like that of our Chianti.   It is put into jars or vessels, pointed
below, each of which contains from 15 to 20 of our Tuscan
barrels : these are buried up to the middle in the earth, and
pitched within to prevent the earth from drawing the wine,
hence Cypriot wine commonly tastes of pitch.   After a year it
begins to lose its redness, and to incline to yellow, and the older
it gets the lighter it becomes, so that wine of eight or ten years
old resembles in colour our muscadine.   During the change
the lees (called in Cyprus the *mother* of the wine) settle in
great quantity.   These give body to the wine, and are never
taken out, unless it be to transfer them from one jar to
another.

Bargains are struck in the villages, at so much the load,
each load being composed of sixteen κοῦζαι, and each κοῦζα
of five Florentine flasks.   When the wine comes from the
country into the town it should be run into casks in which are
lees : and provided it stay at least a year in each cask, it gains
by being transferred from cask to cask.   The casks may be
nearly full or half full, and the wine will not suffer, but a space
of half a palm should be left empty at the top.

The villager who sells the wine must see that it maintains
its condition, whether it remains in his hands or is stored by
the purchaser, up to August 15 (O.S.) next after the vintage.
On that day it is examined, if it is spoiled the seller must take
it back, if it is good it is charged to the buyer, for after the first
year it is not subject to deterioration.

- The island produces annually 40,000 couzai of wine.   The
whole crop takes its name from the "Commandery," which
hardly supplies 10,000 couzai, but of the best quality.   The
rest comes from different parts of the island.   Most of it is
exported to Venice, where, even in the cafés, it is largely
drunk.   But the Venetians are not very particular about the
quality, never buying wine more than 18 months old, and
paying only a piastre the couza.   The older or finer quality is
sent to France, Holland and Tuscany, and costs from $2\frac{1}{2}$ to