

Slovakia - A Land of Wine



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SLOVAK WINE

Slovak Wine

Slovak Wine

A Pleasant Surprise



People - Wine does not create itself. It needs a partner; not just any partner, but one that's intelligent, creative, loving, devoted, and committed. Because every truth in wine is redeemed by torturous insecurity. Current Slovak winemakers do credit to the wine; they have enriched the world Vitis Vinifera treasure box with new varieties. A skeptic just needs to taste the graceful, romantic white Devin or the elegant, robust red Dunaj, or the rosé wines breathing with pure Slovak spirit that has yet to be discovered by the rest of Europe.




History - Although Slovakia is not home to the legendary Mount Ararat, where Noah landed with his ark, carrying a vine, its winegrowing heritage dates back to the times well before Christ. Wine was relished by Celts and Romans, as well as Svätopluk, the Great Moravian monarch. Modern Slovak wine has its roots set deep in the past. It has become a beverage that is multicultural and multiethnic in its nature, with layers of Ancient Roman, as well as German and Italian renaissance influence. It also displays traces of later Hungarian and twentieth-century Czech influence. And through it all, it has remained consistently and undeniably Slovak in its nature.





SLOVAK WINE



Terroir - What is terroir? It is a unique combination of soil, climate, altitude, and topography conditions which give wine its  character. Slovakia is a geological miniature of Europe. The fire of extinct volcanoes lives on in the famous Tokaj, as well as central Slovakian wines. Prehistoric seas continue to fizz through the shells of fossilized snails in Southern Slovakian wines, and proud Small Carpathian wines grow on granites. They are undeniably original wines, just like Slovakia itself.

Besides bread, there are only a handful of fruits of human labor and nature that are admired and revered as much as wine. But even these two are closely interconnected: bread goes hand in hand with wine and both are products of hard and arduous labor. And they both require a dose of artistry and love.

Passion - A passion for wine stems from the fact that there is no other beverage like wine. The passion for Slovak wines is intensified by its uniquely Slovak character.



The History of Slovak Vitiviniculture

Archeological findings called Seven Vineyard Knives from the sixth and seventh centuries before Christ indicate that the first people grow grapes in this region were the Celts. They produced wine and exported it as luxury goods to northern regions. Romans, who came after Celts, founded vineyards on the slopes of the Small Carpathians more than two thousand years ago, marking the time when grapevines (*Vitis vinifera*) became more prevalent.

Noble varieties of grapevines were brought by the Romans during the reign of emperor Marcus Aurelius Probus (276-282 AD). When the first Slavs reached this territory, viticulture and winemaking had already been fully developed.



Viticulture continued to flourish until the thirteenth century, when most of the vineyards were destroyed following a Tatar invasion.

The arrival of colonizers in the fifteenth century, Germans in the west and Italians throughout the whole Tokaj region, marked the revival of winegrowing. **With the exception of the Orava region, vineyards could be found throughout Slovakia.** They were



spread not just in the currently well-known wine regions, such as **Malokarpatský** (Small Carpathians), **Južnoslovenský** (Southern Slovakia), **Stredoslovenský** (Central Slovakia), **Východoslovenský** (Eastern Slovakia), **Nitriansky**, and **Tokaj**, but also in the **Liptov region** (Ružomberok), **Spiš** (Levoča), and the **northeastern part of Slovakia** (Prešov, Bardejov). However, up to 70% of the total wine sold in Slovakia came from western Slovakia and the region of Hont. **Bratislava played a very important role during that time, primarily thanks to the Danube trade route. Bratislava is considered to be the oldest wine-growing village in Slovakia.** Written records confirming winegrowing in its territory date back to 997-1038 AD. At the beginning of the fifteenth century (1435) 474 winegrowing families, owning 2,003 vineyards, were registered in Bratislava. In the same year, these wine growers produced 226,952.5 „okov” of wine, equaling to roughly 15,356 hectoliters of wine, on which the so-called tithe (one tenth) tax was levied. During this time, the tradition of paying taxes amounting to one ninth and one tenth of one's income or crop yield, as well as vineyard property and production taxes payable to municipalities and rulers, was established. This type of economy further promoted the development of crafts. Municipalities were then able to earn various privileges and freedoms.

