



Department
of Agriculture

MINISTRY OF AGRICULTURE, RURAL
DEVELOPMENT AND ENVIRONMENT

Cocktails

from Cyprus

tradition with a twist



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of Agriculture**



TRADITION WITH A TWIST

Cyprus has a long-standing history in vine cultivation and wine-making, always managing to remain dynamically on the scene; an endeavour that is achieved due to the willingness and hard efforts of its people: The professionals in all aspects of the wine and spirits sector, who are lively on the front, changing for the better, so as to be one step ahead of customer needs in the contemporary era.

The cocktail recipes presented in this publication are proof of the above constant efforts to improve and engage with the contemporary consumer: Traditional flavours of locally produced goods are presented in an alternative, more creative and modern way.

This publication is the outcome of the cooperation of the Department of Agriculture with the Cyprus Bartenders Association, that creatively presents fresh recipes of long drinks on the basis of Cypriot wines and spirits.

Enjoy responsibly.



Sweet Hell

by Savviki Evangelou

INGREDIENTS

4cl brandy

3cl orange liqueur

15cl Xynisteri wine

10cl peach juice

1cl rose cordial

GARNISH

Fisalis

MIXING TECHNIQUE

Shake, Build



Vino Coalda Kokkino

by Jarek Iwanowski

INGREDIENTS

10cl Maratheftiko wine
3cl raspberry purée
1cl chocolate syrup
1.5cl fresh lime juice
1.5cl orange liqueur
2cl brandy

