

<b>Existing wine names – Technical file</b>
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**I. NAME(S) TO BE REGISTERED**

Πάφος (Pafos)
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**II. APPLICANT'S DETAILS**

<i>Applicant's name and title:</i>	WINE PRODUCTS COUNCIL (ΣΥΜΒΟΥΛΙΟ ΑΜΠΕΛΟΟΙΝΙΚΩΝ ΠΡΟΪΟΝΤΩΝ)
<i>Legal status, size and composition (only for legal persons):</i>	SEMI-PUBLIC ORGANISATION GOVERNED BY PUBLIC LAW
<i>Nationality:</i>	Cyprus
<i>Address:</i>	86 FRANKLINOU ROOSEVELT AVENUE (PETRA BUSINESS CENTRE) 3011 LIMASSOL Cyprus
<i>Telephone:</i>	00357 25892892
<i>Fax:</i>	00357 25819305
<i>E-mail</i>	extaff@wpc.org.cy

**III. PRODUCT SPECIFICATIONS**

<i>Status:</i>	Documents attached:
<i>Ref.:</i>	704_2004.pdf

**IV. NATIONAL AUTHORISATION DECISION:**

<i>Legal reference</i>	REGULATORY ADMINISTRATIVE ACT (RAA) 119/2008 – AMENDING RAA 704/2004
<i>Legal reference</i>	REGULATORY ADMINISTRATIVE ACT 704/2004
<i>Legal reference</i>	REGULATORY ADMINISTRATIVE ACT (RAA) 206/2010 – AMENDING RAA 704/2004

<i>Legal reference</i>	REGULATORY ADMINISTRATIVE ACT (RAA) 213/2005 – AMENDING RAA 704/2004
<i>Legal reference</i>	REGULATORY ADMINISTRATIVE ACT (RAA) 150/2011 – AMENDING RAA 704/2004

## V. ONE SINGLE DOCUMENT

<i>Designation(s) to be registered:</i>	Πάφος (Pafos)(el)
<i>Equivalent term(s):</i>	Pafos(la)
<i>Traditional designation used:</i>	No
<i>Legal basis:</i>	Article 118(s) of Commission Regulation (EC) No 1234/2007
<i>This technical file contains amendments which have been approved in accordance with:</i>	
<i>Type of geographical indication:</i>	PGI – Protected Geographical Indication

### 1. WINE PRODUCT CATEGORIES

1. Wine
15. Wine from raisined grapes

### 2. DESCRIPTION OF THE WINE(S):

#### *Wine*

<i>Detailed characteristics:</i>
<p>1. 2000-2009 vintage red wines:</p> <ul style="list-style-type: none"> <li>- actual alcoholic strength: Average 13.1% vol.</li> <li>- reducing sugars: Average 2.6 g/l</li> <li>- total sulphurous acid: Average 66.8 mg/l</li> <li>- volatile acidity: Average 9.1 meq/l</li> <li>- total acidity: Average 69 meq/l</li> </ul> <p>2. 2001-2009 vintage white wines:</p> <ul style="list-style-type: none"> <li>- actual alcoholic strength: Average 13.1% vol.</li> <li>- reducing sugars: Average 2.5 g/l</li> <li>- total sulphurous acid: Average 118.2 mg/l</li> <li>- volatile acidity: Average 5.8 meq/l</li> <li>- total acidity: Average 68.2 meq/l</li> </ul>
<i>Organoleptic characteristics:</i>
1. White wines have the following characteristics:

- fruity and flowery aromas,
- pure aromas,
- high aromatic intensity,
- average body and aftertaste,
- good balance,
- metallic taste.

2.Red wines have the following characteristics:

- average colour intensity,
- fruity aromatic character,
- balanced acidity,
- soft tannins.

### **Wine from raisined grapes**

#### *Detailed characteristics:*

2007-2009 vintage wines:

- actual alcoholic strength: Average 15% vol.
- reducing sugars: Average 88.15 g/l
- total sulphurous acid: Average 120 mg/l
- volatile acidity: Average 12.5 meq/l
- total acidity: Average 79 meq/l

#### *Organoleptic characteristics:*

2007-2009 vintage wines have the following characteristics:

- moderately intense aromas,
- full body,
- good structure and complexity,
- pleasant acidity,
- average aftertaste.

