often turns into a dirt road. At some point you will pass a quarry. As you get to Kalo Chorio, you will feel in the air that you are in one of the main areas of Commandaria production.

Some 500 metres onwards, heading



Dessert wines

Dessert wines, are naturally made – no added sugars here! Fermentation of the wine is stopped at a point when natural sugars give the wines their sweetness. A good "sweetie" is a wonderful complement to many sweets and desserts as the last course of a meal. They may also be served on their own, at the end of a meal, replacing a dessert. A glass of Commandaria or a Moschato can easily become the grand finale of a wonderful gastronomic evening. There are those who hold that a slightly chilled sweet wine and a slice of Madeira cake make a delightful mid-morning break.

east, you will see on your right the church of Agios Georgios and on your left the **Co-operative Vinegrowers Company** and the winery of the same name. This winery used grapes exclusively from nearby vineyards and has a characteristic mild aroma. Here you will

learn about the magic of wine by watching a short but passionately presented locally-made video. Greek and English are the languages mostly spoken, but there is a welcome here for all – they are good communicators!

The next village is Zoopigi that



▲ A rebuilt wine press is a visitor attraction in Laneia.

houses the Commandaria Historical Museum, which has a unique permanent exhibit with a timeline and themes extending through four halls. To arrange for a visit you must call in advance (Tel.: 99656288, Commandaria road, 4565 Zoopigi, Lemesos).

Continuing east, you will shortly find the villages of Agios Pavlos and Agios Konstantinos. The central square of Agios Pavlos has an old wine press while in Agios Konstantinos is a church with unique architecture, dedicated to the saints Constantine and Helen. Worthy





▲ On all wine routes there are agro-tourism units that provide the comforts any visitor desires.

sites to see in the village are the traditional olive press and the fountain.

The next village on this route is Louvaras, built on a plateau, right above the beginning of the Garyllis river valley and surrounded by a thick forest that is interrupted only by steep slopes and small ravines. Near the village is the small church of Agios Mamas, built in 1455 and which contains murals attributed to Philippe Goul.

The final and lowest altitude villages of the Commandaria region are Apsiou and Gerasa. Even though there is a dirt road, running parallel to the river, it would be easier to drive via Kalo Chorio. From there, head down and left and in five kilometres you will get to Apsiou on your left and Gerasa on your right. Apsiou is located on a fertile plateau in a

sparse forest above the Garyllis river. The vineyards cultivated in this area are at an altitude of 430 metres (1410 feet) and are mostly of the Mavro variety.

From these two villages, Lemosos is just 10 to 12 kilometres away, heading south. Passing Paramytha and Palodeia, you will get to Agia Fyla and onto the highway, with your car's trip-meter telling you that you have driven for more than 100 kilometres!

Wineries

The main spoken languages at the wineries are Greek and English.

Co-operative Vinegrowers Company **Kalo Chorio**

Tel.: 25 542266, 99 534060

Panayiotis Karseras Winery**Doros**

Tel.: 99 413238, 99 589325

Fax: 25 433885

Menargos Winery**Monagri**

Tel.: 25 433674, 99 478279

Fax: 25 433674

website: www.menargos.netEmail: info@menargos.net**Revecca Traditional Winery and Museum****Agios Mamas**

Tel.: 99 608333

Fax: 25 433433

website: www.revecca.comEmail: info@revecca.com**Taverns / Restaurants****Raftis Tavern**

