

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1240

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

Κουμανδαρία

Transliteration KOYMANDARIA

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specifications.

Address

GEOGRAPHICAL AREA

The demarcated geographical area of Commandaria comprises fourteen wine communities in Cyprus as follows:

Άγιος Γεώργιος Συλίκου, Άγιος Κωνσταντίνος, Άγιος Μάμμας, Άγιος Παύλος, Αψιού, Γεράσα, Δωρός, Ζωοπηγή, Καλό Χωριό, Καπηλιό, Λάνια, Λουβαράς, Μονάγρι, και Συλίκου.

Ayios Georgios Silikou, Ayios Konstantinos, Ayios Mamas, Ayios Pavlos, Apsiou, Yerasa, Doros, Zoopiya, Kalo Chorio, Kapilio, Lania Louvaras, Monagri, and Silikou.

Transliteration Ayios Georgios Silikou, Ayios Konstantinos, Ayios Mamas, Ayios Pavlos, Apsiou, Yerasa, Doros, Zoopiysi, Kalo Chorio, Kapilio, Lania Louvaras, Monagri, and Silikou.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE
CONTRACTING PARTY OF ORIGIN

1. European Commission.

The recognition by the EU of Commandaria as a Protected Designation of Origin (PDO) for a wine as defined by article 107 of Regulation (EU) 1308/2013 of the European Parliament and of the Council establishing a common organization of agricultural markets, guarantees that Commandaria identifies a sweet wine that is originated in the Republic of Cyprus, and that its quality and distinctive characteristics are essentially or exclusively due to this particular geographical environment with its inherent natural and human factors.

Commandaria is registered since 17/02/2006 as a Cypriot PDO with a file number PDO-CYA1622 in the e-Ambrosia database.

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Unit F3 – Geographical Indications

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels
European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1240

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

Κουμανδαρία

Translittération KOYMANDARIA

PRODUIT(S)

1. **Vin**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant les cahiers des charges du produit.

Adresse

AIRE GÉOGRAPHIQUE

L'aire géographique délimitée de Commandaria comprend quatorze communautés viticoles de Chypre, à savoir:

Άγιος Γεώργιος Συλίκου, Άγιος Κωνσταντίνος, Άγιος Μάμμας, Άγιος Παύλος, Αψιού, Γεράσα, Δωρός, Ζωοπηγή, Καλό Χωριό, Καπηλιό, Λάνια, Λουβαράς, Μονάγρι, και Συλίκου.

Ayios Georgios Silikou, Ayios Konstantinos, Ayios Mamas, Ayios Pavlos, Apsiou, Yerasa, Doros, Zoopiyl, Kalo Chorio, Kapilio, Lania Louvaras, Monagri, and Silikou.

Translittération Ayios Georgios Silikou, Ayios Konstantinos, Ayios Mamas, Ayios Pavlos, Apsiou, Yerasa, Doros, Zoopiysi, Kalo Chorio, Kapilio, Lania Louvaras, Monagri, and Silikou.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA
PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

La reconnaissance par l'UE de Commandaria en tant qu'appellation d'origine protégée (AOP) pour un vin, tel que défini par l'article 107 du Règlement (UE) 1308/2013 du Parlement européen et du Conseil portant organisation commune des marchés agricoles, garantit que Commandaria désigne un vin doux originaire de la République de Chypre, et que sa qualité et ses caractéristiques distinctives sont essentiellement ou exclusivement dues à cette aire géographique particulière avec ses facteurs naturels et humains inhérents.

Commandaria est enregistré depuis le 17/02/2006 en tant qu'AOP chypriote sous le numéro de dossier PDO-CYA1622 dans la base de données e-Ambrosia.

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Unité F3 – Indications géographiques

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels
Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1240

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

Κουμανδαρία

Transcripción KOYMANDARIA

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

Dirección

ZONA GEOGRÁFICA

La zona geográfica delimitada de Commandaria comprende catorce comunidades vitivinícolas de Chipre:

Άγιος Γεώργιος Συλίκου, Άγιος Κωνσταντίνος, Άγιος Μάμμας, Άγιος Παύλος, Αψιού, Γεράσα, Δωρός, Ζωοπηγή, Καλό Χωριό, Καπηλιό, Λάνια, Λουβαράς, Μονάγρι, και Συλίκου.

