

# GREECE

HISTORY	<ul style="list-style-type: none"> <li>• 4000 years ago: cultivation of vine introduced from Middle East</li> <li>• 730BC: Greeks colonised most of Europe and contributed to develop winemaking all around the Mediterranean</li> <li>• 1974: end of military dictatorship and start of move towards quality in wine industry</li> <li>• <b>Up to 1981: no laws</b> in force to regulate the Greek wine production i.e. no guarantee of quality</li> <li>• <b>1981: Greece joined the EU and has been improving its wine quality &amp; style but wines are difficult to export due to lack of awareness amongst the trade and customers.</b></li> </ul>		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> <li>• <b>Mountainous country</b> with vineyards on flat land or up 800m (i.e. Nemea).</li> <li>• Generally <b>low fertility soils</b>. Mainland subsoils are limestone and volcanic on the islands.</li> </ul>		
CLIMATE & WEATHER	<ul style="list-style-type: none"> <li>• <b>Mediterranean climate</b> with short winters and very hot summers (-&gt; drought) w most vineyards close enough to the sea to benefit from <b>some cooling sea breezes</b></li> </ul>		
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• 300 varieties are still believed to be of existence in Greece. 6 most important are:</li> </ul> <table border="0" style="width: 100%;"> <tr> <td style="vertical-align: top; width: 50%;"> <p><u>Reds</u></p> <ol style="list-style-type: none"> <li><b>Xinomavro ('acid black')</b> <ul style="list-style-type: none"> <li>- Needs some years to mature and become a soft, hi acidity wine</li> <li>- Mainly grown in Northern Greece</li> </ul> </li> <li><b>Aghiorghitiko</b> <ul style="list-style-type: none"> <li>- Native to Nemea in the Peloponnese &amp; most planted red grape in Greece</li> <li>- Blends w other varieties esp. Cabernet Sauvignon or made into rosé</li> <li>- Fruity but can lack acidity</li> </ul> </li> </ol> <p><b>Others: Cabernet Sauvignon</b></p> </td> <td style="vertical-align: top; width: 50%;"> <p><u>Whites</u></p> <ol style="list-style-type: none"> <li><b>Savatiano</b> <ul style="list-style-type: none"> <li>- Most common Greek grape</li> <li>- Light-berried vine w good drought resistance; Low acidity</li> <li>- Most common ingredient in Retsina w Rhoditis and Assyrtiko but can also produce well balanced dry whites</li> <li>- Most planted in central Greece</li> </ul> </li> <li><b>Assyrtiko</b> <ul style="list-style-type: none"> <li>- Originates from Santorini</li> <li>- Aromatic variety that retains acidity and can age well</li> <li>- Wine w mineral backbone when grown on volcanic soils (e.g. Santorini)</li> </ul> </li> <li><b>Rhoditis</b> <ul style="list-style-type: none"> <li>- Slightly pink-skinned grape; late ripening; retains acidity in hot climates</li> <li>- Often blended w Savatiano for Retsina</li> </ul> </li> <li><b>Robóla</b> <ul style="list-style-type: none"> <li>- Ripens early for deep coloured, hi acidity wines w powerful lemony flavours</li> <li>- Most famous on Cephalonia island</li> </ul> </li> </ol> </td> </tr> </table>	<p><u>Reds</u></p> <ol style="list-style-type: none"> <li><b>Xinomavro ('acid black')</b> <ul style="list-style-type: none"> <li>- Needs some years to mature and become a soft, hi acidity wine</li> <li>- Mainly grown in Northern Greece</li> </ul> </li> <li><b>Aghiorghitiko</b> <ul style="list-style-type: none"> <li>- Native to Nemea in the Peloponnese &amp; most planted red grape in Greece</li> <li>- Blends w other varieties esp. Cabernet Sauvignon or made into rosé</li> <li>- Fruity but can lack acidity</li> </ul> </li> </ol> <p><b>Others: Cabernet Sauvignon</b></p>	<p><u>Whites</u></p> <ol style="list-style-type: none"> <li><b>Savatiano</b> <ul style="list-style-type: none"> <li>- Most