Tel.: 25 774001

Michalaki Karaoli road 16,

Palodeia

Silikou Village Tavern

Tel.: 25 470056, 99 794187

Silikou**Philitos Restaurant**

Tel.: 25 543344, 99 608135

Gerasa**Platanos of Laneia**

Tel.: 25 434273

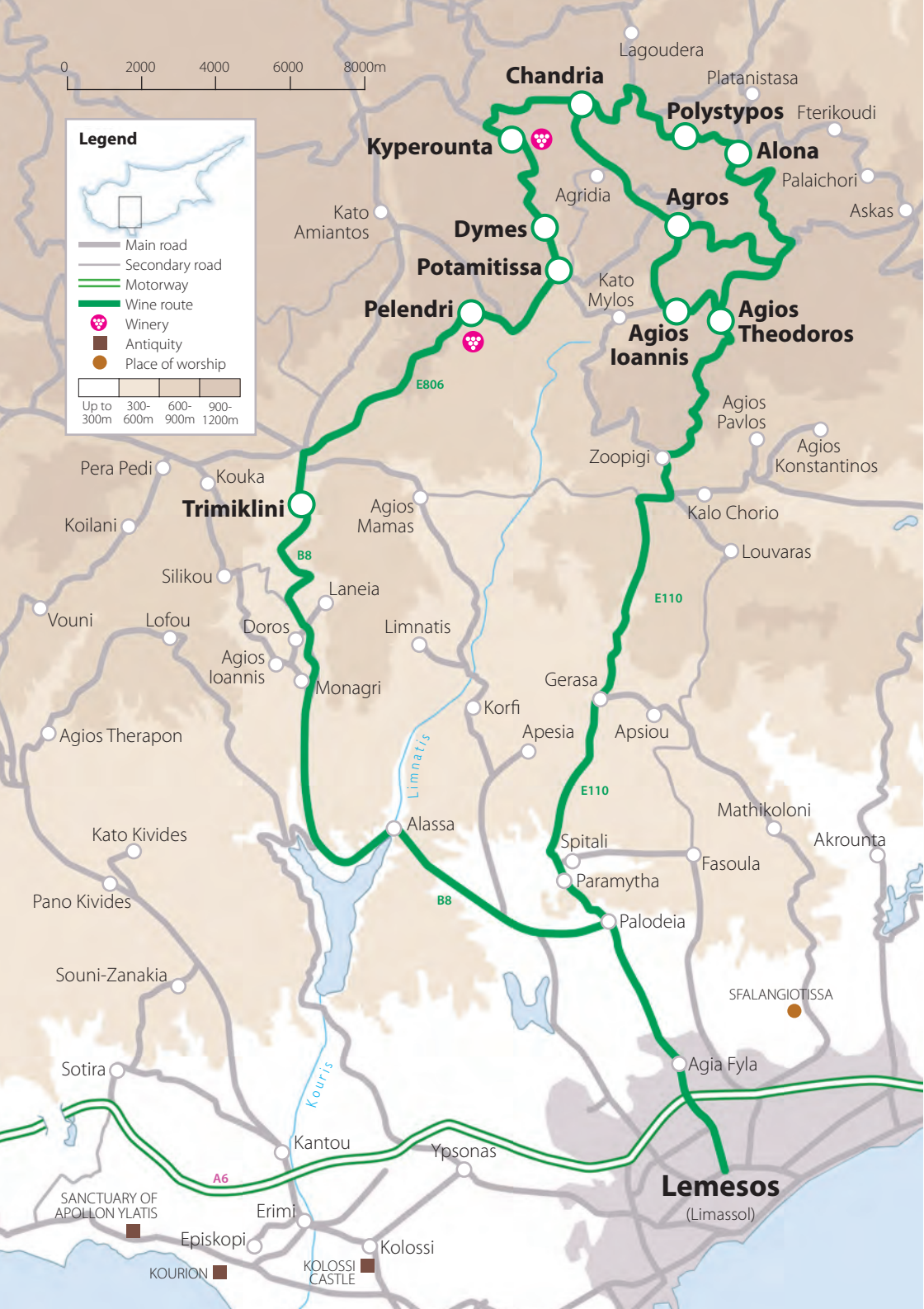
Laneaia**Lania Tavern**

Tel.: 25 432398, 99 464759

Laneaia

-
- It is necessary to call the winery in advance of any visit.
 - Many villages offer special accomodation packages in agrotourism and other units.
- For information visit www.agrotourism.com.cy and www.visitcyprus.com
-





0 2000 4000 6000 8000m

Legend

- Main road
- Secondary road
- Motorway
- Wine route
- Winery
- Antiquity
- Place of worship

Up to 300m	300-600m	600-900m	900-1200m
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Chandria

Polystypos

Kyperounta

Alona

Agros

Dymes

Potamitissa

Pelendri

Agios Ioannis

Agios Theodoros

Trimiklini

E110

B8

E110

B8

Lemesos
(Limassol)

SANCTUARY OF APOLLON YLATIS

KOURION

KOLOSSI CASTLE

SFALANGIOTISSA

Kouris

Limnatis

Pera Pedi

Kouka

Koilani

Silikou

Vouni

Lofou

Doros

Agios Ioannis

Monagri

Agios Therapon

Kato Kivides

Pano Kivides

Souni-Zanakia

Sotira

Kantou

Ypsonas

Erimoi

Kolossi

Zoopigi

Agios Pavlos

Agios Konstantinos

Kalo Chorio

Louvaras

Agios Mamas

Laneaia

Limnatis

Gerasa

Korfi

Apesia

Apsiou

Mathikoloni

Akrounta

Fasoula

Spitali

Paramytha

Palodeia

Agia Fyla

Agriaia

Kato Mylos

Kato Amiantos

Lagoudera

Platanistasa

Fterikoudi

Palaichori

Askas

Route 6

Pitsilia

Lemesos (Limassol), Trimiklini, Pelendri, Potamitissa, Dymes, Kyperounta, Chandria, Polystypos, Alona, Agros, Agios Ioannis, Agios Theodoros.

This route passes through the mountainous area east of the highest peak of Troodos. This is Pitsilia, a popular name in folk songs. The wine lover can visit 11 villages, nestling below three proud mountaintops – Olympus at 1,950 metres (6391 feet), Madari at 1,600 (5249 feet) and Papoutsa at 1,400 (4593 feet) - overlooking Pitsilia's vineyards.

