

Ερωτήσεις αμπελουργού:

1. Ποιες ποικιλίες αμπελιών καλλιεργούνται στην Κύπρο;

Which vine varieties are cultivated in Cyprus?

There are several varieties and each area in Cyprus produces the ones that are more likely to grow based on the type of soil it exists. In Cyprus we have the Cypriot black, Maratheftiko, Yiannoudi which are local ones and then we have Cabernet Sauvignon, merlot, Syrah, Grenache Rouge, Cabernet Franc, Chardonnay, Sauvignon Blanc others that we brought from abroad.

2. Ποιες ποικιλίες προορίζονται για να γίνουν κρασιά;

Which vine varieties are intended to become wine?

At the beginning we started with the vines that were imported from abroad but in the last years we have started with the type of vines that are being produced locally since they do not have so many expenses. For example, Maratheftiko, Yiannoudi, Xynisteri.

3. Ποιες ποικιλίες είναι για επιτραπέζιο σταφύλι;

Which vine varieties produce table grapes?

The Cypriot black grape, veriko and sultana.

4. Ποια είναι τα σοβαρότερα προβλήματα (αρρώστιες) που μπορεί να αντιμετωπίσει η καλλιέργεια του αμπελιού στην Κύπρο;

Which are the most serious problems(diseases)that the cultivation of vines face in Cyprus?

The most serious diseases are coming from abroad. In Cyprus we did not have any serious issues (bacteria) but since they wine makers started importing vines from abroad the issues became more and we are trying to face them in every single way. Our vines (Cypriot ones) could have been 200 or 200 years old, and they never had a disease (bacteria). The Cypriot Ministry of Agriculture tries to control the type of vines that are being imported in Cyprus.

5. Οι ποικιλίες που χρησιμοποιείτε είναι όλες Κυπριακές ή έχετε και ξένες;

Are the vine varieties all come from Cyprus or they come from abroad?

It is mostly Cypriot the varieties we have but there is a small portion of it that is from abroad. 70% of our production is being made from Cypriot vines and the rest 30% from imported vines. We follow the fashion, as you may see like most of the places around the area.

6. Ποια προϊόντα παράγετε εκτός από κρασί και επιτραπέζιο σταφύλι;
Which products do you produce except from wine and table grapes?

We produced everything that is being made from vines for example epsima, koumandaria, pallouze, jam and other local foods.

7. Για την παραγωγή του σουτζιούκκου ή του παλουζέ χρησιμοποιούνται συγκεκριμένες ποικιλίες σταφυλιών;
Are specific varieties of grapes used for the production of traditional Cyprus sweets called "soutzoukos" and "palouze"?

We usually use the Cypriot black grape and Xynisteri but mostly in the area that we are right now (Koilani village) is mostly Xynisteri.

8. Είναι τυποποιημένα τα προϊόντα και μπορούμε να τα βρούμε και στις υπεραγορές ή μόνο από την παραγωγή σας; Αν ναι, κάνετε και εξαγωγή στο εξωτερικό; Αν όχι, να μας δώσετε τους λόγους που δεν κάνετε εξαγωγή στο εξωτερικό.
Are your products sold only by you or at supermarkets? Do you sell them abroad? If not, can you give us the reasons you do not export them?

Yes, you may find them in the local supermarkets.

No, we do not sell them abroad because it is really costly for us.

9. Πόσα χρόνια μπορεί να ζήσει ένα φυτό αμπελιού; Είναι το ίδιο για όλες τις ποικιλίες;
How many years can a vine plant live? Do all the vine varieties live the same number of years?

As I mentioned before they could live for 200 or 300 years. It all depends on the amenities that each vine would have.

Not all the vine varieties last for the same amount of type. For example, the vines that are being brought from abroad usually they last around to 30-40 years. The ones we produce in Cyprus for example the Cypriot black and Xynisteri they could live for up to 200-300 years.

10. Τα Κυπριακά κρασιά μπορούν να ανταγωνιστούν τα εισαγόμενα σε διεθνείς διαγωνισμούς;

Can Cyprus wines compete the imported ones in international competitions?

Of course, they can. Especially the ones that are being produced from the people that studied abroad. Their education helps them to experiment on important vines and when they come to Cyprus, they try to create new ones (wines) with the Cypriot varieties of vines.

Thank you very much Mr. Marie for your time. Have a nice day.