

Fikardos Winery



Fikardos Winery started from one man's passion and love for wine, a hobby that over the years transformed into a successful and exiting business. Mr. Theodoros Fikardos established his winery in 1990 based on one simple rule, to produce wines that reveal Cyprus true character.

Fikardos Winery sources all its grapes from the winemaking region of Paphos. With its suitable soil composition and its infinite sunshine, Paphos is blessed with being the ideal place to grow vines in perfection. At Fikardos Winery, vinification is carried out with care and use of modern equipment. The love, passion and skill are the key ingredients for our high-quality wines.

Fikardos Winery works in close cooperation with local vine growers and always aims in selecting the best grapes for vinification. Besides working with international varieties such as Cabernet Sauvignon, Mataro and Chardonnay the winery gives strong emphasis to Cypriot Indigenous varieties. We believe that Maratheftiko, Xinisteri, Yiannoudi and any other Cypriot variety are Cyprus true signature.

Fikardos Xinisteri

Taste notes: Medium lemon color, light body, medium acidity. Aromas and flavors: Lemon blossom, pink grapefruit, peach, apricot and green apple.

Food pairing: This is a wine you can enjoy by itself on a hot summer day or with seafood dishes such as grilled sea bream, octopus, calamari and a rich Greek salad.

Vintage: 2021

Alcohol: 11,5%

Variety: Xinisteri (100%)

Vinification: Fourteen hours cool maceration, fermentation at 14°C.

Designation: Protected Geographical indication Pafos / Paphos

Awards:

Bronze	Thessaloniki wine competition 2021
Bronze	Decanter world wine awards 2020.
Bronze	Thessaloniki wine competition 2020.
Gold	Cyprus wine competition 2019.
Bronze	Decanter world wine awards 2019.
Best Xinisteri	Thessaloniki wine competition 2018.
Gold	Thessaloniki wine competition 2018.
Bronze	Decanter world wine awards 2018.
Silver	Decanter world wine awards 2017.



Fikardos Rose, Mataro–Cabernet Sauvignon

Taste notes: Pink salmon color, medium body, medium acidity.
Aromas and flavors: rose blossom, strawberry, red cherry, cranberry.

Food pairing: This wine will pair nicely with seafood dishes like sashimi tuna and grilled prawns but also with meat dishes like braised chicken with tomatoes.

Vintage: 2020

Alcohol: 14%

Variety: Mataro – Cabernet Sauvignon

Vinification: Six hours skin contact. Fermented in stainless steel tanks at 14°C.



Fikardos Red, Cabernet Sauvignon–Mataro-Shiraz

Taste notes: Ruby red, medium body, medium acidity. Aromas and flavors: blackcurrant, red cherry, licorice, tomato leaf and black pepper.

Food pairing: Pairs very well with bbq dishes such as pork souvlaki, lamb chops and Cypriot wine sausages.

Vintage: 2019

Alcohol: 13%

Variety: Cabernet Sauvignon – Mataro - Shiraz

Vinification: Four days skin contact. Fermented and aged in stainless steel tanks.



Katerina

Taste notes: Medium lemon color, medium body, low acidity. Aromas and flavors: elderflower, melon, banana, ripe apricot, citrus marmalade and honey.

Food pairing: Medium sweet wines with low alcohol are perfect to drink alone. On the other hand, they do pair nicely with food equally sweet or spicy. We recommend prawn satay, Sweet and sour chicken and Spicy Palak Paneer.

Vintage: 2021

Alcohol: 10%

Variety: Xinisteri and Semillon

Vinification: Fifteen hours cool maceration. Fermented in stainless steel tanks at 15°C.



Valentina

Taste notes: Pink color, medium body, low acidity. Aromas and flavors: Strawberry, red cherry, pomegranate, bramble and honey.

Food pairing: Medium sweet wines with low alcohol are perfect to drink alone. On the other hand, they do pair nicely with food equally sweet or spicy. We recommend thai red curry with prawns, sticky asian glazed chicken or chicken tikka masala.