In this rugged landscape, every accessible slope - and hence cultivated - is regarded as a gift from God and the local people have not left an inch unplanted: almond trees, olive groves, walnuts and apples adorn every street and every yard. But of, perhaps, greater interest is images provided by the expanse of vineyards, with the pine forests behind them. The long-ripening grapes here, the highest vineyards in the country, are picked and taken to two local winemakers.

General Characteristics

Pitsilia, one of the most complex mountainous areas of Cyprus, is sur-

rounded by four forests: Troodos in the west, Machairas in the east, the "Adelphoi" in the north and the Limassol forest in the south. It has several high peaks, the main one being Papoutsa at 1,540 metres (5052 feet). Due to good levels of levels of rainfall the area is ex-



▲ Idyllic mountainous scenery in Kyperounta.

tremely fertile.

Climate: The region has a pleasant moderate climate, with more variation between seasons than elsewhere. In winter the temperature drops below zero, often with ice and snow at its highest levels. In summer it is mild, warm and enjoyable. Spring and autumn seem quite short.

Terroir: The region is intensely mountainous, but the arable lands are interspersed harmoniously with tracts of wild growth and forest. The soil is usually rather grey in colour, mild to mid-mechanical composition with a high level of sand.

Vineyards: The region has 32 villages within the "Pitsilia" OEOP appellation.

Apart from the local Mavro and Xynisteri, a further 11 grapes are cultivated.

Red varieties: Othhalmo, Vamvakada (Maratheftiko), Cabernet Franc, Cabernet Sauvignon, Mattaro, Mavro, Shiraz, Lefkada, Yiannoudi.

White varieties: Xynisteri, Sauvignon Blanc, Chardonnay, Malaga.

The route

Starting from Lemesos (Limassol), on the A1 highway, turn on to the B8 sign-posted to Troodos. The drive upwards will take you past the Kourris dam. Carry on and in about 10 kilometres you will reach Trimiklini village, which is the start of the journey in mountainous Pitsilia.

Stemware

Forget the carved glasses, they are no longer right for serving wine. The choice of the right glass for every wine is very important as it most often influences the final delight. Good wine glasses must always have a stem. Made from thin, clear glass or crystal, with a big and somewhat long cup that narrows at the upper lip, thus capturing the aromas and allows a

quicker and easier determination and, finally, have the right size each time according to the type of wine we serve. For reds we prefer tulip-shaped that allow the wines to breathe and express themselves better, while for whites we choose shorter stems in order to pour smaller quantities preventing the wine from staying in the glass too long and its temperature from rising. Naturally, we never fill the glass more than half, allowing the rest of the space to collect the aromas. For champagnes and all the sparkling wines choose a flute, with a long narrow tubular casing that allows the grandeur of the sparkles to reveal themselves in all their might. Finally, for sweet wines the best is a slightly smaller glass which we only fill to a third, as on the one hand dessert wines are always served chilled (7°C-9°C), while, on the other, they are served in small quantities at the end of each meal, replacing or complementing a dessert.



The village has seen a fair degree of development whilst keeping many traditional features. The main road is wide here and you may see many road-side stalls (some with wonderful apples, in season), and on some days a lively market. For the epicure there are some appetising good things in both the commercial emporia and coffee-shops. Here are local sweet-meats, tasty jams, honey, fresh fruit and dry nuts, not forgetting the vine products such as raisins, soudjouko and wine.

At the northern point of Trimilklini, you will see a road junction - turn right here on to the E806 to Pelendri. A brief left detour on the way allows the visitor to see the biggest double bridge on the island. The Pelendri road passes through a forest with berry trees, golden oaks and other varieties of shrubs and trees. After about five kilometres, before you reach the village, you will see on the left side the sign directing you to **Tsiakkas Winery**, which is a few hundred metres up the track. The stone-built main building with its traditional architecture overlooks an amphitheatre vineyard.

The Tsiakkas have long had a wide range of wines and have always experimented and taken in knowledge and advice from within Cyprus and abroad. Their constantly evolving Xynisteri is highly rated, as is the Grenache rosé "Rodinos". You may call their "Porfyros", the Tsiakkas "house red" - it's good, as is the Cabernet Sauvignon, which keeps well and improves year on year. The winery is

also making major efforts to revive the re-discovered Cypriot variety of Yian-noudi.

The enthusiasm and pride Costas and Marina have for their vines and winery is evident and they are very forthcoming to visitors' questions. The winery also has a shop and a purpose-built tasting room. The Tsiakkas are particularly proud of their own Commandaria which is only available here.

Going back down the track to the E806, turn left to Pelendri, which is a



▲ Pelendri, one of the biggest villages in Lemesos district.

fairly large village, at the head of the Limnatis river valley. The "main" road winds narrowly and twistily through its busy main street, where - if you make a stop - you will see a vibrant community, with traditional taverns, coffee-shops, charcuterie and bakery. It is worth visiting the church of the Holy Cross which

is listed among the Cultural Heritage Monuments of UNESCO and includes amazing frescoes from the 12th to 15th centuries. The main church of the Virgin Mary the Catholic also has significant

icons and frescoes of the Italian-Byzantine influence.

