**TECHNICAL SPECIFICATIONS FOR THE   
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

**NAME OF THE GEOGRAPHICAL INDICATION**

Ζιβανία / Τζιβανία / Ζιβάνα (Zivana)

**PRODUCT CATEGORY**

Spirits

**COUNTRY OF ORIGIN**

Cyprus

**APPLICANT**

Wine Products Council of Cyprus

86, Franklin Roosevelt Avenue

Petra Business Centre

3011, Limassol

Cyprus

**PROTECTION IN THE COUNTRY OF ORIGIN**

*Date of Protection in the European Union:* 15.1.2008

*Date of Protection in the Member State:* Zivania is protected in Cyprus since 1949 primarily based on the Supplies and Services (Zivania Control) Order which was published on 8 of September, 1949 at Cyprus Gazette, Suppl. No. 3. The name “Ζιβανία/ Τζιβανία/ Ζιβάνα” (Zivania/Tzivania/Zivana) and provisions of appropriate use of the name are regulated in the Control of the Wine Industry (Zivania Control) Regulations of 1998 to 2002.

Zivania is also protected as a trademark (No.45092, class 33) of 2 May 1996, the legal Proprietor of which is the Wine Products Council. Every Authorized User can legitimately use the Mark only in accordance with National Regulations and subject to the approval of the Proprietor.

**PRODUCT DESCRIPTION**

Zivania is a “grape marc spirit” (point 6 of Annex II of Regulation (EU) 110/2008) that is produced exclusively from grape marc fermented and distilled either directly or through water vapour. A quantity of lees may be added to the grape marc. The alcoholic strength by volume shall be between 43% vol. and 52% vol. It shall contain a quantity of volatile substances equal to or exceeding 140 gr/hl of 100% vol. alcohol and shall have a maximum methanol content of 200 gr/hl of 100% vol. alcohol.

Zivania is the traditional spirit drink produced in Cyprus. It is made under the provisions of the category 'Grape marc' as defined in Annex II of Regulation (EC) No 110/2008. Additional provisions apply under national legislation, such as the use of indigenous grape varieties of Cyprus, and the alcoholic strength of between 43 and 52% vol.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Zivania may be produced in any region that is under the effective control of the Government of the Republic of Cyprus.

**LINK WITH THE GEOGRAPHICAL AREA**

**1. Historical background**

The procedure of distillation for the production of Zivania was done through the use of a simple alembic which dates back to the Alexandrine period. The method was not perfected until later on in the 12th century, when Venetian alchemists brought their own method of distillation to Cyprus.

Through the use of a technique developed by themselves, Cypriot farmers took distillates from the remnants of winemaking (wine lees and grape must of less than 13° Baume) known as “zivana”, which they used as a drink or for medicinal purposes. Consequently, the distillate became known as Zivania.

**2. A unique traditional approach – The human factor**

The British writer Sir Samuel White Baker, in his reference to Zivania, reported in 1879: "...the refuse of skins and stalks is laid upon one side to ferment for the manufacture of raki, or spirit, by distillation…”. The mixture is transferred to the main container of the distillation apparatus, called “kazani” and the distillation process begins. The first distillate that comes from the distiller has the highest alcohol content and is called “kefales”, while the last taken out of the apparatus has low alcohol content and it is called “porakos”.

The traditional distillation boiler:

It is made up of the oven (klivanos), which helps to heat up the system, the cauldron (kazani), which is normally made of copper or tin-plate. The residue of pressed grapes to be distilled is placed inside with a certain amount of water or wine. The cover or lid (kappaki), closes the cauldrond before it hermetically sealed, usually with some dough, so that no losses are incurred. The lid is spherical and there is a spherical protuberance on the top. A copper pipe (loulles) connects the main cauldron with the cooler. The cooler (dani), usually a barrel or a reservoir, or even a specially made in large clay pot (pithari), in which there is water in order to liquefy the distillate. Inside the barrel, there is a snake-like hosepipe that ends up in a clay jug (kouza) or tin pot, where the distillate is collected.