GARNISH

Grapes, Lemon zest

MIXING TECHNIQUE

Shake



Heaven

by Michalis Kyprianou

INGREDIENTS

1cl Zivania

10cl Xynisteri wine

2cl elderflower syrup

6cl sparkling water

1cl melon syrup

lime wedges

GARNISH

Orange, Lemon, Pineapple
leaves, Cherry, Mint

MIXING TECHNIQUE

Muddle, Shake, Top up



The original

by Sotiris Savvides

INGREDIENTS

9cl rosé wine

1cl Zivania

2cl butterscotch syrup

4pcs of fresh kumquats

1cl fresh lime juice

GARNISH

Vanilla, Kumquat

MIXING TECHNIQUE

Muddle, Shake



Flame of Love

by Stelios Papadopoulos

INGREDIENTS

7cl ouzo

4cl lemon squash

30cl Xynisteri wine

2cl rose cordial syrup

GARNISH

Apple

MIXING TECHNIQUE

Shake



Golden King

by Marios Zeniou

INGREDIENTS

9cl Xynisteri wine

2cl brandy

4cl Commandaria

8cl apple juice

1cl peach juice

1cl mandarin liqueur

GARNISH

Orange, Physalis

MIXING TECHNIQUE

Shake



Xylfar

by Samouel Papageorgiou

INGREDIENTS

2cl Zivania

1cl lemon liqueur

2cl strawberry syrup

6cl peach juice

9cl Xynisteri wine

GARNISH

Grapes, Peach

MIXING TECHNIQUE

Shake



Peazoo

by Haris Neokleous

INGREDIENTS

18cl Xynisteri wine

5cl peach purée

3cl ouzo

GARNISH

Orange zest, Orange, Brown
sugar, Cinnamon powder

MIXING TECHNIQUE

Shake



Cool Mandarin

by Fotini Mamprouk Pishia

INGREDIENTS

9cl Xynisteri wine

2cl Zivania

2cl lime liqueur

1cl mandarin syrup

5cl pineapple juice

1 dash of ouzo

GARNISH

Lime peel, Orange peel,
Physalis, Cloves

MIXING TECHNIQUE

Shake



Spring Cobbler

by Stefanos Athanasiou

INGREDIENTS

9cl Xynisteri wine

2cl brandy

3cl lichée liqueur

3cl apple juice

1cl orange liqueur

4cl lime-flavoured non-caffeinated soft drink

GARNISH

Green apple, Cherry

MIXING TECHNIQUE

Shake



Shiny Grape

by Leonidas Filippou

INGREDIENTS

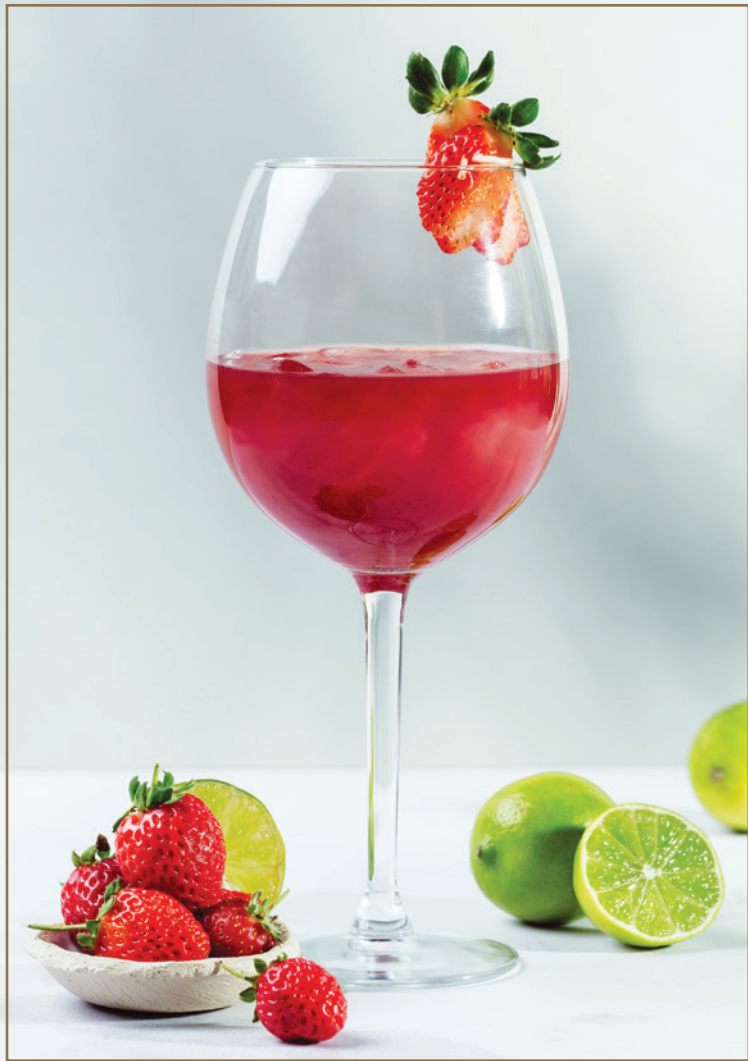
3cl brandy
9cl Xynisteri wine
8cl orange juice
2cl caramel syrup
2cl fresh lemon juice
thyme
strawberry jam

GARNISH

Lemon, Thyme

MIXING TECHNIQUE

Shake



Liber

by Andreas Tarasov

INGREDIENTS

1cl brandy
2cl Commandaria
9cl Xynisteri wine
3cl cherry juice
2cl fresh lime juice
1.5 cl strawberry purée

GARNISH

Strawberry, Mint,
Lemon, Lime

MIXING TECHNIQUE

Shake



Sytcha tou Paradisou

by Krisztian Gyokeres

INGREDIENTS

2cl Commandaria

9cl Xynisteri wine

2cl strawberry purée

1pc fresh fig

1cl caramel syrup

4cl pineapple juice

GARNISH

Fig, Thyme

MIXING TECHNIQUE

Shake



Velvet Emotion

by Michalis Demetriades

INGREDIENTS

9cl rosé wine
2cl lemon liqueur
1.5cl brandy
2cl cherry syrup
2cl strawberry syrup
4cl pomegranate juice

GARNISH

Mint, Strawberry

MIXING TECHNIQUE

Shake



Symposium

by Chris Pakalns

INGREDIENTS

9cl Xynisteri wine
1cl orange liqueur
1cl passion fruit purée
2cl raspberry purée
2cl orange juice

GARNISH

Orange, Raspberries

MIXING TECHNIQUE

Shake



Bulle-Rouse

by Constantinos Philippides

INGREDIENTS

9cl rosé wine
1.5cl red grapefruit flavoured vodka
1cl Crème de Cassis
1cl orange liqueur
1cl vanilla syrup
red grapefruit zest

GARNISH

Mango, Blueberries, Mint

MIXING TECHNIQUE

Shake



Wine Therapy

by Nikolay Ivanov

INGREDIENTS

9cl Xynisteri wine

2cl rum

4cl rum with coconut

4cl orange juice

GARNISH

Orange peel, Cherry

MIXING TECHNIQUE

Shake



Sweet Kiss

by Sofoklis Charitos

INGREDIENTS

10cl Xynisteri wine
2cl vodka mandarin
2cl orange liqueur

GARNISH

Kumquat, Mint

MIXING TECHNIQUE

Shake



Rose lips

by Antonis Stylianou

INGREDIENTS

9cl Xynisteri wine

4cl vodka vanilla

1cl ouzo

1cl whiskey liqueur

GARNISH

Vanilla, Lemon

MIXING TECHNIQUE

Shake



Nightmare

by Kyriakos Asiotis

INGREDIENTS

9cl Xynisteri wine

3cl vodka

2cl orange liqueur

2cl rum with coconut

2.5cl cranberry juice

2.5cl orange juice

GARNISH

Orange, Cherry

MIXING TECHNIQUE

Shake



Green Passion

by Costas Pishias

INGREDIENTS

2cl green apple syrup

2cl pistachio syrup

9cl Xynisteri wine

tonic water

GARNISH

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MIXING TECHNIQUE

Build, Top up



INDIGENOUS VARIETIES OF WINE-PRODUCING GRAPES

The indigenous varieties of wine-producing grapes of Cyprus, from which the wines and spirits presented in the recipes of this publication are produced:

Xynisteri: White variety widely-acknowledged and very popular, with predominant aromas of white-fleshed citrus fruits.

Maratheftiko: Indigenous red variety that produces exuberant wines, strong in alcohol and an extract with manifestations of violet and small red forest fruits aromas, aromatic herbs of the Cypriot countryside and spices such as vanilla, cinnamon and black pepper; wines constituting proof that Cyprus produces terroir wines.

Ntopio Mavro: A leading variety that participates in the production of a plethora of wines and spirits, especially in the well-known **Commandaria** and the traditional **Zivania**, two Cypriot products that are registered as Protected Designation of Origin and Geographical Indication products, respectively.



MIXING TECHNIQUES



Shake



Stir



Muddle



Build



Top up