Driving on, in about three kilometres, you will note the Potamitissa village, then pass through Dymes, and



▲ Potamitissa offers the visitor an unusual sense of peace and calm.

carrying on for four more kilometers arriving at Kyperounta. This is one of the bigger regional centres of the Pitsilia area and enjoys a fairly good level of development. Around the village one can see what are said to be the highest vineyards in Europe, according to the **Vasilikon Kyperounta Winery**, which is situated within the village on the eastern exit towards Chandria.

This winery is purpose-built and of recent construction. Situated on a hillside, the visitor enjoys uninterrupted views of greenery, homesteads and glorious mountains. Kyperounta winery utilises the most modern equipment and under the guidance of long-serving oenologist Minas Mina produces wines that regularly win awards. The know-how of people of older generations, such as Mrs Fani, who is a viticulturist with half a century of experience, is not ignored, either. As is general practice among the larger producers, Kyperounta takes in grapes from both its own vineyards and those of contracted growers.

The range of wines is small, but the wines are of high quality. The two whites are contrasting: an excellent true-to-type Chardonnay and "Petritis", a varietal Xynisteri which has demolished the old image of Xynisteri wines being unable to last for more than a year or two. The two reds, the Cabernet Sauvignon and the Shiraz maintain the level set by the winemaker.

Driving on in the same direction, very near the winery is Chandria at an alti-



▲ Traditional pithari in a winery in Kyperounta.

tude of 1,300 metres (4265 feet) and its Madari peak some 300 metres higher, over-looking the village. A peak to take a peak at!

The next village is Lagoudera, a scenic little place built like an amphitheatre on the northern face of Madari, that looks after its traditional character. Further up from Lagoudera and headed north west towards Saranti, you should visit Panagia tou Araka, a 12th century church with exquisite murals and a memorable architectural structure, typical of the churches at that time, which is kept in excellent condition. The church is listed among the UNESCO World Cultural Heritage sites.

From Lagoudera, the road leads south to our next stop, Polystypos. At 1,150 metres (3773 feet) it is a beautiful settlement, rich in almond, walnut and cherry trees, and surrounded by vine-

yards planted with Mavro and Xynisteri.

From here, head east to Alona some four kilometres away. Just before the village, the last turning hides the "Vrysi ton Poulion" (Fountain of Birds). The village,



▲ The main village of Pitsilia, the beautiful Kyperounta is the third highest village in Cyprus.

with its vines providing shade over the street and the stone pathways leading to traditional neighbourhoods is ideal for walking. Alona is also known for its hazelnut trees.

Big Agros is just southwest of Alona, some 15 kilometres away. The first half of the road is rural and passes through some quite wild looking areas, but later you drive through Mavro vineyards. To





▲ Traditional neighbourhood in Alona.

get to Agros you turn right on the E903, driving a further seven kilometres to one of the most important villages of the Pitsilia area. At an altitude of 1,200 metres (3937 feet) Agros is the pulsating heart of the region, as well as being at its geographical heart. It is a splendid base for the trekker or walker and possesses many types of shops, coffee-shops, restaurants and hotels. It has a modern sports centre, too. On foot, exploring Agros, you will see well preserved alleys and little streets which indicate the history of this community. Every house has a garden and every balcony at least one potted plant. The orchards and the vineyards are omnipresent, harmoniously

blending with the surrounding forest. Agros has a variety of places where you can buy and see the making of charcuterie, dessert sweets and the rosewater - for which the village is famous. As well as rosewater manufacture, you may visit the zivania distillery and take a break at the well known Agros hotel. Finally, you may go and have a look at the museum dedicated to the painter Solomos Frangoulides.

The road now leads south and after three kilometres crosses through the small scenic village of Agios Ioannis, virtually adjacent on its eastern side with Agios Theodoros, the last village on our



Zivania. The drink of good company

It is not only Commandaria that has been tied to tradition and joy in Cyprus. The other 'national' drink of the island is Zivania. With roots that date back to historical times, Zivania is a distillate of wine, clear in colour, with very high alcohol content. The production process for Zivania is



relatively simple. Once grapes are pressed in order to extract the part used for wine making, the remainder of the grape with still some must in it ends up in steel tanks. The first part is called the 'kefales' (heads). The largest part of the alcohol is distilled after that with the necessary aromas added. This part is called the 'kardia' (heart). Finally, the upper parts of the alcohols is distilled, called the 'oura' (tail). Quality zivania results from slow distillation, low temperatures and the right separation of the distillate in the three aforementioned parts.

route before returning to Lemesos. Here you will find the biggest single vineyard of the village, known as the "Vineyard

of Kapnistis," planted with traditional varieties. Surrounded by greenery, the "Eptalofos" (Seven Hills) as Agios



▲ Panoramic view to Agros, the popular resort that attracts many visitors every year.



▲ A vine on a house rooftop in a picturesque narrow street in Agios Ioannis.

Theodoros is known, it is a village with unique character.