Vintage: 2020

Alcohol: 12%

Type: Medium Sweet

Variety: Cabernet Sauvignon, Mataro and Shiraz

Vinification: Six hours skin contact. Fermented in stainless steel tanks at 14°C.



Iasonas

Taste notes: Ruby red, medium body, low acidity. Aromas and flavors: violet, blueberry, dark plum, black cherry, figs and dry cranberry.

Food pairing: Medium sweet wines with low alcohol are perfect to drink alone. On the other hand, they do pair nicely with food equally sweet or spicy. We recommend roast okra with spicy tomatoes, fried fish with sweet chilli sauce or pork and noodle pan-fry with sweet and spicy sauce.

Vintage: 2020

Alcohol: 11%

Type: Medium Sweet

Variety: Mataro and Cabernet Sauvignon

Vinification: Fifteen hours cool maceration. Fermented in stainless steel tanks at 15°C.



Fikardos Chardonnay

Taste notes: Medium lemon color, medium acidity, medium body. Aromas and flavors: ripe grapefruit, lemon peel, red apple, white plum and peach.

Food pairing: Pairs nicely with dishes such as linguine with mushrooms in a white wine butter sauce, avocado chicken salad and grilled calamari with spinach.

Vintage: 2019

Alcohol: 12%

Variety: Chardonnay (100%)

Vinification: Fourteen hours cool maceration. Fermented in stainless steel tanks at 16°C.

Designation: Protected Geographical indication Pafos / Paphos

Awards:

- Bronze Decanter world wine awards 2018.
- Bronze Decanter world wine awards 2017.
- Silver Cyprus wine competition 2007.
- Bronze Chardonnay du monde 2006.
- Bronze Chardonnay du monde 2004.



Fikardos Maratheftiko

Taste notes: Ruby red, medium body, high acidity wine. Aromas and flavors: Black cherry, blackcurrant, blackberry, black pepper, vanilla.

Food pairing: We recommend trying dishes like lamp chops, ribeye steak and the traditional Cypriot lamb souvla.

Vintage: 2017

Alcohol: 13.5%

Variety: Maratheftiko (100%)

Vinification: Seven days skin contact, fermentation at 22-24°C, Malolactic fermentation.

Aging: Ten months in oak barrels

Longevity: Fifteen years from the vintage

Designation: Protected Geographical indication Pafos / Paphos

Awards:

Bronze Thessaloniki wine competition 2018.

Bronze Decanter world wine awards 2016.

Silver Cyprus wine competition 2006.



Fikardos Shiraz

Taste notes: Ruby red, full body, high acidity. Aromas and flavors: grand berry, raspberry, blueberry, strawberry jam, butterscotch, vanilla, toast.

Food pairing: Try our shiraz with lamp kleftiko (traditional Cypriot dish), tomahawk steak with roasted vegetables or braised beef cheeks.

Vintage: 2017

Alcohol: 13.5%

Variety: Shiraz (100%)

Vinification: Two days cool maceration, seven days skin contact, fermentation at 22-24°C, Malolactic fermentation.

Aging: Ten months in oak barrels

Longevity: Fifteen years from the vintage

Designation: Protected Geographical indication Pafos / Paphos

Awards:

Bronze	Thessaloniki wine competition 2019.
Bronze	Thessaloniki wine competition 2018.
Gold	Cyprus wine competition 2011.
Gold	Cyprus wine competition 2010.
Gold	Thessaloniki wine competition 2006.
Silver	Cyprus wine competition 2006.



Fikardos Cabernet Sauvignon

Taste notes: Garnet, medium to full body, high acidity. Aromas and flavors: Blackcurrant, bramble, prune, tomato leaf, eucalyptus, charred wood, coffee, leather.

Food pairing: We recommend slow cooker beef short ribs, red wine and Tomato Octopus or Beef Tagliata.