Toward the end of the fifteenth century, winemaking guilds started popping up and winegrowing and winemaking traditions were handed down to new generations. In the second half of the sixteenth century, annual winemaking production reached 650 – 700 thousand hectoliters of wine, while the population was roughly 1 million people. Later in the 16th and 17th centuries, most 🍷 likely due to its low profitability, winegrowing on such large geographic areas started to scale down. At the beginning of modern times, winegrowing continued to develop on a decreased geographic area, roughly the same as what it is today. The decline in winemaking continued throughout the 18th and 19th centuries, due to newly-acquired diseases (Perenospora) and pests (Phylloxera) all the way to the 1920s (the period of the economic crisis) and the period between the two world wars, until the 1960s. The biggest areal growth of winegrowing in Slovakia was recorded in the 1960, up to 1980s. However, it was marked by the collectivization and mass production, irrespective of wine quality. In comparison to year 1945 when grapes were grown on **15,250 hectares**, the winegrowing area had increased to **32,140 hectares** in 1985. The most recent two decades have been marked by a continuous decrease of the total winegrowing area, representing hardly **10,000 hectares** today. Winegrowers and winemakers of today use state-of-the-art technologies which, coupled with the rich history and traditions, enable them to produce wines of the highest quality .







Slovakia

Slovakia is a country located in Central Europe with climate conditions similar to those of the neighboring winemaking countries: the Czech Republic, Hungary, and Austria.

Winemaking is concentrated in the southern part of the country, primarily on the southern, south-eastern, and southwestern slopes of the Carpathians Mountains, which take up approximately two thirds of Slovakia's total area.

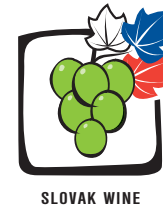


Slovakia's winegrowing territory is divided into **six regions** that are further divided into **forty winegrowing sub-regions** and **603 winegrowing municipalities**. Each of the regions has its own specific natural conditions and distinctive history.

The climate is slightly continental and, compared to Western Europe, its seasons are more pronounced. On average, the temperature difference between summer and winter is approximately 20 degrees Celsius. On the other hand, summers in Slovakia are characterized by less sunshine and warmth than in the Mediterranean region.

The geological substrate of Slovakia's winegrowing regions varies wildly. It includes crystallized rocks, limestone, volcanic rocks, as well as fluvial and Aeolian sediments. This diversity, enhanced by a wide spectrum of topography, result in huge potential as far as the uniqueness of Slovak wines is concerned.



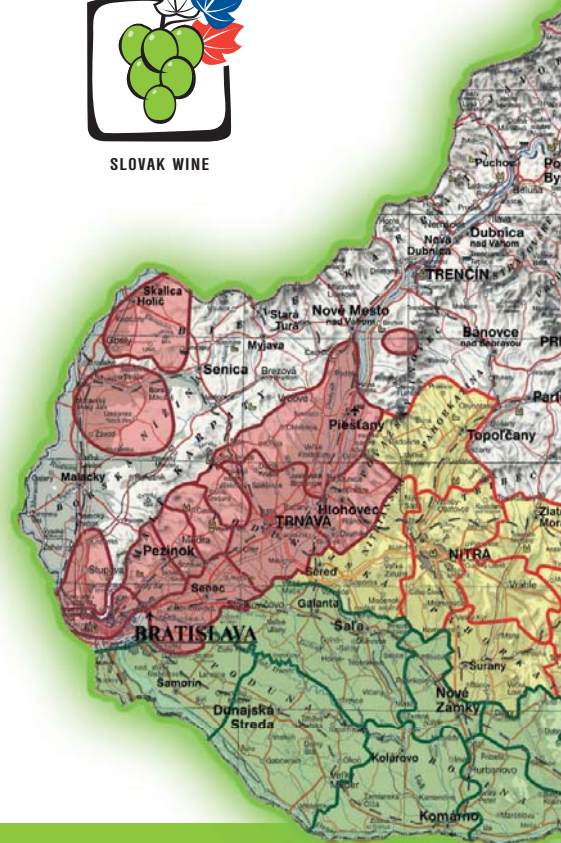


Slovakia – A Miniature of European Wine

Wine is the most modern as well as the oldest cultivated beverage. The Slovak wine of today is modern, with respectable heritage, dating all the way back to ancient Romans and Celts.

Slovakia and wine have always been intertwined. Slovak vineyards are located in the vicinity of the best winemaking latitude in Europe. One look at map and you will see the latitude that cuts through the famed French winemaking regions of Burgundy and its Cote d'Or also runs by Slovakia.

Many beautiful stories have a direct connection to Slovak wine. Our region of Tokaj gave birth to the wine French king Luis XIV called king of wines and wine of kings. Queens have drunk Slovak wines as medicine, as well as a magical beverage on their wedding night. Slovak wines are worldly because they have had the opportunity to honor the wine glasses of presidents Bush and Putin. Slovak wines are European, yet undeniably original. They reflect their terroir – the singularity of the region, the unique microclimate, and the multi-layered, thousand-year-old, multi-ethnic winemaking heritage in the current environment.