Leaving behind the Pitsilia region, take the road down towards Zoopigi that then passes through Gerasa and Paramytha, before reaching Palodeia, to complete this memorable journey, ending in the northern Lemesos suburb of Agia Fyla. The total distance covered is about 120 kilometres, and we trust the beautiful images you have seen will long remain with you.

Wineries

The main languages spoken at the wineries are Greek and English.

Vasilikon Kyperounta Winery Kyperounta

Tel.: 25 532043, 99 613362

Fax: 22 486526

Website: www.ppgroup.com.cy

Email: minasmin@ppgroup.com.cy

Tsiakkas Winery

Pelendri

Tel.: 25 991080

Fax: 25 344683

Website: www.tsiakkaswinery.com

Email: tsiakkaswinery@cytanet.com.cy

Taverns / Restaurants

Kyperia Restaurant

Tel.: 99 681360, 99 358167

66 Deisis, **Kyperounta**

Email: kyperia_tavern@hotmail.com

Adventure Mountain Park

Tel.: 25 532730, 99 772177, 99 674126

Kyperounda-Spilia Road

Kyperounta

Email: info@adventuremountainpark.com

To Pezema

Tel.: 25 521046, 99 551381

50 Steliou Hadjipetri road,

Agros

To Symposio

Tel.: 99 404348, 99 632285

Pelendri

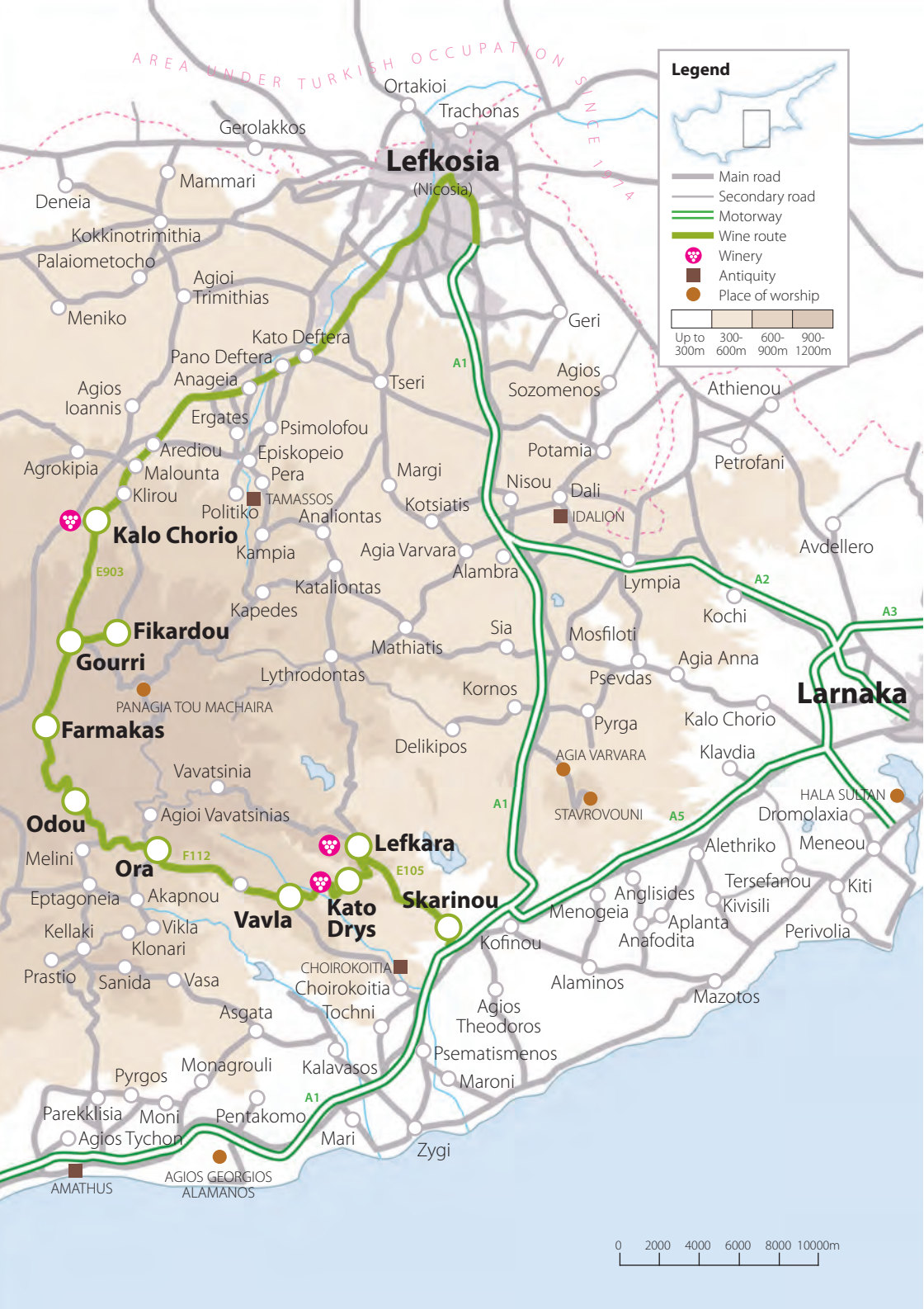
Polydentri

Tel.: 99 406549

Pelendri

-
- It is necessary to call the winery in advance of any visit.
 - Many villages offer special accomodation packages in agrotourism and other units.
- For information visit www.agrotourism.com.cy and www.visitcyprus.com
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AREA UNDER TURKISH OCCUPATION