Ayios Georgios Silikou, Ayios Konstantinos, Ayios Mamas, Ayios Pavlos, Apsiou, Yerasa, Doros, Zoopiysi, Kalo Chorio, Kapilio, Lania Louvaras, Monagri, and Silikou.

Transcripción Ayios Georgios Silikou, Ayios Konstantinos, Ayios Mamas, Ayios Pavlos, Apsiou, Yerasa, Doros, Zoopiya, Kalo Chorio, Kapilio, Lania Louvaras, Monagri, and Silikou.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

El reconocimiento por parte de la UE de Commandaria como Denominación de Origen Protegida (DOP) de un vino, tal y como se define en el artículo 107 del Reglamento (UE) 1308/2013 del Parlamento Europeo y del Consejo por el que se crea una organización común de mercados agrícolas, garantiza que Commandaria identifica un vino dulce originario de la República de Chipre, y que su calidad y características distintivas se deben esencial o exclusivamente a este entorno geográfico particular con sus factores naturales y humanos inherentes.

Commandaria está registrada desde el 17/02/2006 como DOP chipriota con un número de expediente DOP-CYA1622 en la base de datos e-Ambrosia.

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General Agricultura y Desarrollo Rural, Unidad F3 – Indicaciones Geográficas

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels
Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

**PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S)
(RULE 5(3))¹**

**DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES
(RÈGLE 5.3))**

**DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS
(REGLA 5.3))**

¹ The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

ADDITIONAL REQUIREMENTS
UNDER RULE 5(3) OF COMMON REGULATIONS UNDER THE LISBON
AGREEMENT AND THE GENEVA ACT-PARTICULARS CONCERNING THE
QUALITY, REPUTATION OR CHARACTERISTICS FOR KOYMANΔΑΡΙΑ PDO-CY-
A1622

(Derived and Translated in English from the Technical File / Single Document
Registered in EU e-Ambrosia)

I. NAME (S) OF APPLICATION FOR REGISTRATION

Κουμανδάρια (el)

II. APPLICANT CONTACTS

Name and title of the applicant:	Department of Agriculture-Ministry of Agriculture, Rural Development and Environment
Legal status, size and composition:	Public Administration
Nationality:	Cypriot
Address:	197 Franklin Roosevelt, 3045 Limassol, Cyprus P.O.BOX 55692 3781 Limassol, Cyprus
Telephone:	+357 25 877010
Fax:	+357 25 306532
Electronic address:	vitioeno@da.moa.gov.cy tgeorgiou@da.moa.gov.cy mshiakalli@da.moa.gov.cy ekoumasta@da.moa.gov.cy

III. PRODUCT SPECIFICATIONS

The product specifications are integrated in the Regulatory Administrative Act (K.D.P.) 314/2016 of 25th October 2016, referred as the Department of Agriculture (Commandaria) Decree, and described in detail at point V below.

IV. NATIONAL DECISION OF APPROVAL FOR PROTECTION

The Regulatory Administrative Act (K.D.P.) 314/2016 of 25th October 2016, referred as the Department of Agriculture (Commandaria) Decree, and repeals the Regulatory Administrative Act (K.D.P.) 214/2005.

V. SINGLE DOCUMENT

Name (or names) for registration:	Κουμανδαρία (in Greek)
Equivalent term (or terms):	Commandaria (in English)
Traditionally used designation:	-Κουμανδαρία (in Greek) -Commandaria (in English)
Legal base	Article 94 of Regulation (EU) 1308/2013
The technical file contains approved modifications according:	-Article 105 of Regulation (EU) 1308/2013 -Date of application through ISAAM on 28/12/17
Type of Geographical Indication	Protected Designation of Origin (PDO-CY-A1622)

1. CATEGORIES OF GRAPEVINE PRODUCTS

Legal base:	Part II, Annex VII of Regulation (EU) 1308/2013
Category (3)	Liqueur Wine
Category (15)	Wine from sundried grapes

2. DESCRIPTION OF THE WINE (S)

Category (3) - Liqueur Wine
Basic analytical characteristics (average values)