common Greek grape</li> <li>- Light-berried vine w good drought resistance; Low acidity</li> <li>- Most common ingredient in Retsina w Rhoditis and Assyrtiko but can also produce well balanced dry whites</li> <li>- Most planted in central Greece</li> </ul> </li> <li><b>Assyrtiko</b> <ul style="list-style-type: none"> <li>- Originates from Santorini</li> <li>- Aromatic variety that retains acidity and can age well</li> <li>- Wine w mineral backbone when grown on volcanic soils (e.g. Santorini)</li> </ul> </li> <li><b>Rhoditis</b> <ul style="list-style-type: none"> <li>- Slightly pink-skinned grape; late ripening; retains acidity in hot climates</li> <li>- Often blended w Savatiano for Retsina</li> </ul> </li> <li><b>Robóla</b> <ul style="list-style-type: none"> <li>- Ripens early for deep coloured, hi acidity wines w powerful lemony flavours</li> <li>- Most famous on Cephalonia island</li> </ul> </li> </ol>
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VITICULTURE	<ul style="list-style-type: none"> <li>• <b>130,000ha w 70-80,000ha for winemaking</b></li> <li>• Traditionally bush vines but <b>newer vineyards use the trellis systems</b></li> <li>• Key hazards: drought (esp. on the islands and the south). Irrigation usually not permitted.</li> <li>• Majority of the vineyards belong to <b>smallholders</b>. Cooperatives, bigger and ambitious growers modernising.</li> </ul>		
WINEMAKING & WINE STYLES	<ul style="list-style-type: none"> <li>• <b>Refrigeration and stainless steel vats</b> are most common <b>since the mid 1980s</b>.</li> <li>• <u>Whites</u>: early picking and cool fermentations for clean but characterless wines. Now some skin contact or later picking or slight oxidation. Some barrel maturation.</li> <li>• <u>Reds</u>: increasing use of <b>French barriques for maturation</b>.</li> <li>• <u>Retsina</u>: resinated white wine from Savatiano and Rhoditis w max 1,000g/hl pine resin added to young wine. Has its own designation (Tradional Appellation and Tradional Table Wine).</li> </ul>		
KEY REGIONS & CHARACTERISTICS	<ol style="list-style-type: none"> <li><b><u>Northern Greece – Macedonia &amp; Thrace</u></b> <ul style="list-style-type: none"> <li>▪ Northern border with Macedonia; north of Thessalonika</li> <li><b>I. Naoussa</b> <ul style="list-style-type: none"> <li>- Located in the Macedonian mountains, on the south-eastern slopes of Mount Vermio (200-350m)</li> <li>- Cool climate</li> <li>- Mainly red wines from Xinomavro with powerful tannins, hi acidity and complex herbal aromas, similar to Barolo. Sometimes blended w international varieties for Vin de Pays</li> </ul> </li> <li><b>II. Goumenissa</b> <ul style="list-style-type: none"> <li>- Located in the Macedonian mountains, on the north-western slopes of Mount Vermio (up to 650m)</li> <li>- Xinomavro-Negoska based reds. Also some sparkling rosé.</li> </ul> </li> <li><b>III. Drama Valley</b> <ul style="list-style-type: none"> <li>- North-east of Thessalonika, in Thrace.</li> <li>- International varieties and local Assyrtiko. Overall exceptional quality.</li> </ul> </li> </ul> </li> <li><b><u>Central Greece – Epirus, Thessaly and Attica</u></b> <ul style="list-style-type: none"> <li>▪ Epirus is on the east coast, Thessaly central Greece and Attica towards Athenes.</li> <li><b>I. Rapsani</b> <ul style="list-style-type: none"> <li>- Located near Mount Olympus near Greece's eastern coast in Thessaly.</li> <li>- Vineyards owned by 12 monasteries and leased to Tsantali wine company</li> <li>- Prevailing winds help prevent from fungal diseases.</li> <li>- Xinomavro dominates</li> </ul> </li> <li><b>II. Attica and Retsina</b> <ul style="list-style-type: none"> <li>- Attica is the centre for the production of Retsina with Euboea.</li> </ul> </li> </ul> </li> </ol>		