Legend

- Main road
- Secondary road
- Motorway
- Wine route
- Winery
- Antiquity
- Place of worship

Up to 300m	300-600m	600-900m	900-1200m
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Lefkosia
(Nicosia)

Larnaka

Kalo Chorio

Fikardou

Gourri

Farmakas

Odou

Ora

Lefkara

Kato Drys

Skarinou

Vavla



Route 7

Mountainous Larnaka-Lefkosa

Lefkosa (Nicosia), Skarinou, Lefkara, Kato Drys, Vavla, Ora, Odou, Farmakas, Gourri, Fikardou, Kalo Chorio.

This is a route that takes in the rural areas of Larnaka and Lefkosa, making its way through ten villages, and including three wineries, small museums and workshops. Even though it is outside the traditional wine regions, there are active winemakers here who have planted vineyards with the Assyrtiko, Malvasia Aromatica, Chardonnay and Maratheftiko grape varieties. The route also includes a visit to the very well known village of Lefkara, popular for its lace and silverware, as well as Fikardou where you can see one of the oldest traditional wine presses in Cyprus.

General Characteristics

The geology of this area is quite interesting, as it combines the limestone and ophiolite rocks (long-ago rocks from the sea-bed, forced upwards above sea level). Quite a large portion of the Lefkara range is of limestone, with a landscape of steep slopes and deep ravines, into which rainwater tumbles.

The route passes through the Machairas forest which covers part of both Lefkosa and Larnaka districts, with an altitude ranging from 300 metres (984 feet) to the 1,423 metres (4668 feet) of Kionia peak. Geologically, the area belongs to the Troodos ophiolitic complex, covering a forested area of igneous rocks.

Climate: Mild climate with very low levels of humidity.

Terroir: Combines limestone with ophi-



▲ Nostalgia rules on a narrow street along the route.

olitic rocks within a range of 100-1,400 metres.

Vineyards: Although outside the boundaries of the traditional winemaking regions, growers in the area have produced robust vineyards.

White varieties: Assyrtiko, Malvasia Aromatica, Chardonnay, Xynisteri, Sauvignon blanc.

Red varieties: Maratheftiko, Cabernet, Merlot.

The route

On the Lefkosia-Lemesos highway heading for Lemesos, take the E105 exit at Skarinou and drive towards Vavatsinia. Passing through Skarinou, on the left you will see the Centre for Environmental Information of Rural Larnaca which has a permanent exhibit about the flora, fauna and geology of the area. Next to the centre you may stop for a taste of halloumi and yogurt.

About 10 minutes after you leave Skarinou and driving up towards Lefkara, on the left you will see the **Ktima Dafermou Winery**, owned by Savvas Fakoukakis, which, as well as wine offers a function facility. The main building's architecture is of simple lines and the way it has blended into the surrounding area is of interest. Visitors should try the Dafermou red and the Dafermou white. The first is a blend of the foreign varieties Cabernet Sauvignon and Syrah, matured for 12 months in oak barrels, while the white has blended Chardonnay, Sauvi-

gnon Blanc and the Greek Assyrtiko. The relatively newly planted vines around the winery include Maratheftiko, Sauvignon Blanc, Chardonnay and Assyrtiko.

Just one kilometre after Ktima Dafermou you are greeted by Pano Lefkara, located at an altitude of 650 metres



from where the view is magical. Heading down to the village centre, ideal for a stroll and a stop for a coffee, you will see the Holy Cross school house, built in 1920, presently accommodating the Lefkara primary school. Wandering through the narrow streets you can

observe the traditional architecture of the area. The village is world renowned for its “Lefkaritika” lace. In older times, this agile and delicate hand-work of the women of Lefkara provided an opportunity for them to attain a measure of independence, because it gave them a



▲ Lefkara is well known both for its lace and its silverware.

respectable income, very often more than their husbands.

Apart from the needlepoint, another traditional handicraft of Lefkara is silverwork. Until today, you will find fine work of rings, spoons, church items, candlesticks, cherubims, crosses and silver-plated or gold-plated icons or bible cases. Lefkara also has a number of tavernas and restaurants, where one should try the local dishes.

Leaving Lefkara, head right and in about three kilometres you will find Kato Drys, signified at the village entrance by an enormous plain tree, the "Platanos", planted by G. Kafetzis in 1907. This giant tree offers cooling shade in which to relax with a cup of coffee, or the traditional dishes at the adjacent restaurant. In the centre of the village, next to the traditional coffee-shop, is a shop that produces and sells its own home-made



▲ A scenic street view among the traditional houses of Lefkara.