### **3. TRADITIONAL TERMS**

#### **a. Part (a)**

Τοπικός Οίνος (Local Wine)

#### **b. Part (b)**

Μονή (Moni)

Μοναστήρι (Monastiri)
Κτήμα (Ktima)
Αμπελώνας (-ες) (Ampelonas (-es))

#### 4. OENOLOGICAL PRACTICES

##### a. Oenological practices

###### Wine

<i>Type of oenological practice:</i>	Specific oenological practice
<i>Practice description:</i>	
No restriction	

###### Wine

<i>Type of oenological practice:</i>	Vinification-related restrictions
<i>Practice description:</i>	
Minimum natural alcoholic strength by volume 11% vol. for red wines and 10% vol. for white and rosé wines.	
Vinification takes place in the same administrative area or in an adjacent one.	

###### Wine

<i>Type of oenological practice:</i>	Farming practice
<i>Practice description:</i>	
The vineyards must not be younger than 4 years with at least 168 vines per decare.	
Farming: Mechanical or chemical means in each wine year.	
Pruning: In each wine year.	

###### Wine from raisined grapes

<i>Type of oenological practice:</i>	Specific oenological practice
<i>Practice description:</i>	
No restriction	

### Wine from raisined grapes

<i>Type of oenological practice:</i>	Vinification-related restrictions
<i>Practice description:</i>	
Vinification takes place in the same administrative area or in an adjacent one.	

### Wine from raisined grapes

<i>Type of oenological practice:</i>	Farming practice
<i>Practice description:</i>	
The vineyards must not be younger than 4 years with at least 168 vines per decare.	
Farming: Mechanical or chemical means in each wine year.	
Pruning: In each wine year.	

**b. Maximum yields of wine****Wine**

<i>Maximum yield</i>
<p>For the varieties:</p> <ol style="list-style-type: none"><li>1. Chardonnay, Rhine Riesling, Sauvignon Blanc, Semillon: 11,000 Kg/ha*</li><li>2. Cabernet Franc, Cabernet Sauvignon, Merlot, Shiraz: 8,500 Kg/ha*</li></ol> <p>For other varieties:</p> <ol style="list-style-type: none"><li>1. White varieties: 14,000 Kg/ha*</li><li>2. Red varieties: 10,500 Kg/ha*</li></ol> <p>* There is a tolerance concerning the above yields per decare of vineyard, with an additional limit of up to 15% for each vineyard. After the tolerance limit is applied, vineyards of a variety with a higher yield may participate, given that these vineyards do not cover more than 10% of the total area participating in wine production and on condition that the total average yield per decare does not exceed the above yields after the addition of the tolerance limit.</p>

**Wine from raisined grapes**

<i>Maximum yield</i>
<p>For the varieties:</p> <ol style="list-style-type: none"><li>1. Chardonnay, Rhine Riesling, Sauvignon Blanc, Semillon: 11,000 Kg/ha*</li><li>2. Cabernet Franc, Cabernet Sauvignon, Merlot, Shiraz: 8,500 Kg/ha*</li></ol> <p>For other varieties:</p> <ol style="list-style-type: none"><li>1. White varieties: 14,000 Kg/ha*</li><li>2. Red varieties: 10,500 Kg/ha*</li></ol> <p>* There is a tolerance concerning the above yields per decare of vineyard, with an additional limit of up to 15% for each vineyard. After the tolerance limit is applied, vineyards of a variety with a higher yield may participate, given that these vineyards do not cover more than 10% of the total area participating in wine production and on condition that the total average yield per decare does not exceed the above yields after the addition of the tolerance limit.</p>

## 5. *DELIMITED REGION*

Administrative boundaries of the Province of Pafos
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### a. NUTS area

CY:	KYPROS / KIBRIS
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### b. Map of delimited region

<i>Number of maps attached</i>	1
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## 6. *AUTHORISED GRAPE VARIETIES*