Actual alcoholic strength by volume at 20 degrees Centigrade (% vol.)	15.00
Total alcoholic strength by volume at 20 degrees Centigrade (% vol.)	25.60
Sum of glucose and fructose (g/l)	180
Total acidity (meq/l)	70
pH	3.8
Volatile acidity (meq/l)	18
Total sulfur dioxide (mg/l)	53
Basic organoleptic characteristics	
Visual aspect: deep and intense colour	
Nose: intense bouquet with concentrated aromas, long aromatic persistence and exceptional complexity	
Taste: rich and round body, exceptional balance between alcohol, and acid to sugar ratio, long aromatic persistence	

Category (15) - Wine from sundried grapes	
Basic analytical characteristics (average values)	
Actual alcoholic strength by volume at 20 degrees Centigrade (% vol.)	12.00
Total alcoholic strength by volume at 20 degrees Centigrade (% vol.)	24.90
Sum of glucose and fructose (g/l)	220
Total acidity (meq/l)	76
pH	3.7
Volatile acidity (meq/l)	23
Total sulfur dioxide (mg/l)	70
Basic organoleptic characteristics	
Visual aspect: intense colour	
Nose: moderate intense bouquet with concentrated aromas and very good complexity	
Taste: rich body, very good balance between alcohol, and acid to sugar ratio, medium aromatic persistence	

3. TRADITIONAL INDICATIONS

a. Element a)

Wine with Controlled Appellation of Origin (O.E.O.P.).

b. Element b)

- Moni
- Monastiri
- Ktima
- Ampelonas (-es)

4. OENOLOGICAL PRACTICES

4.1 Specific oenological practices

Category (3) - Liqueur Wine	
Specific oenological practices	-No specific restrictions. -The oenological practice of sweetening the Commandaria base wine is potentially permitted according to the provisions of Commission Delegated Regulation (EU) 2019/934, only after written authorization of the Department of Agriculture, and only with sweetening products produced from within the boundaries of the demarcated geographical area Commandaria.
Relevant restriction on making the wines	-It is produced from grape must of at least 204 g/l natural sugars at the harvest of the variety Xinisteri and 230 g/l natural sugars at the harvest of the variety Local Mavron, respectively. -After the sun drying, the grape must of both varieties-Xynisteri

	and Local Mavron-shall contain at least 374 g/l of natural sugars. -The extraction of the sundried grape must shall exclusively carried out with discontinue press. -The produced Commandaria base wine shall present without fortification a minimum percentage of actual alcohol by volume of 9.5 % vol. and the volatile acidity of the product shall not exceed 25 meq/l. -The oenological practice of fortification the Commandaria base wine is permitted for the production of Liqueur Wine by the use of neutral alcohol of wine and/or agricultural origin according to the provisions of annex I of Regulation (EC) 110/2008 of the European Parliament and Council. -The Commandaria base wine is aged in oak wood casks for at least a period of two years. -The wine making is exclusively permitted within the boundaries of the demarcated geographical area Commandaria. -The Commandaria base wine is permitted to be transferred outside of the demarcated geographical area Commandaria, only for the scope
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	of ageing and application of authorized oenological practices, and only when full compliance with the provisions of the Department of Agriculture (Commandaria) Decree of 2016, is achieved.
Cultural practice	-The vineyards shall: (a) Be registered in the Wine Registry. (b) Be not less than five years old. (c) Comprise at least 200 vines per decare. (d) Be formatted in a traditional gobelet shape. -Every viticultural year, the soil of the vineyards may be harrow cultivated or treated by chemical products. -Every viticultural year, the vines shall be pruned. -The irrigation of the vineyards is permitted only after written authorizations of the Department of Agriculture for the scope of endurance against severe drought occurred and better canopy/fruit management. -The harvest of grapes shall be placed in appropriate plastic cases.

Category (15) - Wine from sundried grapes	
Specific oenological practices	-The fortification of Commandaria base wine is restricted. -The oenological practice of sweetening the Commandaria base wine is potentially permitted according to the provisions of Commission Delegated Regulation (EU) 2019/934, only after written authorization of the Department of Agriculture, and only with sweetening products produced from within the boundaries of the demarcated geographical area Commandaria.
Relevant restriction on making the wines	-It is produced from grape must of at least 204 g/l natural sugars at the harvest of the variety Xinisteri and 230 g/l natural sugars at the harvest of the variety Local Mavro, respectively. -After the sun drying, the grape must of both varieties-Xynisteri and Local Mavro-shall contain at least 374 g/l of natural sugars. -The extraction of the sundried grape must shall exclusively carried out with discontinue press. -The produced Commandaria base wine shall present, without fortification, a minimum percentage of actual alcohol by volume of 9.5 % vol. and the

