

Wine production in Croatia - Međimurje



History

- Tradition has it that the Romans were the first to plant grapevines on the gentle hills of Međimurje



Today, wine roads connecting about thirty wine cellars and tasting rooms, run through the picturesque landscape streaked with more than 2,500 acres of vineyards



White wines

- You can taste excellent white wines(Sauvignon, Moslavac, Chardonnay, Rhine Riesling, Pinot Blanc, Pinot Gris, Traminer, Green Silvanac, Yellow Muscat...)



Red wines

Red wines (Pinot blanc, Cabernet Sauvignon...)



Wine production in the past

- In the past our ancestors produced wine without electricity and modern technology
- The whole village ,relatives and friends participated in grape harvest
- It lasted a few days with no rush
- after the hard work, people gathered to taste must



- The further production process went on manually,too
- Today, most winemakers use modern technology in production
- In spite of that old customs are still preserved as well as traditional winepresses and wine cellars





- We found and visited a winemaker who still produces wine in traditional way
- He is 80 years old
- He is not interested in industrial production, he prefers the traditional way



- we peeked into the
wine cellar 250 years
old





We saw the old
barrels between
150 to 500 litres



A photograph of an old winepress in a rustic setting. The structure is made of dark wood and is set against a rough stone wall. A large wooden barrel is visible in the background, and a thick wooden beam runs across the middle of the frame. A white rope or cable is draped over the structure. The text "Old winepresses" is overlaid on the image in a white font on a dark green background.

Old winepresses





- produces about 5 000 litres of wine per year



- We talked about the history of wine making
- we tasted wine

Wine production in our school

- Grape harvest



First we add yeast





After adding yeast ,there is alcohol fermentation in proces, under controlled conditions



Temperature is between 16 and 18°C



we control:

- sugar
- sulphur
- acids



After alcohol fermentation we do wine settling



When the wine is ready, we put it in bottles



We put labels on the bottles and present the final product

THANK YOU FOR YOUR
ATTENTION