

Dear Oenophile,

The Cyprus Oenophile Association delivers a series of lessons which offers the participant all the basic knowledge needed to appreciate wine and its history.

We are in the pleasant position to inform you that since 2016, these lessons have been certified by the Cyprus Certification Company and the participants will be certified as Wine Connoisseur having successfully passed a written test.



The next series of lessons will be done online due to the restrictive measures in place due to COVID-19. There will be five online evening lessons, each lasting 3 hours, to cover the theoretical part. Winetasting and other practical aspects such as serving, will be taught in two sessions lasting 3 hours each at a winery and at a restaurant, when physical presence is allowed. The dates will be decided by the majority of the participants once enough participants enroll.

Outline of the lessons:

1. THE HISTORY OF WINE

- The evolution of vines and wine from antiquity until today. The oldest winery of the world, the excavations in Erimi and the works of Maria Rosaria Belgiorno.

2. INTRODUCTION IN VITICULTURE

- Vine's growing cycle.
- VitisVinifera, Classification of vines, varieties, hybrids and clones
- Grape varieties in Cyprus and the World and how vines are multiplied.
- Phylloxera, how to fight it, production of grafted and rooted vine cuttings.
- The vine bud and its role.
- Quality factors: Climate, soil, variety.
- Characteristics of the wine grape varieties grow in Cyprus (native, traditional and foreign).

3. LEGISLATION

- Classification of wines internationally based on their quality.
- PGI wines in Cyprus - Regions
- PDO wines in Cyprus - Regions

4. INTRODUCTION IN THE ART OF WINE TASTING

- How to taste wine.
- General rules, wine organoleptic characteristics.
- How do we judge and describe a wine.
- Different stages of the optical examination of wine (colour, hue, maturation and aging).
- Aroma, categories (primary, secondary, tertiary and classification of the volatile aromatic compounds (fruity, floral, spicy).

5. THE TASTE OF WINE

- The basic tastes (sweet, sour, salty, bitter, Umami)
- Phases and technique of tasting wine.
- The sense of touch.
- How wine's temperature affects taste.
- Aftertaste and ratings.

6. INTRODUCTION IN THE ART OF THE SOMMELIER

- Serving wine.
- Serving temperatures.
- Presentation on how to open a bottle of wine.
- When do we serve the wine and what do we need to know.
- Order of serving different types of wine.
- Decanting red wine.
- Opening and serving champagne.
- Scoring sheets in competitions.

7. INTRODUCTION IN OENOLOGY

- Basic principles of white winemaking
- Basic principles of red winemaking
- Technology of producing white, red and roze wines.
- Technology of producing semi-dry and sweet wines.

8. SPARKLING AND SWEET WINES

- Regions, varieties and legislation.
- Production technology.
- Champagne types and label.
- Champagne appreciation.
- How to serve Champagne.
- Scoring sheets.

9. COMMANDARIA

- History
- Legislation
- The 14 villages of Commandaria
- Production of Commandaria from grape to glass.

10. THE CORK AND OTHER CLOSURES

- What is the cork.
- Production countries.
- Production technology.
- Other types of closures.
- What is tri-chloroanisole (TCA).

11. THE OAK BARREL

- The forests
- Different oak species
- Technology of productions
- Type of barrels
- Toasting
- Volume

12. THE GLASS BOTTLE

- The basic types (Bordeaux, Burgundy and Alsace)

13. COGNAC

- History
- Subregions
- Area and varieties
- Technology
- Types and quality ranking

- The angles' share

14. FOOD AND WINE MATCHING

- Basic principles
- Aromas and attributes of food
- Various combinations
- Wine and Cheese
- The French paradox.

15. WINE LABELLING

- Cypriot and Greek labels
- French, Italian and Spanish labels
- US and New World labels

16. THE WINERIES OF CYPRUS

- Location
- Year of foundation
- Main wines

17. BEAUJOLAIS NOUVEAU

- Where it is produced.
- Technology and grape variety.
- When it is consumed.

18. THE ACCESSORIES OF WINE

- Openers, Carafes, Drop stop, Coravin.

19. ORGANIC VITICULTURE – ORGANIC WINE

- Differences with conventional viticulture.
- Criteria

20. BIODYNAMIC VITICULTURE

- Basic principles

21. NATURAL WINE

- Basic principles

For the members of the Association, the cost of the lessons is €150/pp, and for non-members is €180/pp. The cost includes the following:

- The wines for wine tasting.
- The material given during the lessons.

For non-members, the fee also includes:

- Free registration to the Cyprus Oenophile Association (worth €10).
- Yearly subscription to the Association (worth €30).

All successful participants will receive a certificate of attendance by the Cyprus Oenophile Association and a Wine Connoisseur certificate by the Cyprus Certification Board if they successfully pass the written test.

To enroll:

- Contact Andreas Emmanouil at 99619140 or Michael Kountouros at 99552148.

The lessons are only the beginning of the beautiful experiences someone can have with the Cyprus Oenofiles Association. Soon after the restrictive measures are lifted, we will share together themed dinners, presentations, visits to wineries in Cyprus and abroad, and many more oeno-gastronomical experiences.