	volatile acidity of the product shall not exceed 25 meq/l. -The oenological practice of fortification the Commandaria base wine is permitted for the production of Liqueur Wine by the use of: (a) Neutral alcohol of wine and/or agricultural origin according to the provisions of annex I of Regulation (EU) 110/2008 of the European Parliament and Council. (b) Wine distillate according to the provisions of annex II of Regulation (EU) 110/2008 of the European Parliament and Council. -The Commandaria base wine is aged in oak wood casks for at least a period of two years. -The wine making is exclusively permitted within the boundaries of the demarcated geographical area Commandaria. -The Commandaria base wine is permitted to be transferred outside of the demarcated geographical area Commandaria, only for the scope of ageing and application of authorized oenological practices, and only when full compliance with the provisions of the Department of Agriculture
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	(Commandaria) Decree of 2016, is achieved.
Cultural practice	-The vineyards shall: (a) Be registered in the Wine Registry. (b) Be not less than five years old. (c) Comprise at least 200 vines per decare. (d) Be formatted in a traditional gobelet shape. -Every viticultural year, the soil of the vineyards may be harrow cultivated or treated by chemical products. -Every viticultural year, the vines shall be pruned. -The irrigation of the vineyards is permitted only after written authorization of the Department of Agriculture for the scope of endurance against severe drought occurred and better canopy/fruit management. -The harvest of grapes shall be placed in appropriate plastic cases.

4.2 Maximun yields

The maximum regulated yield is 6.000 kg per ha for both grape varieties- Xynisteri and Local Mavro, respectively.

5. DEMARCATED GEOGRAPHICAL AREA

The demarcated geographical area of Commandaria comprises fourteen wine communities as follows: Ayios Georgios Silikou, Ayios Konstantinos, Ayios Mamas, Ayios Pavlos, Apsiou, Yerasa, Doros, Zoopiysi, Kalo Chorio, Kapilio, Lania, Louvaras, Monagri and Silikou

5a NUTS area

CYPRUS / KYPROS / KIBRIS

5b Map of the demarcated geographical area

As per attached file.

6. MAIN WINE GRAPE VARIETY (IES)

The two exclusive grape varieties are:

-Xinisteri (white).

-Local Mavro (red).

7. LINK WITH THE GEOGRAPHICAL AREA

7.1 Natural factors

The demarcated geographical area of Commandaria is located north of Limassol district and the vineyards included within are planted from 400 m. - 900 m. above the sea level.

At the north-western side, the vineyards are planted on poor calcareous soil, with an average natural slope of 10 - 30° and an altitude of 400 m. - 700 m. At the north-eastern side, the vast majority of the vineyards are planted on volcanic soil as extended from Troodos mountainous range. Henceforth, the slope of the vineyards exceeds 30° and the altitude reaches 900 m. Therefore, the vineyards

are installed in terraces with traditional stone walls as a main anti-erosion measure.

The summer is hot and dry and winter is mild to cold at the northern slopes with an altitude more than 800 m. On the basis of temperature records kept 1991-2005, the daily average temperature is 17.7 °C. The daily average temperature in summer is 24.3 - 27.0 °C and in winter is 8.9 - 10.5 °C.

The daily average sunshine is 8.4 hours.

The annual average precipitation is 650 mm. December, January, February and March are the wettest months, while the others are more or less dry.

7.2 Human factors

The demarcated geographical area of Commandaria took its name from the foundation of “La Grande Commanderie”, since the era of the crusaders, the knights of the St. John’s Temple that conquered Cyprus at the 12th century. Therefore, Commandaria is considered as the wine with the oldest designation of origin.

Till today, Commandaria is produced with the same method as described by Hesiod in his manuscript “Achievements and Days” of 10th century B.C. “...they were used to let the grapes ten days under the sun and ten nights, and five days in the shade, and 8 days in the vessels...”.

During the period 1920-1925, where the cooperative movement extended all over Cyprus, the Commandaria production passed under the control of different communal wine enterprises within the demarcated geographical area.

The indigenous grape varieties Xinisteri and Local Mavro are exclusively those traditionally planted in the area of Commandaria by the local growers from generation to generation.

