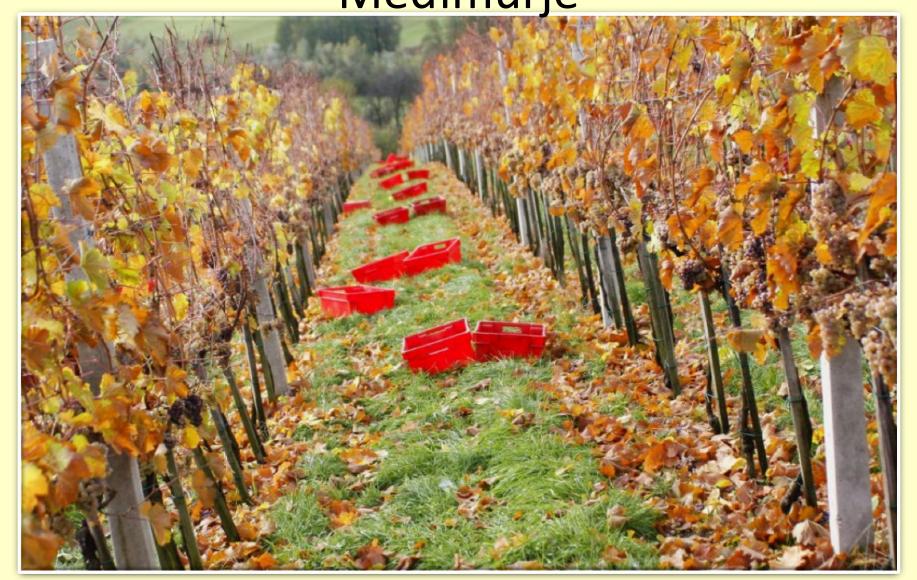
Wine production in Croatia - Međimurje



### 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

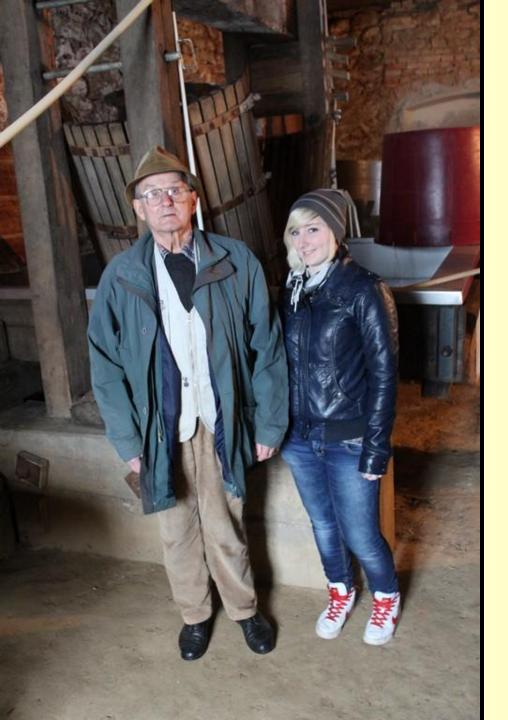
- In the past our ancestors produced wine without electricity and modern technology
- The whole village ,relatives and friends participated in grape harvest
- It lasted a few days with no rush
- after the hard work, people gathered to taste must





- 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 winemarker who still produces wine in traditional way
- He is 80 years old
- He is not interesed 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













- 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 betwen 16 and 18°C







### we control:

- sugar
- sulphor
- acids





After alcohol fermeration 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