The Slovak Republic was declared in 1993. It is located in the center of Europe. It borders with the Czech Republic in the west, Austria in the south-west, Hungary in the south, the Ukraine in the east, and Poland in the north.

Area: 49 034 km²

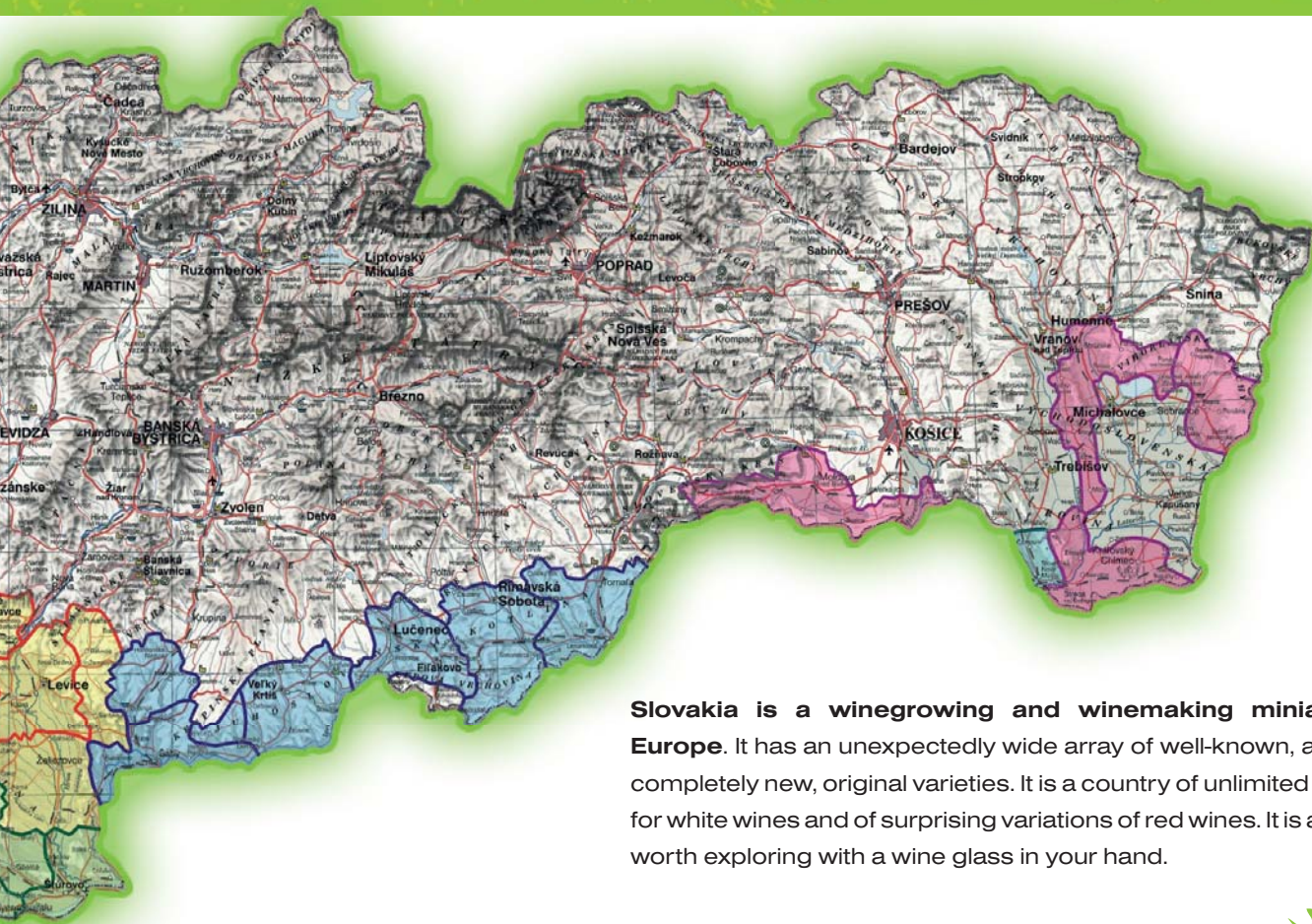
Population: 5 393 637

Political System: Republic with a uni-cameral parliament

Capital: Bratislava

Currency: Euro

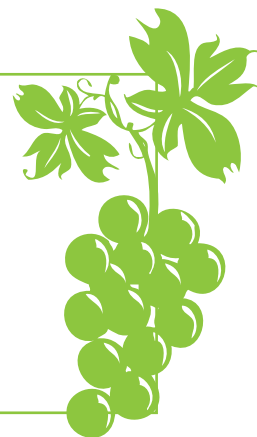


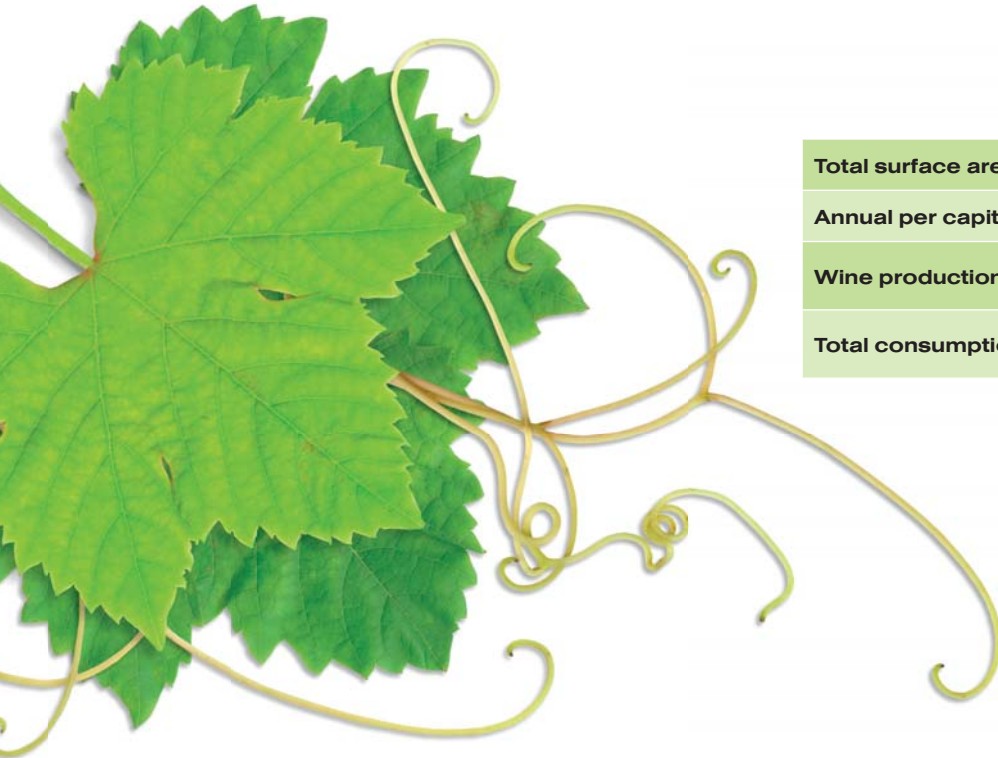


Slovakia is a winegrowing and winemaking miniature of Europe. It has an unexpectedly wide array of well-known, as well as completely new, original varieties. It is a country of unlimited potential for white wines and of surprising variations of red wines. It is a country worth exploring with a wine glass in your hand.

