

zivania festival

The Zivania Festival will take place for the eighth time in the picturesque village of Alona and Pelendri in Pitsilia area. During the festival, free zivania tastings and other delicacies will be offered to visitors.

Zivania production and promotional activities are closely supported by the Cyprus Tourism Organisation and the Troodos Tourism Board.



TROODOS TOURISM BOARD

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zivania... is a traditional alcoholic beverage made in Cyprus. A distillate produced from pomace (or marcs), the residue of grapes that were pressed during the wine making process (including the stems and seeds) mixed with high quality dry wines produced from the local grape varieties of Cyprus. The pomace - wine mixture is then distilled in special traditional distillation apparatus, producing Zivania. It is a strong drink, high in alcohol content, characterized by its unique taste and aroma. It is colorless and it's pleasantly alcoholic with a light aroma of raisins.

history of zivania

Zivania has been produced in Cyprus since the time The Republic of Venice ruled the island, around the end of the 14th century. Historical references on Zivania are few, probably because travellers and writers focussed on the excellent Cyprus wines, leaving Zivania behind. Giovanni Mariti in the late 18th century refers to a drink with the name "Aqua Vitae" and with a description that perfectly resembles Zivania. Evidence of its continued production during the Ottoman and British occupation of the island comes from writers such as the British writer Samuel Baker in 1879. Since 2004, Zivania has been protected under the EU regulations as a product unique to Cyprus and as such cannot be produced in any other country and marketed under that name.



Zivania
the spirit of Cyprus!

cheers!



ΚΟΙΝΟΤΙΚΟ
ΣΥΜΒΟΥΛΙΟ
ΑΛΛΟΝΑΣ



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The Green Heart of Cyprus

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production

In order to produce high quality Zivania, mature healthy grapes of the best quality are used. The grapes used, should be less than 13° in order to reach perfect fermentation. As soon as the fermentation process is complete the wine is transferred to the main container of the distillation apparatus, known as “kazani” and distillation process begins. The last Zivania taken out from the apparatus is called “porakos” and has a low alcohol content.

There are mainly three types of distillation:

- Only wine is used for the distillation
- Both wine and pomace are used for the distillation
- Pomace with water and weak Zivania (porakos) are used for the distillation.

storage and transportation

Zivania is usually stored in clean wooden galvanized metal containers that can be sealed in order to contain evaporation. During transportation good care is taken for not damaging the containers or allowing leakage or evaporation of Zivania.

usage

Beside enjoying Zivania as an alcoholic drink, Cypriots have been traditionally using it for several other purposes. It is used to treat wounds, for massaging sore body parts, as a remedy for colds, toothaches or as a warming-up shot during the cold winter months, especially at villages on the Troodos Mountains. In the old times, the main alcoholic drinks Cypriots used to consume were wine and Zivania. In some villages of Cyprus, cinnamon was added to Zivania giving it a nice red color and a fine aroma and flavor.

As Zivania ages, it becomes better and more aromatic. Aged Zivania was valued very highly and was kept for consumption during special occasions or as a treat for visitors.

consumption

Zivania is served ice-cold with raisins, almonds, walnuts, loukoumi, soutzouko and dry nuts. Appetizers like loukaniko (traditional Cyprus sausage), or lountza (traditional Cyprus smoked loin) and chiomeri complete the treat.



welcome to Alona village central square

Sunday November 5, 2017 at 10.00 a.m.

- Distillation process of zivania
- Preparation and free tasting of palouze
- Folkloric music with Mihalis Terlikkas and his Group and the “Vrakoforoi Kyprou” Group
- Traditional products for sale
- Food and beverage for sale
- Visit the local church and walk through the picturesque alleys of the village
- Visit the old traditional village house
- In the Art Gallery "The ROUDI" see the exhibition "With the aroma of Alona"
- Participate to the exciting treasure hunt around the village
- Visit the old village mill

The Troodos Tourism Board provides transportation from Lefkosia and Lemesos to the event's location. Fees for bus transportation: €5 per person.

Lefkosia: On Sunday November 5, 2017, busses will depart at 10.00 a.m. from the Cyprus Handicraft Centre and will depart from Alona at 3.00 p.m. For reservations: Tel 22674264, CTO Information Office Lefkosia.

Lemesos: On Sunday November 5, 2017, busses will depart at 9.30 a.m. from the CTO Information Office in Germasogeia and will depart from Alona at 3.00 p.m. For reservations: Tel 25323211, CTO Information Office Germasogeia.



welcome to Pelendri village square

Saturday November 11, 2017 at 3.00 p.m.
Sunday November 12, 2017 at 12.00 a.m.

SATURDAY NOVEMBER 11, 2017

- Distillation process of zivania
- Traditional music
- Food and beverage for sale

SUNDAY NOVEMBER 12, 2017

- Distillation process of zivania
- Preparation and free tasting of “palouze”
- Folkloric music and dancing
- Traditional products for sale
- Theatrical performance
- Children's corner
- zivania cocktails
- Food and beverage for sale
- Visit the local churches and walk through the picturesque alleys of the village

The Troodos Tourism Board provides transportation from Lefkosia and Lemesos to the event's location. Fees for bus transportation: €5 per person.

Lefkosia: On Sunday November 12, 2017, busses will depart at 10.30 a.m. from the Cyprus Handicraft Centre and will depart from Pelendri at 4.00 p.m. For reservations: Tel 22674264, CTO Information Office Lefkosia.

Lemesos: On Sunday November 12, 2017, busses will depart at 11.00 a.m. from the CTO Information Office in Germasogeia and will depart from Pelendri at 4.00 p.m. For reservations: Tel 25323211, CTO Information Office Germasogeia.

