C/2026/4993

30.9.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/4993)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Λευκωσία'

Ref. No. EU: PGI-CY-A1621-AM02 – 1.7.2026

1. **Name of product**

'Λευκωσία'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Cyprus

5. **Member State authority communicating the standard amendment**

Name

Ministry of Agriculture, Rural Development and the Environment – Department of Agriculture – Viticulture and Oenology Section

6. **Qualification as standard amendment**

The amendments concern (a) the description of the wine, (b) the classified wine grape varieties from which the wine is produced, and (c) the maximum yields per hectare.

The standard amendments in question fall under Article 24(4) of Regulation (EU) 2024/1143.

The purpose of these standard amendments is to improve the product specification of the protected geographical indication (PGI) 'Λευκωσία', without risking voiding the link to the geographical area set out in the single document or entailing further restrictions on the marketing of the product.

The amendment does not include a change in the name or in the use of the name or category of the product [as laid down for wine in Article 24(3)(a)(ii) of Regulation (EU) 2024/1143].

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

Title

Description of the amendments

Description

The standard amendments include:

(a) redrafting in accordance with the EU and/or national legislation in force on analytical characteristics, specifically replacing averages with minimum and maximum limits for the required parameters for white wines, as well as adding minimum and maximum limits for the required parameters for rosé and red wines;

(b) redrafting the organoleptic characteristics, specifically the parameters of 'appearance', 'aroma' and 'taste' for white wines have been supplemented/corrected with full descriptions, and the organoleptic qualities of rosé and red wines have been added;

(c) updating the specific wine grape varieties, including correcting the names in accordance with the new national classification in force and the 'Vasilissa' variety has been added;

(d) the maximum yields per hectare have been differentiated/corrected according to the wine type (white, rosé and red).

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of the wine

'Λευκωσία'

Ref. No. EU: PGI-CY-A1621-AM02 – 1.7.2026

1. **Name(s)**

'Λευκωσία'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Country to which the demarcated geographical area belongs**

Cyprus

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine or wines**

Grapevine product

White wine

Organoleptic characteristics

Visual appearance

In the glass the wine is a clear, greenish yellow in colour that can turn more yellow after pre-fermentation extraction at a low temperature, followed by possible post-fermentation ageing on the lees and stirring (*sur lies* and *bâtonnage*), and/or ageing in a wooden barrel or in the bottle.

Aroma

The bouquet consists of aromas of white-fleshed fruit, tropical fruit and flowers depending on the varieties from which it is produced and the winemaking technique used, and possibly notes of spice after maturation/ageing in wooden barrels.

Taste

On the palate the wine is full-bodied due to the natural alcohol, minerality and lively acidity with an aromatic aftertaste that lingers for a moderate amount of time.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	20
Minimum actual alcoholic strength (in % volume):	10
Minimum total acidity:	46,6
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	200

Additional information regarding analytical characteristics

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☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Red wine

Organoleptic characteristics

Appearance

In the glass the wine is clear with violet highlights and various shades of deep red in colour that may turn brick red after ageing in the bottle.

Aroma

The bouquet is complex and consists of scents of red fruit and herbs depending on the grape varieties from which it was produced and the winemaking technique used, possibly with notes of spice after maturation/ageing in wooden barrels.

Taste

On the palate the wine is full-bodied due to the natural alcohol and has a good structure with robust tannins, balanced acidity and a medium to long aromatic finish.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	20
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	46,6
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

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☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Rosé wine

Organoleptic characteristics

Appearance

The wine is clear and onion skin, salmon or rose to other shades of red in colour.

Aroma

The bouquet consists of aromas of red berries and herbs depending on the grape varieties from which it is produced and the winemaking technique used.

Taste

On the palate the wine is full-bodied due to the natural alcohol, minerality and lively acidity with an aromatic aftertaste that lingers for a moderate amount of time.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	20
Minimum actual alcoholic strength (in % volume):	10
Minimum total acidity:	46,6
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	200

Additional information regarding analytical characteristics

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

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Type of oenological practice

Restrictions on winemaking

Description

The vineyards must be entered in the vineyard register of the competent authority, and be not less than 4 years old, with at least 168 plants per decare.

Cultivation: mechanical or chemical means every wine-growing season.

Pruning: every winegrowing season.

Winemaking practice

—

Type of oenological practice

Restrictions on winemaking

Description

Vinification must take place in the relevant administrative area or the immediate vicinity.

7.2. *Maximum yields*

All wines / category / variety / type

White wine

Maximum yield

Maximum yield:	14 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Rosé wine

Maximum yield

Maximum yield:	10 500
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Red wine

Maximum yield

Maximum yield:	10 500
Maximum yield unit:	kilograms of grapes per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Alicante Bouschet

— Altesse

— Cabernet Franc

— Cabernet Sauvignon

— Carignan – Carignan Noir

— Chardonnay

— Chenin Blanc

— Cinsaut – Cinsault, Oeillade

— Gamay – Gamay Noir

— Gewurztraminer – Traminer

— Grenache – Grenache Noir

— Malbec

— Malvasia Bianca

— Malvasia Grossa

— Malvasia Lunga

— Malvasia di Candia – Malvasia Aromatica

— Merlot – Merlot Noir

— Mourvedre – Mataro

— Mueller Thurgau – Muller Thurgau

— Palomino

— Pinot Blanc

— Pinot Noir

— Riesling – Rhine Riesling

— Sangiovese

— Sauvignon Blanc

— Semillon

— Sylvaner

— Syrah – Shiraz

— Ugni Blanc – Trebbiano

— Viognier

— Zinfandel – Primitivo

— Agiorgitiko

— Athiri – Athiri Aspro [White Athiri]