▲ Tradition has it that Leonardo da Vinci bought Lefkara lace to adorn the altar in Milan's cathedral.

jams. In a typical rural house nearby is the Museum of Folk Art, which used to belong to Gavriel and Eleni Papachristoforou. The house, a typical example of the local architecture of the 19th century, is stone-built with five rooms on the ground floor and one upstairs. It has a traditional courtyard in the back. Another place to visit is the Melissa Museum, opened in 2007, depicting the "good old days" of village life – the people, their daily chores and various other activities. It also has a small shop where local and traditional products are sold.

Leaving Kato Drys behind you, head towards Vavla where, after about three kilometres, you will see on your left, below road level, the **Ktima Christoudia Winery**, operated by the Christoudia family for about a decade. The winery produces seven wines. Of the two whites, the first is a Xynisteri varietal and the second from the Moschato Alexandria, also known as Malaga.

Between the whites and reds is an excellent Maratheftiko rosé. There are three reds: firstly the house blend called "Armonia", and then two red varietals, a Cabernet Sauvignon and a Maratheftiko. The latest development at this winery is a sweet red from sun-dried Xynisteri and Mavro grapes. It is somewhat similar to Commandaria, but without the oxidative ageing in oak barrels and with lesser residual sugars - unusual, interesting and worth trying. As typical country wines, the Xynisteri and the Maratheftiko can be confidently recommended.

Whilst here, have a taste of the winery's own version of the ubiquitous Cyprus sweet-meat the 'Soutjouko', which is made from grape must and almonds



▲ A flower-dressed house in Lefkara.

or walnuts. It is aromatic, naturally made (with no added sugar), soft, chewy and tasty. Try the new flavour with chocolate, as well as the “Palouzé”, the liqueur, the zivania and the spring water from the nearby source.

It is interesting to note that Kato Drys boasts the largest vineyard in the Larnaka district, which covers 150 hectares (37.06 acres) on which are planted thousands of Cabernet Sauvignon, Merlot and Chardonnay vines.

Leaving Ktima Christoudia, drive towards Vavla, a village built on the unique white rocks of Lefkara and with a strong traditional character. You may take the Nature Trail which extends



▲ A typical neighbourhood in Kato Drys.

Serving temperatures

7^o-9^oC

Champagnes, sparkling wines, dessert wines

8^o-10^oC

White dry wines

10^o-12^oC

White wines aged in oak barrels

10^o-12^oC

Rosé wines

12^o-14^oC

Red light wines, red nouveau type

15^o-16^oC

Red wines with medium body

16^o-18^oC

Rich and aged red wines

seven kilometres, from the centre of the village and ends at Panagia tis Agapis (Holy Virgin of Love). At the village exit, on your left, you will see the nunnery of Agios Minas, built in an ebullient green area, near the banks of the river Maroni. The first reference to the monastery dates back to 1562.

After Vavla, turn right and head to Ora and Odou. In the centre of Ora is the beautiful church of Agia Marina, built in the late 19th century. Driving upwards, through low but thick growth, after a blind corner you will come across Odou, laid out like an amphitheatre on a steep slope, with a clear view of the horizon. The villagers are primarily involved in growing vegetables and with beehives for honey production.

Driving up towards Farmakas, the



▲ The Folk Art Museum in Kato Drys is in a traditional house.

twisty corners and the wild natural beauty provide the visitor with some superb views. The village is at an altitude of 970 metres (3182 feet), on a plateau at the edge of Machairas forest. Entering the village, if you enjoy locally made traditional sweets, try some here. Turn right and head towards Lefkosia where after several kilometres, having turned right again, you will drive towards Gourri.

At the village entrance, you must see the huge metal structure topped by an enormous metallic courgette. It literally dominates the village, with decorations of many of smaller "courgettes" as it crosses the road. On the left and right of the road you will find tavernas that

serve traditional local dishes and which will happily provide you sustenance at an early morning stop or a coffee late in the afternoon. The village also has a weaving centre and a Folk Art museum worth visiting.

From Gourri, keep driving towards typically old Cypriot rural Fikardou, less than 10 minutes away. Looking at this village, you will think that you have been transported back where time has stopped. Of particular interest is the old 'Linos' (grape press) in the House of Katsinioros, which is now a museum. The traditional houses built of mud-brick and rough-hewn rocks from the area, the narrow cobbled alleys, the tiled



▲ The small settlement of Fikardou is included in the UNESCO World Heritage list of preserved monuments.

roofs, all hidden in a natural surrounding beckon visitors to explore every old nook and cranny. The homes of Katsinioros and Achilleas Dimitri have received the Europa Nostra award for Preserved Museums. Hard by the village taverna offers a wide range of unique dishes old and new.

Moving on and having made you way back to Gourri, follow the road signs to Kalo Chorio Oreinis and after you pass it turn left at the crossroad (right way shows to Klirou) to get to the Palaichori-Lefkosa main road.