- 3. Peloponnese Peninsula**
- Peninsula west of Athens; represents 33% of production and viticulture is the main agricultural activity
  - Greatest number of appellations and some interesting VdP and table wines. Free from phylloxera
  - I. Nemea**
    - North-eastern part of the peninsula; vineyards on marl and deep red soils at 200-800m high.
    - Mild winters and hot summers w rainfall mainly in Autumn & Spring.
    - Important investment since the late 90s.
    - Hercules Blood wine from Agiorgitiko is deep coloured, low in acidity with plummy, rich and spicy fruit
  - II. Patras**
    - Northern part of the peninsula; mainly produces Mavrodaphne-based fortified reds, a white Muscat and a dry white made from Roditis under the Patras appellation.
- 4. The Islands**
- I. Santorini – 1,200ha**
    - Part of the Cyclades islands, south-east of Athens
    - Very windy w vines trained in basket shape; slate and limestone soils;
    - Powerful whites made from Assyrtiko
  - II. Crete – 50,000ha**
    - Large island south of Athens believed to be the location of the first vineyards in the Mediterranean
    - Important volumes w mainly Vin de Pays
  - III. Cephalonia**
    - Located on the western coast of Greece, in the Ionian sea.
    - High quality whites from Robola w medium body, crisp acidity and citrus characters.
  - IV. Sámos – 2,300ha**
    - On the Turkish coast, east of Athens; vineyards from plains and on steep slopes up to 1000m high
    - Appellation Muscat of Sámos must be made from Muscat Blanc a Petits Grains (95% of plantings)
    - Nectar de Sámos is made from sun-dried grapes, non-fortified and fermented to above 14% abv before min 3 years ageing in cask
    - France imports nearly 50% of Sámos annual production

WINE LAWS	<ul style="list-style-type: none"> <li>• EU governed, <b>based on the French AC system</b> with:             <ol style="list-style-type: none"> <li>1. Table wine - basic quality</li> <li>2. Vin de Pays – international varieties and not traditional styles</li> <li>3. Appellation d’Origine Controlée (AOC) – 8 different regions. Mainly sweet wines (e.g. Mavrodaphne / Muscat)</li> <li>4. Appellation d’Origine de Qualité Supérieur (AOQS) – 20 regions, applies to dry whites and reds</li> </ol> </li> <li>• Other labelling terms             <ul style="list-style-type: none"> <li>- <b>Reserve</b>: 2 years for white and 3 years for reds</li> <li>- <b>Grande Reserve</b>: 3 years for whites and 4 years for reds</li> <li>- <b>Cava</b>: high quality table wine that has been subjected to prolonged ageing.</li> </ul> </li> </ul>
PRODUCTION	<ul style="list-style-type: none"> <li>• Nearly <b>4m hl annual production</b>; mostly table wine and only 350,000hl exported (under 10%)</li> <li>• Key producers:             <ul style="list-style-type: none"> <li>○ <b>Boutari – 130,000hl</b> <ul style="list-style-type: none"> <li>- Winery established in Naousa in 1879; first merchant to sell Greek wine in bottles</li> <li>- Now 6 wineries and exports to 37 countries a broad range of VdP and OPAG</li> </ul> </li> <li>○ <b>Tsantalis</b> <ul style="list-style-type: none"> <li>- Founded in 1890, produces 125,000hl/yr. Best wine: Metochi Chromitsa made from Limnio &amp; Cabernet.</li> </ul> </li> </ul> </li> </ul>