Slovak Winegrowing District

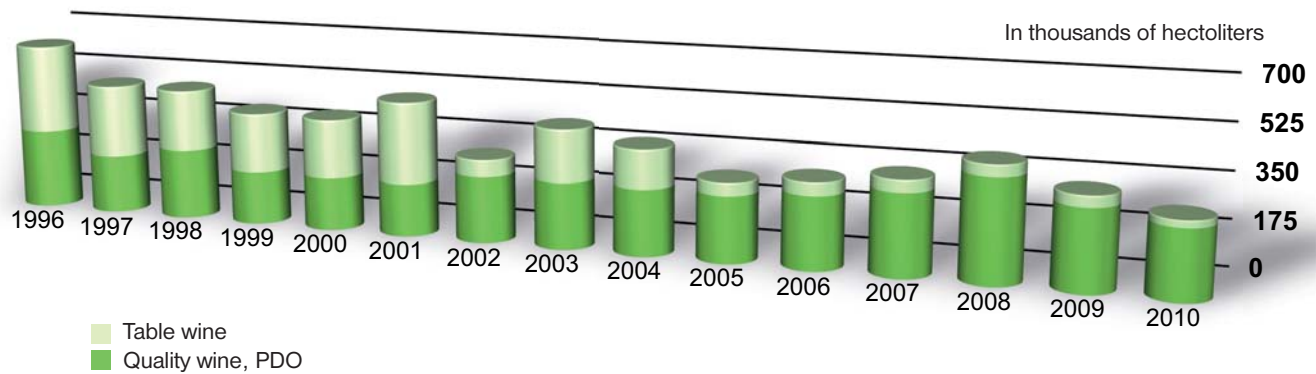
-  Malokarpatská / Small Caprathian winegrowing region
-  Nitra winegrowing region
-  Južnoslovenská/ South Slovakian winegrowing region
-  Stredoslovenská / Central Slovakian winegrowing region
-  Východoslovenská / Eastern Slovakian winegrowing region
-  Tokaj winegrowing region





Total surface area with vineyards	22 000 hectares
Annual per capita wine consumption	12.5 liters
Wine production	400 000 hl
Total consumption	600 000 hl

Wine Production in the Slovak Republic



Quality of Slovak Wines

Slovak wines can be divided into three quality categories: wine, wine with protected geographical indication, wine with protected designation of origin.

