

## **WINE – FLAVORS OF CYPRUS**

“WINE – FLAVORS OF CYPRUS” event will take place on Sunday 19<sup>th</sup> of June between 18:00 - 22:00 at the Old Port of Limassol Square.

All the registered local wineries will be invited to participate in order to present their wines to the Cypriot Oenophiles, all foreigners who permanently live in Cyprus and all foreigners who will be visiting Cyprus during the time of the event, targeting to project the Cypriot wines from mainly indigenous but also many other international grape varieties that are being cultivated in Cyprus, to bring the visitors in direct contact with the wine producers/oenologists/wine makers for the exchange of opinions, answering of any possible questions and introduce them and provide them with the chance to taste the award winning wines of the 13<sup>th</sup> Cyprus Wine Competition.

The set-up of the exhibitors will be decided based on the wineries participation.

Each winery will have it's own table where they will be able to present their wines and promote them, using their promotion banners and brochures.

The event program consists of the following:

1. Presentation/exhibition of the Cypriot wines by each winery and wine tasting
2. Music by saxophone or keys
3. Presentation of the production of 'palouzes' and 'siousioukkos'. In addition prepared 'palouzes' will be offered to the visitors.
4. Presentation of the 'Zivania' production as one of the noble wine products. During the process of the making of the 'Zivania', information will be provided to the visitors with regards to the harmful effects of the higher alcohols which are contained in the first extraction and that same should not be consumed.
5. Workshop about the proper way of presenting and serving the wine. The visitors will also have the opportunity to practice this activity, in the guidance of a professional sommelier.
6. Workshop about the proper way of tasting and evaluating the wines, in the guidance of a professional oenologist. The visitors will have the opportunity to practice evaluating the wines using their senses (vision, smell, taste). The practice will include practicing on how to detect the various aromas in the wines.
7. Presentation of pairing indigenous wine varieties and Commandaria with various traditional food products and related tasting.