## CYPRUS

SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> <li>• Most vineyards are located in the southwest of the Island in the region surrounding Lemesos.</li> <li>• <b>Mainly limestone soils</b></li> </ul>				
CLIMATE	<ul style="list-style-type: none"> <li>• <b>Mediterranean climate</b> w 330 days of sunshine/yr</li> </ul>				
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• 70% total production comes from Mavro and Xynisteri but being replaced by international varieties</li> </ul> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <u>Reds</u>  <b>1. Mavro</b> <ul style="list-style-type: none"> <li>- Often in alcohol with cherry/blackcurrant candy character when young and vegetal after ageing</li> <li>- Used for Commandaria fortified wine</li> </ul> </td> <td style="width: 50%; vertical-align: top;"> <u>Whites</u>  <b>1. Xynisteri</b> <ul style="list-style-type: none"> <li>- Can produce aromatic well-balanced whites w slightly earthy flavours</li> <li>- Used for Commandaria fortified wine</li> </ul> </td> </tr> <tr> <td style="vertical-align: top;"><b>Others: Cabernet Sauvignon, Grenache, Carignan</b></td> <td style="vertical-align: top;"><b>Others: Riesling</b></td> </tr> </table>	<u>Reds</u> <b>1. Mavro</b> <ul style="list-style-type: none"> <li>- Often in alcohol with cherry/blackcurrant candy character when young and vegetal after ageing</li> <li>- Used for Commandaria fortified wine</li> </ul>	<u>Whites</u> <b>1. Xynisteri</b> <ul style="list-style-type: none"> <li>- Can produce aromatic well-balanced whites w slightly earthy flavours</li> <li>- Used for Commandaria fortified wine</li> </ul>	<b>Others: Cabernet Sauvignon, Grenache, Carignan</b>	<b>Others: Riesling</b>
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VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> <li>• <b>20,000ha</b></li> <li>• Viticulture employs 25% of the Island’s population.</li> <li>• <b>Phylloxera free, ungrafted bush vines. Drip irrigation permitted</b></li> <li>• Long transportation time to wineries meant oxidation and/or damage. Wineries now being set up by vineyards</li> </ul>				
PRODUCTION	<ul style="list-style-type: none"> <li>• Nearly <b>1.1m hl annual production</b> with:             <ul style="list-style-type: none"> <li>- Only 3 million litres bottled. Rest sold in casks.</li> <li>- Export sales x2 vs. domestic sales with Germany, Greece and UK main export markets</li> </ul> </li> <li>• Key producers:             <ul style="list-style-type: none"> <li>○ <b>Sodap</b> regroups 10,000 vine-growing families</li> <li>○ <b>Keo Winery</b> established 1927 and known primarily for Commandaria wines.</li> </ul> </li> </ul>				

# TURKEY

HISTORY	<ul style="list-style-type: none"> <li>• 4000BC: first traces of vines cultivated in Anatolia</li> <li>• 1925: Kemal Ataturk, founder of modern Turkey, set up the first winery as a part of his westernisation program.</li> </ul>
CLIMATE	<ul style="list-style-type: none"> <li>• <b>Mediterranean climate</b>; mild &amp; wetter in Thrace and on Aegan coast; dry inland</li> </ul>
KEY REGIONS & CHARACTERISTICS	<p><b>1. Thrace &amp; Marmara – 40% of wine production</b></p> <ul style="list-style-type: none"> <li>▪ Around Istanbul and the sea of Marmara</li> <li>▪ Grows Gamay, Cinsault, Papazkarasi, Yapincak; Sémillon and Riesling</li> <li>▪ Home to first boutique winery i.e. Sarafin and 60 wineries</li> </ul> <p><b>2. Aegan coast – 20% of wine production</b></p> <ul style="list-style-type: none"> <li>▪ Around Izmir, south-east of Istanbul and facing Greece</li> <li>▪ White varieties: Sémillon, Colombar, Bornova, Misketi and Sultanye</li> <li>▪ Red varieties: Cabernet Sauv, Grenache, Merlot and Alicante Bouchet.</li> <li>▪ 20 wine companies in the region</li> </ul> <p><b>3. Anatolia</b></p> <ul style="list-style-type: none"> <li>▪ Most demanding climate w vineyards up to 1,250m high w severe winters and extremely high summer temperatures</li> <li>▪ Mainly local varieties: Okuzgozu and Bogiazkere for reds</li> </ul>
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• 60 different grapes grown commercially. International varieties make up 5% of total vineyard.</li> <li>• Reds: Grenache, Cinsault, Gamay, Papazkarasi. Yapincak</li> <li>• Whites: Sémillon, Clairette, Riesling</li> </ul>
VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> <li>• <b>550,000ha – #4 biggest vineyard area in the world</b></li> <li>• One of the biggest producer of table grapes in the world.</li> <li>• White wines are meant to be drunk young.</li> <li>• <b>Raki: double-distilled brandy made from fermented dried grapes</b></li> </ul>
PRODUCTION	<ul style="list-style-type: none"> <li>• Nearly <b>0.75m hl annual wine production</b> with:             <ul style="list-style-type: none"> <li>- 50-50 splits between whites &amp; reds</li> </ul> </li> <li>• Very low domestic wine consumption w 1l/pers/yr.</li> <li>• Kavaklidere's Cankaya blend is the top selling white in Turkey</li> <li>• Kavaklidere's Yakut blend is full bodied, dry, almost tannin-free blend is a top export wine.</li> <li>• 12 producers control 90% of production including Tekel (Buzbag brand = 25% of wine production into brandy &amp; raki), Kavaklidere, Doluca.</li> </ul>