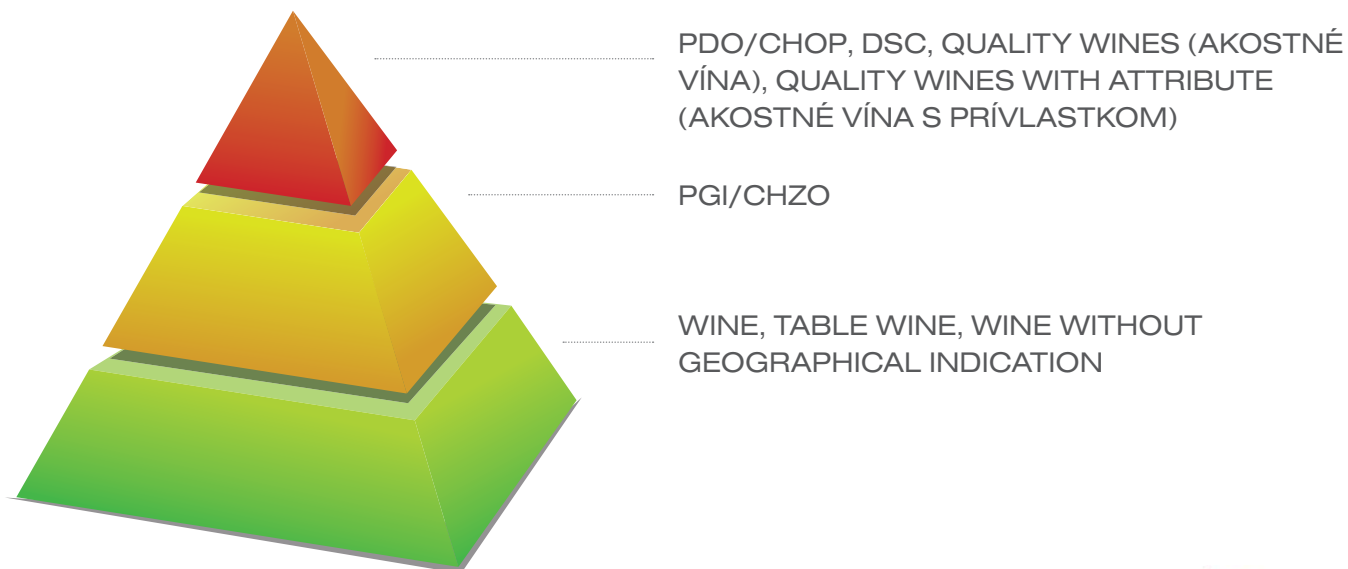
Wine - also known as table wine or wine without geographical indication. This is the lowest category of wine. It is produced from grapes with a minimum sugar content of 13 NM.

Protected Geographical Indication or PGI – this is a mid-level category of wines which include local, specific wines, as well as regional wines. Burčiak (a must in the early stages of fermentation) belongs to this category.

Protected Designation of Origin or PDO – indicates the highest quality of wines in the European Union. These wines are entered into database E-Bacchus, an electronic register of protected designations of origin and protected geographical indications of wines. The Slovak geographical indications that are protected are Malokarpatská, Južnoslovenská, Stredoslovenská, Nitrianska, Východoslovenská, and winegrowing region Tokaj. PDO has a synonym that is specific to the Slovak Republic: **Districtus Slovakia Controlatus (DSC or D.S.C)**. These are Slovakia's wines of the highest quality, which include quality wines (akostné vína) and quality wines with attribute (akostné vína s prívlastkom).

Burčiak – this type of beverage is only known in central Europe. It is a fermenting grape must, containing at least 0.5% vol. alcohol, but not more than 5-6% vol. alcohol. The "burčiak " phase of fermenting must only lasts for several hours.





Traditional Names of Wines in Slovakia.