Turning right, drive for less than 10 minutes and you will see on your left, on a gentle slope, **Aes Ambelis Winery**, set up some 20 years ago. With its round red structure it is quite a landmark. This main hall houses the steel fermentation tanks. Temperature-controlled rooms, housing American and French oak maturation barrels are nearby. Owned by Yiorgos Tripatsas, the winery produces a variety of quality wines. Three hectares of vines are owned, and grapes are also purchased from growers in several regions.

Mr. Tripatsas produces a wide range, nine wines in all. There are two whites: Aes Ambelis blends Xynisteri and Sémillon; and there is a varietal Chardonnay. The rosé is vinified from the old Greek Lefkada grape. There are no less than five reds: firstly, a blend of Lefkada and Maratheftiko; secondly, the house Aes Ambelis Red (Cabernet Sauvignon, Grenache and Lefkada). Then come three



▲ A traditional wine press in Fikardou, one of the oldest in Cyprus.

varietals: Shiraz, Cabernet Sauvignon and “Omeros” Maratheftiko.

Finally, there is a delicious “sweetie”, produced from sun-dried grapes. The Aes Ambelis range has many devotees and it is well represented in hotels and restaurants. The white Xynisteri is noted for its freshness and aroma, whilst the rosé is among the two or three best produced in Cyprus - dry, crisp and with good fruit. Among our Marathefticos, the Omeros is highly regarded for its powerful nose, good body and long finish.

Wineries

The main spoken languages at the wineries are Greek and English.

Aes Ambelis Winery

Kalo Chorio Oreinis

Tel.: 99 651361, 99 812474

Fax: 22 818057

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Ktima Christoudias

Kato Drys

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Ktima Dafermou

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Tavernas / Restaurants

Ktima Georgiade

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Old Station, Skarinou

Email: pierisgeorgiadis@gmail.com

Archontiko Papadopoulou

Tel.: 22 531000

67 Arch. Makariou str.

Kornos

Periptero Lefkara

Tel.: 24 342211, 99 593196

1 Gregori Afxentiou str.

Pano Lefkara

Elia Restaurant

Tel.: 99 536637

41 Agios Loukas str. Skarinou

To Spiti ton Anemon

Tel.: 24 342532

Irakli Strouthou str.,

Pano Lefkara

Email: Panagiotisdimitriou@hotmail.com

Ayios Georgios

Tel.: 22 633755, 96 322105

36 Gregori Afxentiou str. Gourri

To Koultouriariko

Tel.: 22 633455, 99 625695

40A-B Gregori Afxentiou str.,

Gourri

Revekka's Restaurant

Tel.: 22 634140

1 Gestriou str.

Gourri

Yiannakos

Tel.: 22 633311

Fikardou

Farmakas Restaurant

Tel.: 22 642508, 97 725957

12 Agias Irinis str.

Farmakas

-
- It is necessary to call the winery in advance of any visit.
 - Many villages offer special accommodation packages in agrotourism and other units. For information visit www.agrotourism.com.cy and www.visitcyprus.com
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Ten Proposals for Good Wine Service

- 1 It is usually the rule to start wine service with the white, followed by the rosé and then the red.
- 2 If serving only white wine, start from the lighter and milder ones and then progress to the full-bodied, which are usually those fermented and/or aged in oak barrels.
- 3 Younger wines are served first, moving through to the oldest.
- 4 Simpler wines are generally served first gradually rising to more complex, depending on their quality.
- 5 Champagne and sparkling wines are usually served first, mostly as aperitifs.
- 6 Sweet "sparklers" can accompany deserts or are served at a conclusion of a meal.
- 7 Glasses: a stemmed glass is advised, for both appearance and handling's sake. For red wine a generous size of glass is recommended, whose top is slightly narrower than the middle, which allows you to get a good "nose". White wine glasses may be a little smaller. When pouring NEVER fill any glass more than a third full – in the case of large red glasses, slightly less is ideal. This allows the wine to "breathe" and release its aroma and some of its acidity.
- 8 Never put wine in the freezer to cool, because the sudden drop in temperature could damage it. 20-60 minutes in the fridge should suffice.
- 9 Don't leave wines for too long in the fridge, long cooling can deteriorate the quality.
- 10 Keep a wine cooler on a table to keep white and rose wines at an appropriate serving temperature.



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Lemesos

142 Agiou Andreou str.,
CY 3036 Lemesos (Limassol)
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22/A Agiou Georgiou str.,
CY 4047 Lemesos (Limassol)
Potamos Yermasoyias
(east entrance near Dasoudi beach)
Tel.: 25 323211, Fax: 25 313451

Lemesos Port

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(serving all cruiseships)
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Larnaka

Vasileos Pavlou square, CY 6023
Larnaka
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Larnaka International Airport

CY7130 Larnaka
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Pafos

8 Agoras str., CY 8010 Paphos
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63A Poseidonos Ave., CY 8042, Kato
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Pafos International Airport

Tel.: 26 007368 (serving all flights),
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2 Vasileos Stasioikou str., CY 8820,
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Europe investing in rural areas.