# LEBANON

HISTORY	<ul style="list-style-type: none"> <li>• <b>One of the oldest wine producing regions</b> with wine made around Byblos more than 5,000 years ago</li> <li>• Instability and war in the region hinders the production and development of winemaking.</li> </ul>
CLIMATE	<ul style="list-style-type: none"> <li>• <b>Mediterranean climate</b> w 300 days of sunshine in the year.</li> </ul>
KEY REGION & CHARACTERISTICS	<p><b>Beka'a Valley</b></p> <ul style="list-style-type: none"> <li>▪ Only wine region in Lebanon; valley stretching east of Beirut and south of Baalbek</li> <li>▪ Combination of soil (gravel, chalk &amp; limestone), altitude (900-1,100m) and sunshine allows for concentrated but still balanced grapes</li> </ul>
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• Southern French varieties (e.g. Carignan, Cinsault, Mourvedre) + Cabernet Sauvignon and Chardonnay</li> </ul>
VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> <li>• <b>15,000ha</b></li> <li>• Reds: Some Bordeaux blends of high quality</li> <li>• Whites: from clean varietal to deliberately oxidised, rich and nutty</li> </ul>
PRODUCTION	<ul style="list-style-type: none"> <li>• <b>7m bottles produced every year</b></li> <li>• Only 16 producers including:             <ul style="list-style-type: none"> <li>○ <b>Chateau Musar</b> <ul style="list-style-type: none"> <li>- 120ha estate north of Beirut; founded in 1930 by Gaston Hochar; French style production</li> <li>- Experimented with barrel maturation in the 50s with the help of the Barton family</li> <li>- 80% of production exported; can be found in Majestic in the UK</li> </ul> </li> <li>○ <b>Chateau Kefraya</b> <ul style="list-style-type: none"> <li>- 300ha world-class estate now regarded as almost equal to Ch. Musar to which it used to sell its grapes</li> <li>- Great white dessert wine and top red with Comte de M.</li> </ul> </li> </ul> </li> </ul>