### a. Inventory of key wine grape varieties

SAUVIGNON
SEMILLON
MERLOT NOIR
PALOMINO
EGIAT
LEFKADA
ALICANTE BOUSCHET
GRENACHE NOIR
CHARDONNAY
OFTHALMO
MARATHEFTIKO
MATARO
SHIRAZ
MALAGA
CABERNET SAUVIGNON
CABERNET FRANC
SULTANINA
CARIGNAN NOIR
XINISTERI
DOPIO MAVRO



**b. Wine grape varieties registered by the OIV**

Asyrtiko B
Sauvignon B
Omio N
Xinisteri B
Kypreiko Kokkino N
Ofthalmo
Giannoudhi N
Carignan Noir N
Cinsault Vrai N
Alicante Bouschet N
Shiraz
Grenache Noir
Riesling Italian
Trebbiano
Chardonnay B
Traminer B
Agiorgitiko N
Riesling Rhine
Altesse B
Gamay N
Vertzami N
Cabernet-Sauvignon N
Muscat of Alexandria B
Black Muscat
Maratheftiko N
Pinot Blanc B
Vlouriko N
Pinot Noir N
Cabernet Franc N
Semillon B
Merlot Noir
Soultanina B
Sylvaner B
Morocanella B
Mavro N
Mataro
Palomino
Muller-Thurgau B

Spourtiko B
Canella B
Moschato Samou
Moschato Aspro B
Promara B

**c. Other varieties:**

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## 7. LINK WITH THE GEOGRAPHICAL AREA

### Wine

#### *Details about the geographical area:*

##### 1. Natural factors:

The Province of Pafos lies in the southwestern part of Cyprus and is adjacent to the Province of Limassol in the east and the Province of Nicosia in the northeast. It covers an area of 1,395 square kilometres, representing approximately 15% of the total area of Cyprus.

Relief / soil characteristics: Semi-mountainous to mountainous relief, with moderate natural slopes at altitudes ranging from 150m to 1,140m, with average slopes of 0° to 30°, with mainly clay and limestone soils.

Climate characteristics: The climate in Pafos is Mediterranean, with warm and dry summers and mild winters.

Based on measurements taken in 1991-2005, the average daily temperature is approximately 18.7°C. The average daily temperature in summer ranges between 22.8°C and 25.7°C at low altitudes, and in winter it ranges between 11.8°C and 13.6°C.

There is an average of 9.3 sunshine hours per day.

The average annual rainfall is approximately 390mm. The higher levels of rainfall occur in the months of December, January, February and March, and there is minimum to zero rainfall in other months.

##### 2. Human factors:

Most varieties used for making wine are indigenous varieties grown in the area from ancient times; international varieties dominate at lower altitudes, as they are preferred by producers.

Maximum yields were set by the producers themselves (viticulturists and viniculturists) on the basis of empirical data collected over time and established officially in 2004 by national decrees. Authorised oenological practices are laid down in Community law; traditionally, however, the ones used are those relating to increasing/decreasing acidity, adding sulphites and clarifying-stabilising the wines.

On the basis of empirical data, producers found that grapes ripened better and had a higher sugar content. Therefore they set minimum natural alcohol strengths by volume, which were then established officially.

The planting method varies depending on the type of soil in each vineyard. There are various planting types in the area, particularly in formations determined by the different distances between vines.

The vines are formed primarily in cup shapes. Mechanical equipment is used in cultivation. Fertilisers are applied in certain areas, which is followed by irrigation. In most cases, plastic baskets are used in harvesting.

### *Product details:*

#### Detailed characteristics

##### 1. 2000-2009 vintage red wines:

- actual alcoholic strength: Average 13.1% vol.
- reducing sugars: Average 2.6 g/l
- total sulphurous acid: Average 66.8 mg/l
- volatile acidity: Average 9.1 meq/l
- total acidity: Average 69 meq/l

##### 2. 2001-2009 vintage dry white wines:

- actual alcoholic strength: Average 13.1% vol.
- reducing sugars: Average 2.5 g/l
- total sulphurous acid: Average 118.2 mg/l
- volatile acidity: Average 5.8 meq/l
- total acidity: Average 68.2 meq/l

#### Organoleptic characteristics

##### 1. White wines have the following characteristics:

- fruity and flowery aromas,
- pure aromas,
- high aromatic intensity,
- average body and aftertaste,
- good balance,
- metallic taste.