Akostné víno / Quality Wine	depends on the region, grape's minimum level of sugar at harvest time is 16 - 17 kg per 1 hl of must
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Quality Wine with Attribute (akostné víno s prívlastkom):

Kabinetné / Cabinet	made from grapes with a minimum level of sugar of 19 kg per 1 hl of must
Neskorý zber / Late Harvest	made from grapes with a minimum level of sugar of 21 kg per 1 hl of must
Výber z hrozna / Grape Selection	made from grapes with a minimum level of sugar of 23 kg per 1 hl of must
Bobuľový výber / Berry Selection	made from grapes with a minimum level of sugar of 26 kg per 1 hl of must
Hrozenkový výber / Raisin Selection	made from grapes with a minimum level of sugar of 28 kg per 1 hl of must
Botrytický výber/ Noble Rotted Selection	made from grapes with a minimum level of sugar of 28 kg per 1 hl of must from berries affected by Botrytis Cinerea Persoon
Ľadové víno/ Ice Wine	made from grapes with a minimum level of sugar of 27 kg per 1 hl of must. Grapes are picked at the temperature of -7° C
Slamové víno/ Straw Wine	made from grapes with a minimum level of sugar of 27 kg per 1 hl of must, stored on straw for three months.

These names are designated as traditional names.

They cannot be used for any other wine in the world, they are not translated.



Product Name

Line of products

Vintage year

Variety

or label

**Bottle
volume**

Výnimočnost
MALOKARPATSKÁ VINOHRADNICKÁ OBLAŠŤ

ROČNÍK 2011

CHARDONNAY

VÝBER Z HROZNA
SUCHĚ

0,7L

12% obj.

VINÁRSTVO HROZIENKO, S .R. O.

**Protected
designation
of origin**

Location of grape
harvest

Attribute

Based on sugar level
in grapes at harvest

Wine Taste

Wine can be dry,
semi-dry, semi-sweet,
or sweet

**Actual alcohol
content**

Wine Producer


The simplest rule for determining a wine's quality is its geographical indication: The smaller the area where grapes are harvested, the higher the wine category.



Interesting Facts about Slovak Wine

The discovery of seven vineyard knives and a clay wine bowl from the 7th and 6th centuries BC, discovered on the Molpir Mountain near Smolenice, testifies to the existence of winegrowing in Slovakia before the arrival of the Romans.

Wine was loved and revered even by Great Moravian princes. The claim is supported by three preserved prayers: one for planting a vineyard, one for grape harvesting, and the last one for fermenting grape must.

 **In 892, king Svatopluk had an unprecedented gift sent to prince Borivoj:** a barrel of wine. Princess Ludmila liked it so much she asked king Svatopluk for grape vine seedlings and founded a vineyard by Melnik.

Following the Tatar invasion in 1241, German and Italian colonizers helped revive viticulture and viniculture in Slovakia.

From the first time queen Maria Theresa (1740-1780) tasted Frankovka modra from Rača, she became enchanted by it and greatly contributed to the continuing glory of this wine. It wasn't until two hundred years later that the existence of resveratrol, an ingredient believed to have heart-healthy benefits, was found in Frankovka.

In 1825, Bratislava became the first producer of  **sparkling wine outside of France**, marking the foundation of one of the most famous Slovak wine brands, J.E. Hubert.

In 1859, Jacob Palugyay's winery was founded. His wines were enjoyed by rulers of Japan, a Turkish sultan, Brazilian emperor, or a Belgian king. It was even served on board of the most luxurious ship of all times, the Titanic.

Palugyay made winemaking history by building the first wine duct, leading from the cellars on today's Pražská Street to the Main Station in Bratislava, where it was racked into barrels and bottles.

Pressburg (Bratislava) wines have been savoured by many famous people. Famous music composers Beethoven, Liszt, Rubinstein, or poet Petofi all tasted Slovak wines.

Slovakia is a producer of the famous Tokaj wines, drunk not only by kings, popes, or presidents, but also the first cosmonaut of the world, Yuri Gagarin.

The 2001 Rizling rýnsky (Riesling) from Chateau Belá **became Slovakia's first wine entered in the world-renowned Wine Spectator.**

American president George W. Bush and his Russian counterpart, Vladimir Putin, visited Bratislava in 2005. President Bush was served red cuveé President from Vinanza Vráble at Hotel Carlton, while President Putin tasted Frankovka modrá with Rizling rýnsky at Hotel Bôrik.

British Queen Elisabeth II made her first visit to Slovakia in 2008. She tasted Klevner from Radošiná, which was also served during her coronation fifty-five years ago, as well as wines made by Mrva&Stanko, Pavelka and Villa Vino Rača.

The most complete collection of Slovak wines can be found and tasted at the National Collection of Wines at Pezinok Chateau. It generally includes one hundred wines from the most recent vintage.