# ISRAEL

HISTORY	<ul style="list-style-type: none"><li>• Late 19<sup>th</sup>: start of the modern wine industry with:<ul style="list-style-type: none"><li>- Jews returning from the Diaspora</li><li>- Large support and investment of <b>Baron de Rothschild</b>. 2 wineries opened which are still the largest.</li><li>- First Jewish agricultural college built on European model</li></ul></li><li>• From 1980s: quality revolution w noble varieties planted in cooler, higher altitude areas; trained winemakers from California and elsewhere.</li></ul>
CLIMATE & WEATHER	<ul style="list-style-type: none"><li>• <b>Mediterranean climate</b> with rainy winter and hot, humid <b>summer with no rain</b>.</li></ul>
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"><li>• Mountainous in the north</li><li>• Main soils are clay, limestone, calcite alluvium and sandstone</li></ul>
KEY REGIONS & CHARACTERISTICS	<ul style="list-style-type: none"><li>• 5 regions defined with the most important 3 regions being:<ol style="list-style-type: none"><li>1. <b>Galilee</b><ul style="list-style-type: none"><li>▪ Northern Israel; on the border w Lebanon, 150km north of Jerusalem; up 1,200m</li><li>▪ Golan heights sub region is one of the coldest in Israel w vineyards up 1,200m high</li><li>▪ Top Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Sauvignon Blanc and Muscat.</li><li>▪ Best quality area; home to the Golan Heights winery</li></ul></li><li>2. <b>Samaria</b><ul style="list-style-type: none"><li>▪ Largest wine region on the coast southwards from Haifa. Home to Carmel, largest producer</li><li>▪ Typically Mediterranean climate</li><li>▪ Whites: Chardonnay &amp; Sauvignon Blanc; Reds: Cabernet Sauvignon and Merlot</li></ul></li><li>3. <b>Samson</b><ul style="list-style-type: none"><li>▪ Directly south of Samaria; along the coast</li><li>▪ Same variety but slightly more full bodied reds &amp; whites.</li></ul></li></ol></li></ul>
GRAPE VARIETIES	<ul style="list-style-type: none"><li>• <b>Mostly international varieties</b> with:<ul style="list-style-type: none"><li>▪ Reds: Cabernet Sauvignon, Merlot, Syrah.</li><li>▪ Whites: Chardonnay, Sauvignon Blanc and Muscat. <b>Emerald Riesling</b> (Muscadelle x Grenache) developed in the University of California has been popular as an off dry white.</li></ul></li></ul>
VITICULTURE & WINEMAKING	<ul style="list-style-type: none"><li>• <b>4,000ha</b></li><li>• <b>Drip irrigation allowed</b>. Pruning to provide shade for the grapes.</li><li>• Mechanical harvesting common. White varieties picked at night.</li><li>• Winemaking influenced by California.</li></ul>
PRODUCTION	<ul style="list-style-type: none"><li>• <b>45m btls/yr</b></li><li>• Only 15% of the wine production is for sacramental purposes</li><li>• 3 producers control 80% of production:<ul style="list-style-type: none"><li>○ <b>Carmel – 50% of production – 23m btls</b><ul style="list-style-type: none"><li>- Founded in 1882; Biggest wine cooperative with 1,200 active members</li></ul></li><li>○ <b>Barkan Wine Cellars – 7.5m btls</b></li><li>○ <b>Golan Heights Winery – 7m btls</b></li></ul></li></ul>

## MOROCCO

HISTORY	<ul style="list-style-type: none"> <li>• Very ancient tradition of winemaking dating back to the Phoenicians</li> <li>• 1950s: accounted for 2/3 of worldwide wine production along with Algeria &amp; Tunisia</li> <li>• 1956: independence and departure of French wine expertise, capital and consumption</li> <li>• 1990s: political efforts to attract investments in viticulture by King Hassan II and Mohammed VI</li> <li>• Now: best potential for quality winemaking in North Africa thanks renewed interest by French investors (e.g. Castel group from Bordeaux) and the commitment of local winegrowers</li> </ul>
CLIMATE	<ul style="list-style-type: none"> <li>• <b>Mediterranean climate.</b> Semi-arid in most of the country but altitude and Atlantic sea breezes allows for viticulture.</li> </ul>
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> <li>• Most vineyards and AOGs on the Atlas mountains, 500m high and cooled by Atlantic sea breezes</li> <li>• Best vineyards: Meknes-Fes and Berkane</li> </ul>
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• <b>Mostly French varieties</b> with: <ul style="list-style-type: none"> <li>▪ Reds: Carignan and Cinsault but also Cabernet Sauvignon, Grenache</li> <li>▪ Whites: experimentation w some Chenin Blanc, Sauvignon and Chardonnay.</li> </ul> </li> </ul>
WINE LAWS	<ul style="list-style-type: none"> <li>• Appellation system modelled on French AC system w 14 AOGs (Appellation d'Origine Garantie)</li> </ul>
VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> <li>• <b>20,000ha</b></li> <li>• State of the art wineries recently built w temperature control and oak barrel</li> <li>• Vin gris: rosé paler than most rosés made like white (no maceration) from dark-skinned grapes i.e. Cinsault or Grenache gris. Most famous in France is Gris de Boulaouane.</li> </ul>
PRODUCTION	<ul style="list-style-type: none"> <li>• <b>400,000hl/yr w ~80% of production reds</b></li> <li>• Dominated by private companies. 40 wineries w ¾ of them cooperatives <ul style="list-style-type: none"> <li>○ <b>SODEA:</b> State-owned company progressively privatised</li> <li>○ <b>Celliers de Meknes</b></li> </ul> </li> <li>• Also important of producer of corks.</li> </ul>

