PGI-CY-A1620 Larnaca

7. LINK WITH THE GEOGRAPHICAL AREA

Details of the geographical area:

1. Natural factors:

The province of Larnaca lies in the southeastern part of Cyprus and is adjacent to the province of Limassol in the west, the province of Nicosia in the north and the province of Famagusta in the east. It covers an area of 1229 sq. km and represents approximately 13% of the total area of Cyprus.

The vineyards are grown mainly in the villages of Anafotida, Vavatsinia, Kato Drys, Mazotos, Pano Lefkara and Odou.

Relief / soil characteristics: semi-mountainous relief, with moderate natural slopes at altitudes ranging from 100 m to 700 m, with average slopes of 0^{o} to 20^{o}.

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

Based on measurements taken in 1991-2005, the average daily temperature is approximately 19.6 ^{o}C. The average daily temperature in summer ranges between 25 ^{o}C and 27.6 ^{o}C at low altitudes, and in winter it ranges between 11.8 ^{o}C and 13.7 ^{o}C.

There is an average of 9.2 sunshine hours per day.

The average annual rainfall is approximately 351.5 mm. 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 since ancient times and are the varieties chosen by producers. The most widely grown varieties in the vineyards of Larnaca are Dopio Mavro, Xynisteri and Sultanas.

Maximum yields were set by the producers themselves (viticulturists and viniculturists) on the basis of empirical data collected over time and were 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 cup shape is the most widely used shape; however, the linear shape is used in most vineyards where sultanas are grown. The relief of the area plays an important role in choosing the system used. Mechanical equipment is used mostly in cultivation, and vineyards are rarely irrigated. In most cases, plastic baskets are used in harvesting.

Details of the product:

Detailed characteristics

2005-2007 vintage white wines:

- total alcoholic strength: Average 12.7% vol.

- reducing sugars: Average 1.7 g/l

- total sulphurous acid: Average 52.5 mg/l

- volatile acidity: Average 4.9 meq/l

- total acidity: Average 72.7 meq/l

Organoleptic characteristics

Following are the characteristics of the wines:

- typical features,

- smooth,

- low level of acidity.

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.

The soil characteristics, the relatively mild relief, altitude, the temperature, sunlight, rainfall, etc. have made the quality characteristics and ripening of the grapes, as well as the resulting wine, different, therefore contributing to the significance of the geographical indication “Larnaca”.

8. FURTHER CONDITIONS

Legal framework: In national legislation

Type of further condition: Derogation on the production in the demarcated geographical area

Description of the condition:

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

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:

- The terms indicating the harvest year shall appear on all wines with a PDO or PGI. Packages of a nominal volume of 200 ml or less are exempted from the obligation.

- 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.