— Athiri Mavro – Mavrathiro

— Assyrtiko

— Vasilissa – Vasilissa Morocanella

— Vertzami – Lefkada

— Vlouriko – Flouriko

— Giannoudi

— Thrapsathiri

— Canella

— Korinthiaki

— Limnio

— Mandilaria

— Maratheftiko – Vamvakada, Pampatzia

— Mavrodaphne

— Mavrotragano

— Mavro – Local Mavro Ambelisimo

— Morocanella

— Moschato Alexandreias – Malaga, Muscat of Alexandria

— Moschato Amvourgou – Black Muscat, Muscat Hamburg

— Moschato Aspro [White Muscat] – Muscat duotone, Moschato Samou [Muscat of Samos]

— Moschato Kyprou [Cyprus Muscat]

— Moschofilero

— Xinomavro

— Xynisteri

— Ophthalmo

— Promara

— Rhoditis / Roditis

— Sultanina / Soultanina – Soultana

— Spourtiko

9. **Concise definition of the demarcated geographical area**

Administrative boundaries of the district of Nicosia

10. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☑ a distinctive quality

☑ other characteristics

Category of the grapevine product

1. Wine

Summary of the link

In the case of the 'Λευκωσία' protected geographical indication (PGI), the causal link between the geographical origin of the grapevine products is due to specific natural and human factors that have a strong impact on the organoleptic characteristics of the wines produced, as described in the 'Description of the wines' section.

A. Natural factors

The district of Nicosia is located in the northern part of the areas of Cyprus over which the Republic of Cyprus exercises effective control and borders the district of Paphos to the south-west, the district of Kyrenia to the north, the district of Larnaca to the south-east, the district of Famagusta to the east and the district of Limassol to the south. It covers an area of 2 717 square kilometres and represents around 30 % of Cyprus's total area.

Relief and soil characteristics

Mountainous relief, steep natural slopes at altitudes ranging from 500 m to 1 300 m, on an average gradient of 20° to 40°, with many ravines and mountain ranges, and volcanic, stony and infertile soil. The ground is usually formed into terraces and is held in place by traditional dry stone walls to enable vineyards to be planted and cultivated.

Climate characteristics

The climate of the Nicosia district is no different from the general Mediterranean climate which characterises Cyprus as a whole. Average temperatures vary according to the terrain and altitude. The main climate characteristics are the hot and dry summers from mid-May to mid-September, and the mild winters from November to February. Nicosia's wine-growing areas are mainly located on the northern slopes of the Troodos mountain range. The average daily temperature in summer ranges between 23 °C and 26 °C, and in winter between 7 °C and 8 °C. There is an average of 8 hours of sunshine per day. The average annual rainfall is between 600 and 950 millimetres, with the highest rainfall in the months of December, January, February and March, while the remaining months of the year have little or no rainfall. Snow usually falls in areas with altitudes of over 1 000 metres in the two-month period from December to January.

The conditions for water stress are created in the vines by all the aforementioned factors, specifically: the relatively shallow and infertile soils, warm climate and low rainfall. The yields are relatively small, with the natural concentration of the components conferring the aromatic character and structure in the mouth characteristic of the wines of the geographical origin, as described in the section 'Description of the wines'.

B. Human factors

Since the vineyards are planted on infertile and sloping land, their maintenance is particularly difficult. The majority of vineyards are planted in an irregular fashion. The vines are generally trained using the traditional *gobelet* [goblet] method and the range of varieties produced comprises mainly Mavro, Xynisteri and Maratheftiko. Maximum yields were set by the producers themselves – vine growers and winemakers – on the basis of empirical data collected over time and were officially laid down in 2004 by national legislation. The construction of terraces and traditional dry stone walls also constitute significant human interventions in this area. The permitted oenological practices are those laid down in EU legislation, while national legislation lays down the minimum levels for the natural alcoholic strength by volume.

Causal interaction

The specific human factors, in conjunction with soil and climate characteristics, determine how the link with the 'Λευκωσία' PGI is expressed. In particular, the soil characteristics of volcanic origin, with mainly gabbro and diabase rocks, the steep mountainous terrain, the relatively high altitude with gradients and shallow soil, the temperature, sunlight, higher rainfall and the way the vines are trained into the traditional *gobelet* or goblet shape give all the wines from this geographical area their exuberant alcohol content and the red wines their structure with robust tannins. The specific human factors, in conjunction with soil and climate characteristics, determine how the link with the 'Λευκωσία' PGI is expressed.

11. **Further applicable requirements**

Title of the requirement / derogation

Vinification must take place in the demarcated area itself or the immediate vicinity

Legal framework

National legislation

Type of further requirement / derogation

Derogation for production in the demarcated geographical area

Description of the requirement / derogation

In accordance with national legislation (Regulatory Administrative Act (RAA) 536/2014), vinification takes place in the demarcated area itself or in the immediate vicinity.

Title of the requirement / derogation

Compulsory particulars concerning the wine's sugar content

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement / derogation

In accordance with national legislation (RAA 52/2016), particulars relating to the sugar content of the wine are now compulsory.

Title of the requirement / derogation

Mandatory indication of the vintage year

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement / derogation

In accordance with national legislation (RAA 52/2016), indication of the vintage year is now compulsory. The obligation does not apply to packaging with a nominal volume equal to or less than 200 millilitres, or to wines that do not fulfil the requirements for the optional indication of the vintage year, as laid down in Article 49 of Regulation (EU) 2019/33.

Electronic (URL) reference to the publication of the product specification

https://bit.ly/3SFwsM8