Wine Growing Regions

Malokarpatská Winegrowing Region

SURFACE AREA OF REGISTERED VINEYARDS

5 359.2 ha

Precipitation (mm)	600
Average temperatures (°C)	11
Average temperature during vegetation period (°C)	17.2
Total sunlight during vegetation period (hours)	3100



Wines from this region come from the heart of Europe, as well as from its borderline. They are multiethnic, yet Slovak. They bear the ancient heritage of the Celts and the Romans, as well as the Mossel Germans and, of course, the Slovaks. They are born in the southwestern part of Slovakia, its oldest and the most famous winegrowing region. The region stretches from the confluence of the Danube and Morava rivers, all the way to Čachtice, known for its infamous countess Elisabeth Báthory; from the rolling hills near Hlohovec, up to Skalica in the Záhorie region. This small area concentrates an unusual mixture of soils, all different in their geological composition. Local vineyards and their unique terroir have produced clearly-defined varieties of wines which, in the Middle Ages, used to be valued against gold. They include the revived Gruner Veltliner, the one and only Welschriesling, the original Dievčie hrozno and Silvánske zelené, the modern European Chardonnay, the unique Devín, the timelessly regal Blaufrankisch, as well as the traditional Blauer Portugieser. Malokarpatská winegrowing region is home to ancient winegrowing villages and small towns like Rača, Svätý Jur, Limbach, Pezinok, and Modra, all with their winemaking souls and cellars wide open, including the National Wine Collection in Pezinok.

Vintage Rating Chart

	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010
White Wines	***	*	**	**	*	**	***	**	*	***	***	**	***	*
Red Wines	**	*	**	***	*	**	***	**	*	***	**	**	***	*



Soil Conditions: The geological substrate is primarily formed by the deposited cones of the Small Carpathian streams. The alluvial fan are clay to sandy, semi-skeletal. The southwestern part is dominated by fluvial sediments of the Morava river, as well as aeolian sands.



Climate Conditions: Characteristic for this region are large differences between day-time and night-time temperatures, reaching up to 15° Celsius during vegetation period.



Južnoslovenská Winegrowing Region

SURFACE AREA OF REGISTERED VINEYARDS

5 345.6 ha

Precipitation (mm)	540
Average temperatures (°C)	11.8
Average temperature during vegetation period (°C)	18.3
Total sunlight during vegetation period (hours)	3350



Major river basins are predetermined to produce great wines. Just north of the Danube river lies a unique corner of the Slovak winemaking wealth. This area has been blessed by its location, sunshine, and micro-climate. Three subregions in particular shine brighter than others : Štúrovský, Strekovský, and Hurbanovský. This region produced marvelous Welschriesling, as well as the first Slovak Rizling, included in Robert Parker's world-renowned Wine Spectator. Wines with attribute, ranging from late harvest to raisin selections, ice and straw wines – they all share unparalleled potential with undeniable terroir. Južnoslovenská winegrowing region also prides itself in its beautiful Chardonnay and Sauvignon, the white, gray, and blue variations of Pinot, as well as an unique central European version of Cabernet Sauvignon and Dunaj, Slovakia's newest jewel.

Vintage Rating Chart														
	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010
White Wines	***	**	**	**	**	**	***	**	*	***	**	**	***	**
Red Wines	**	**	**	***	**	***	***	**	*	***	***	**	***	*

*** Extraordinary vintage, high quality of wines ** excellent vintage * average vintage



Soil Conditions: Loess rolling hills form the vineyard foundation in the eastern and southern parts of the region. The fluvial sediments from the Danube and the gravels and sandy gravels are the foundation of the western part of the region.



Climate Conditions: This is the warmest part of Slovakia with the highest temperatures during vegetation period. Temperatures can stay at or above 30° Celsius for extended periods of time. In comparison to the rest of the country, vegetation period last two weeks longer.



Stredoslovenská Winegrowing Region

SURFACE AREA OF REGISTERED VINEYARDS

2 502 ha

Precipitation (mm)	660
Average temperatures (°C)	11
Average temperature during vegetation period (°C)	17
Total sunlight during vegetation period (hours)	3100



There are table mountains and then there are wine mountains. Such wine mountains reach up toward the sun in the southern part of central Slovakia. Again, the climate and soil composition are very distinct, rendering wines their youthful freshness and purity and reflecting the generosity of the local natural environment. Five white wines are noteworthy: Welschriesling, Gruner Veltliner, Müller - Thurgau, Gewürztraminer, Pinot blanc. The region also offers a wonderful, ecologically clean version of Chardonnay. The red wines deserve praise for their pure varietal profile. Blaufränkisch made history at the 2002 international viniculture congress. Saint Laurent and Blauer Portugieser carry the torch of the Slovak tradition with a modern twist, while Cabernet Sauvignon serves as evidence of unusual potential of the unique viticultural area.