Procedure:

A type of wild bush called “mazia” is placed at the bottom of the cauldron, so that the pressed-grape residue does not stick and burn, thus imparting a burnt aroma on the Zivania. Once the cauldron is loaded, it is sealed with the lid, the copper pipe is connected and the wood is lit in the oven. When the liquid starts to flow (these first drops are called the Heads), the fire is reduced so that the distillation takes place at a steady pace and the flow is regular. The heads are collected in a separate vessel and will not be used for anything because they contain undesirable elements and a large quantity of methanol. The alcohol grades of the Zivania are often checked and when it reaches 16 grades (40% vol.) it is collected in a different container. The flow of the so-called tails or “porakos” then begins until the alcohol volume eliminates. The tails are re-distilled with the next load.

**3. Specificity**

The traditional use of indigenous wine varieties and its inherent characteristics (aromas and flavours), which cannot be found elsewhere (outside Cyprus) add to the specificity and authenticity of the product. Zivania is colourless with a distinct light aroma of raisins and with typical alcohol content is 45% by volume. It contains no sugars, has no acidity and it is served ice-cold.

The wide uses of the traditional distillation approach which varies from similar techniques used abroad and the composition of the blended materials adds to the specificity of the production process.

**4. Authenticity established through research work**

To establish the authenticity of Zivania chemical studies were contacted to investigate which of the metals analysed constitute diagnostic parameters that establish authenticity. The results of the studies establish that Zivania is related to the unique geological and climatic conditions existing on the island of Cyprus.

(i) A study was conducted by the National laboratory which was published in Journal of Agricultural and Food Chemistry in 2003 Oct 8;51(21):6233-9 titled “Authenticity of the traditional Cypriot spirit Zivania on the basis of metal content using a combination of coupled plasma spectroscopy and statistical analysis”.

Sixty-eight alcoholic beverages ranging in alcoholic degree between 40 and 55 from different countries were analyzed for their 16 most abundant metal elements using inductively coupled plasma (ICP) spectroscopy. The results were analyzed statistically using two different types of analytical methods: canonical discriminant analysis and classification binary trees. The aim of this study was to investigate which of the metals analyzed constitute diagnostic parameters that establish authenticity of the traditional Cypriot spirit Zivania. The two statistical methods revealed that Mg, Zn, and Cu are promising distinctive parameters capable of differentiating Zivania from other spirits similar in alcoholic degree. It is believed that this differentiation in metals between the alcoholic beverages examined is related to the unique geological and climatic conditions existing on the island of Cyprus.

(ii) A second research which was published in Journal of Agricultural and Food Chemistry in 2005 Jun 29;53(13):5067-73 titled “Chemometric characterization of the Cypriot spirit Zivania”

In 42 alcoholic beverages produced in Cyprus and other countries, 26 chemical and physical-chemical variables were determined by HPLC and GC chromatography, (1)H NMR and ICP spectroscopy, and other techniques. Data were processed using multivariate chemometric techniques, involving principal component analysis, cluster analysis, regularized discriminant analysis, and classification and regression trees. Zivania can be differentiated from beverages from other countries. Using 2- and 3-methyl-butanol, 2-methyl-propanol, furfural, methanol, and the alcoholic grade and the chemical shift of -CH(3) in (1)H NMR spectra as features, a nearly correct classification for Zivania was achieved

**5. Popularity**

Zivania has been the dominant traditional spirit drink of the Island for centuries. To this day and specifically in the rural areas it is still consumed as the only family aperitif. In recent years is gaining popularity among young consumers in the urban areas of Cyprus while exports have sharply increased during the last decade.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

According to the rules on regulation and control of wine industry (control of "Zivania") from 1998 to 2002, the following labelling requirements apply:  
  
All information will be entered in at least one of the official languages ​​of Cyprus and any other language of the European Union, so that the consumer understands each of the data.

**CONTROL BODY**

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