## ALGERIA

HISTORY	<ul style="list-style-type: none"> <li>• 1950s: accounted for 2/3 of worldwide wine production along with Morocco &amp; Tunisia</li> <li>• 1960: Algeria had 350,000ha of vineyards (one of the largest at the time)</li> <li>• 1962: independence and ban on exports to France + little investment -&gt; rapid decline</li> </ul>
CLIMATE	<ul style="list-style-type: none"> <li>• <b>Mediterranean climate</b> similar to Southern Spain and Eastern Spain</li> </ul>
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> <li>• Most vineyards are on the north-western coast.</li> <li>• Best vineyards: Coteaux de Mascara, Coteaux de Tlemcen, Dahra Hills</li> </ul>
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• <b>Mostly French varieties</b> with: <ul style="list-style-type: none"> <li>▪ Reds: Carignan, Alicante Bouschet, Cinsault and Grenache</li> <li>▪ Whites: Ugni Blanc, Clairette</li> </ul> </li> </ul>
WINE LAWS	<ul style="list-style-type: none"> <li>• Appellation system modelled on French AC system with AOG</li> </ul>
VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> <li>• <b>60,000ha</b> w growing proportion of vines for table grapes</li> <li>• Almost no investment in second half of 20<sup>th</sup> century. Although birthplace for autovinification (Ducellier) Introduction of temperature control only recent</li> <li>• Wines from Northern coast are robust and high in alcohol. Cuvée du Président most famous.</li> </ul>
PRODUCTION	<ul style="list-style-type: none"> <li>• <b>~400,000hl/yr</b></li> <li>• 70+ wineries incl. <b>ONCV</b>, a state-owned company that exercises near-monopoly on wine production &amp; sales</li> <li>• Also important of producer of corks.</li> </ul>

## TUNISIA

HISTORY	<ul style="list-style-type: none"> <li>• Viticulture believed to have been introduced by the Phoenicians and developed during the Roman era.</li> <li>• 1956: independence and loss of French expertise</li> <li>• 2000s: European investments</li> </ul>
CLIMATE	<ul style="list-style-type: none"> <li>• <b>Mediterranean climate</b> w 250-500mm rainfall mainly mid Autumn</li> </ul>
TOPOGRAPHY & SOILS	<ul style="list-style-type: none"> <li>• Most vineyards are centred around the Cape Bon region in the north east of the country (near Tunis)</li> <li>• Best vineyards: Coteaux de Mascara, Coteaux de Tlemcen, Dahra Hills</li> </ul>
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• Reds: Carignan, Mourvedre, Cinsault, Alicante Bouschet, Grenache, Syrah and Merlot</li> <li>• Whites: Muscat of Alexandria, Chardonnay, Pedro Ximenez</li> </ul>
WINE LAWS	<ul style="list-style-type: none"> <li>• Appellation system modelled on French AC system w 70% of wines AOC (Appellation d'Origine Contrôlée)</li> </ul>
VITICULTURE & WINEMAKING	<ul style="list-style-type: none"> <li>• <b>15,000ha</b> dedicated to wine production. Recent investment in winery equipment</li> </ul>
PRODUCTION	<ul style="list-style-type: none"> <li>• <b>300,000hl/yr w 65% rosé, 25% reds and 10% white.</b> 30% of production is exported in bulk to Germany &amp; France</li> <li>• 25 private and state-owned wine cellars</li> </ul>