The maximum yield in the vineyards was defined by the wine growers on the basis of experiential evidence collected during the years of traditional practice and, at last, this has been legally framed in 1990. The grapes after the harvest

are sundried for an approximate period of two (2) weeks until the natural sugar concentration attains the desire legal level. The duration of sun drying process is relative to the climate conditions of the post-harvest season.

The authorized oenological practices are those defined by the current EU legislation.

The cultivated Commandaria area varies according to the topography, the structure and the texture of the soil. Usually, older vineyards are scattered, while younger ones are shaped in geometrical patterns in lines. They shall comprise at least 200 vines per decare and be formatted in traditional gobelet. Where possible, the soil of the vineyards is mechanically harrow cultivated.

The construction of traditional stone walls is also a critical human factor due to the steep topography and soil inclination.

7.3 Product details

As presented at point V 2 above (Description of the Wne).

8. FURTHER CONDITIONS

8.1 Legal framework

- Regulation (EU) 1308/2013 of the European Parliament and of the Council.
- Commission Delegated Regulation (EU) 2019/934.
- Commission Delegated Regulation (EU) 2019/33.
- Commission Implementing Regulation (EU) 2019/34.
- Commission Delegated Regulation (EU) 2018/273.
- Commission Implementing Regulation (EU) 2018/274.
- Regulation (EU) 2019/787 of the European Parliament and Council.
- Regulation (EC) 110/2008 of the European Parliament and Council.
- Excise Duty Law 91(I)/2004.

-Regulatory Administrative Act (K.D.P.) 314/2016 referred as the Department of Agriculture (Commandaria) Decree of 2016.

8.2 Type of further condition

A derogation of production in the demarcated geographical area Commandaria is permitted in certain cases outlined at point 8.3 (a) and (b) below.

8.3 Description of the condition

According to the provisions of the Department of Agriculture (Commandaria) Decree of 2016, the wine making is exclusively permitted within the boundaries of the demarcated geographical area Commandaria.

However:

- (a) The Commandaria base wine is permitted to be transferred outside of the demarcated geographical area Commandaria, only for the scope of ageing and application of authorized oenological practices, and only when full compliance with the provisions of the Department of Agriculture (Commandaria) Decree of 2016, is achieved.
- (b) The fortification of the Commandaria base wine is exclusively permitted for the production of Liqueur Wine under the provisions of annex I and II of Regulation (EU) 110/2008 of the European Parliament and Council.

9. SUPPORTING DOCUMENTS

9a Other documents

Regulatory Administrative Act (K.D.P.) 314/2016 referred as the Department of Agriculture (Commandaria) Decree of 2016.

VI. OTHER INFORMATION

1. CONTACTS OF THE INTERMEDIARY BODY

Name of the intermediary body:	Department of Agriculture-Ministry of Agriculture, Rural Development and Environment
Address:	197 Franklin Roosevelt, 3045 Limassol, Cyprus
	P.O.BOX 55692 3781 Limassol, Cyprus
Telephone:	+357 25 877010
Fax:	+357 25 306532
Electronic address:	vitioeno@da.moa.gov.cy
	tgeorgiou@da.moa.gov.cy
	mshiakalli@da.moa.gov.cy
	ekoumasta@da.moa.gov.cy

2. CONTACTS OF THE PART WITH LEGITIMATE INTEREST

Name and title of the part with legitimate interest:	Department of Agriculture-Ministry of Agriculture, Rural Development and Environment
Legal status, size and composition:	Public Administration
Nationality:	Cypriot
Address:	197 Franklin Roosevelt, 3045 Limassol, Cyprus
	P.O.BOX 55692 3781 Limassol, Cyprus
Telephone:	+357 25 877010
Fax:	+357 25 306532
Electronic address:	vitioeno@da.moa.gov.cy
	tgeorgiou@da.moa.gov.cy
	mshiakalli@da.moa.gov.cy
	ekoumasta@da.moa.gov.cy

3. LINK TO THE PRODUCT SPECIFICATIONS

-Department of Agriculture-Ministry of Agriculture, Rural Development and Environment.

-e-Ambrosia.

4. LANGUAGE OF APPLICATION

-Greek at the EU level.

-English at the level of third countries.

5. LINK WITH E-AMBROSIA

<https://ec.europa.eu/info/food-farming-fisheries/food-safety-and-quality/certification/quality-labels/geographical-indications-register>