Vintage: 2014

Alcohol: 13%

Variety: Cabernet Sauvignon (100%)

Vinification: Two days cool maceration, seven days skin contact, fermentation at 22-24°C, Malolactic fermentation.

Aging: Ten months in oak barrels

Longevity: Fifteen years from the vintage

Awards:

Commented
Grand Gold

Decanter world wine awards 2018.
Thessaloniki wine competition 2013.



Leonardo 2016

Limited edition wines

Taste notes: Ruby red, full body, high acidity. Aromas and flavors: Prune, blackberry, cherry jam, green mind, green bell pepper, dark chocolate, clove.

Food pairing: Beef stew, smoked pull pork, T-bone steak and the traditional Cypriot dish Kleftiko.

Alcohol: 15%

Variety: Cabernet Sauvignon (100%)

Vinification: Three days cool maceration, ten days skin contact, fermentation at 22-24°C, Malolactic fermentation.

Aging: Ten months in new oak barrels.

Longevity: Fifteen years from the vintage.

Designation: Protected Geographical indication Pafos / Paphos

Awards:

Silver	Thessaloniki wine competition 2020.
Gold	Cyprus wine competition 2019.
Bronze	Cabernet Sauvignon masters 2019.
Commented	Decanter world wine awards 2016.
Silver	Thessaloniki wine competition 2004.



Yiannoudi 2017

Limited edition wines

Taste notes: Medium ruby red color, medium body, high acidity.
Aromas and flavours: Dark cherry, dark plum, blackberry, blackcurrant, vanilla and nutmeg.

Food pairing: Meat dishes like venison steak, rib eye steak and wild rabbit braised in red wine sauce.

Vintage: 2017 (First vintage released)

Alcohol: 13.5%

Variety: Yiannoudi (100%)

Vinification: Eight days skin contact, fermentation at 22-24°C, Malolactic fermentation.

Aging: Eleven months in new oak barrels.

Longevity: Fifteen years from the vintage

Designation: Protected Geographical indication Pafos / Paphos

Additional information: Limited production of 800 bottles, Single vineyard - Karias Vineyard in Choulou village.



Altesse 2020

Experimental wines

Taste notes: Medium lemon color, medium body, high acidity.
Aromas and flavors: Lemon blossom, green apple, lichee, wild flowers and smoke.

Food pairing: Seafood dishes such as oysters, tempura soft shell crabs, sea bass nigiri or rich leafy salads

Vintage: 2020 (First vintage released)

Alcohol: 12%

Variety: Altesse (100%)

Vinification: Fermentation at 14 Celsius in stainless steel tank, maturation in acacia wood barrels.

Aging: 3 months in barrels.

Longevity: 3-4 years from the vintage

Designation: Protected Geographical indication Pafos / Paphos

Additional information: Limited production 290 bottles, Single vineyard - Maloutena Vineyard in Choulou village.



Fikardos Mataro-Shiraz 2018

Experimental wines

Taste notes: Deep ruby red color, full body, medium acidity. Aromas and flavors: Black currant, dark cherry, bramble, smoke and vanilla.

Food pairing: Red meat dishes like beef stew, roasted lamb shack, ribeye steak or with rich vegan dishes such as baked okra and tomatoes.

Vintage: 2018

Alcohol: 14%

Variety: Mataro (79%), Shiraz (21%)

Vinification: Fermentation in stainless steel tank, 7 days skin contact, maturation in oak barrels.

Aging: 5 months in barrels.

Longevity: 10 years from the vintage

Designation: Varietal wine of Pafos / Paphos

Additional information: Limited production 500 bottles.





Fikardos Winery

Address: 22 Michalaki Savvidi, Mesoyi, Paphos, Cyprus

Post code: 8061

Tel: 00357-26949814

Email: info@fikardoswines.com.cy

Website: www.fikardoswines.com.cy