##### 2. Red wines have the following characteristics:

- average colour intensity,
- fruity aromatic character,
- balanced acidity,
- soft tannins.

### *Causal interaction:*

The above soil and climate characteristics, in conjunction with the human factor, have played a decisive role in the choice of varieties and the quality characteristics of the wines produced in the area. Most vineyards are on sloping ground with a southern orientation, which are additional factors affecting their potential and, in conjunction with the local climate, the vine growth.

The soil characteristics, the relief, the altitude, the temperature, the sunlight, the rainfall, the frost, etc. diversify the quality characteristics and the ripening of the grapes, as well as the resulting wine, therefore contributing to the significance of the geographical indication "Pafos".

## Wine from raisined grapes

### *Details about the geographical area:*

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The vines are formed primarily in cup shapes. Mechanical equipment is used in cultivation. Fertilisers are applied in certain areas, which is followed by irrigation. In most cases, plastic baskets are used in harvesting.

### *Product details:*

#### Detailed characteristics of 2007-2009 vintage wines:

- actual alcoholic strength: Average 15% vol.
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#### Organoleptic characteristics of 2007-2009 vintage wines:

- moderately intense aromas,
- full body,
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The above soil and climate characteristics, in conjunction with the human factor, have played a decisive role in the choice of varieties and the quality characteristics of the wines produced in the area. Most vineyards are on sloping ground with a southern orientation, which are additional factors affecting their potential and, in conjunction with the local climate, the vine growth. The soil characteristics, the relief, the altitude, the temperature, the sunlight, the rainfall, the frost, etc. diversify the quality characteristics and the ripening of the grapes, as well as the resulting wine, therefore contributing to the significance of the geographical indication "Pafos".

## 8. OTHER CONDITIONS

### Wine

<i>Legal framework:</i>	In national legislation
<i>Type of further conditions:</i>	Derogation for production in the delimited geographical region
<i>Description of conditions</i>	
<p>In accordance with relevant provisions laid down in national legislation, (Regulatory Administrative Act No 206/2010), vinification takes place in the same administrative area or in an adjacent one.</p> <p>Additional provisions laid down in national law (Regulatory Administrative Act No 294/2010) concerning the labelling of wines, in accordance with Article 70(1) of Regulation (EC) No 607/2009:</p> <ul style="list-style-type: none"> <li>• The terms indicating the harvest year shall appear on all wines with a PDO or PGI. This obligation shall not apply to packages of a nominal volume of 200 ml or less.</li> <li>• The terms listed in Part B of Annex XIV to Regulation (EC) No 607/2009 indicating the sugar content shall appear on the labels of all wines.</li> </ul>	

### Wine from raisined grapes

<i>Legal framework:</i>	In national legislation
<i>Type of further conditions:</i>	Derogation for production in the delimited geographical region
<i>Description of conditions</i>	
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## 9. SUPPORTING DOCUMENTS

### a. Other supporting documents:

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**VI. OTHER INFORMATION****1. INTERMEDIARY'S DETAILS:**

<i>Intermediary's name:</i>	WINE PRODUCTS COUNCIL
<i>Address:</i>	86 FRANKLINOU ROOSEVELT AVENUE (PETRA BUSINESS CENTRE) 3011 LIMASSOL Cyprus
<i>Telephone:</i>	00357 25892892
<i>Fax:</i>	00357 25819305
<i>E-mail</i>	extaff@wpc.org.cy

**2. DETAILS OF PARTY WITH A LEGITIMATE INTEREST**

<i>Name and title of the party with a legitimate interest:</i>	N/A
<i>Legal status, size and composition (only for legal persons):</i>	
<i>Nationality:</i>	Cyprus
<i>Address:</i>	N/A N/A N/A N/A Cyprus
<i>Telephone:</i>	N/A
<i>Fax:</i>	N/A
<i>E-mail</i>	extaff@wpc.org.cy

**3. LINK TO PRODUCT SPECIFICATIONS**

<i>Link:</i>	<a href="http://www.wpc.org.cy/en_PDOs_PGIs.html">http://www.wpc.org.cy/en_PDOs_PGIs.html</a>
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**4. APPLICATION LANGUAGE:**

Greek
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## ***5. LINK TO E-BACCHUS***

Pafos