Vintage Rating Chart														
	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010
White Wines	***			**	*	**	***	**	*	***	**	**	***	*
Red Wines	**			***	*	**	***	**	*	***	***	**	***	*

*** Extraordinary vintage, high quality of wines ** excellent vintage * average vintage



Soil Conditions: Geological, primarily volcanic substrate which allowed the formation of fertile loamy to clay soils.



Climate Conditions: Mild and dry. Vine growing is made possible by an increased heat flow, resulting from local brown coal deposits.



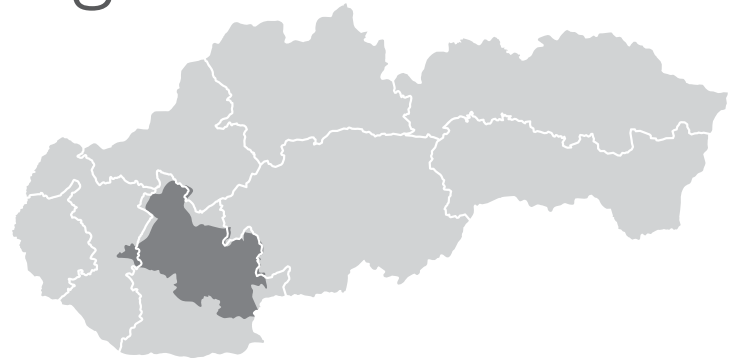
Nitra

Winegrowing Region

SURFACE AREA OF REGISTERED VINEYARDS

3 903 ha

Precipitation (mm)	570
Average temperatures (°C)	11.3
Average temperature during vegetation period (°C)	17.6
Total sunlight during vegetation period (hours)	3200



Wines that were indulged by Great Moravian monarchs, the English queen, and by the highest religious dignitaries come from a historically sacred Nitra wine region. It is a geographically and varietally diverse region, therefore typically Slovak. The rivers Dolný Váh, Nitra, Hron, and Žitava, the Považský and Pohronský Inovec mountain ranges, as well as Trábeč, Zobor, and Sitno mounts – they all define the originality of the location, the soil composition, and the distinct microclimate. Four winemaking towns and their traditions stand out: Nitra, Topoľčianky, Vrāble and Sered'. The region is also home to some amazing soloists: the famous Radošínský klevner, the rosé cabernets and Blaufrankisch from Topoľčianky, rieslings from Mojmírovce, Feteasca regala from Čajkov, as well as Gewurztraminer, Dievčie hrozno, Rulandské biele and Muller Thurgau. Plus, the one and only, Slovak sparkling wines from Sered' and Nitra.

Vintage Rating Chart														
	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010
White Wines	***	*	**	**	**	**	***	**	*	***	***	**	***	*
Red Wines	**	*	**	***	**	**	***	**	*	***	***	**	***	*

*** Extraordinary vintage, high quality of wines ** excellent vintage * average vintage



Soil Conditions: The soils contain high level of skelet with a mineral foundation resulting in a great diversity of vineyards in this region.



Climate Conditions: This is a very warm and dry lowland climate region. The varied topography of the region results in multiferous microlclimate conditions which affect the variability of local wines.



Východoslovenská Winegrowing Region

SURFACE AREA OF REGISTERED VINEYARDS

1 074.1 ha

Precipitation (mm)	680
Average temperatures (°C)	10.8
Average temperature during vegetation period (°C)	16.9
Total sunlight during vegetation period (hours)	3100



The extinct volcano of the Vihorlat mountain range and the rolling border of Východoslovenská nížina (Eastern Slovakian Lowland) frame up the area of the youngest winegrowing region in Slovakia. Its wines have soaked up traces of the conditions affecting the continental climate of the Russian and Ukrainian plains and the unique composition of the volcanic soils by Tibava and Sobrance. Pinot blanc and Chardonnay - these wines are smooth and non-intrusive, yet capable of leaving their imprint. Silvánske zelené, Dievčie hrozno and Muller Thurgau are wines that are sufficiently extractive and spicy. And, it is also home to Welschriesling, a quintecentially Slovak wine, strongly presented in its eastern Slovakian version. The blue varieties are represented by malleable, bright ruby-colored Blaufränkisch and the increasingly vocal Pinot noir.

Vintage Rating Chart														
	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010
White Wines	***	*	**	**	**	**	***	**	*	***	***	**	***	*
Red Wines	**	*	**	***	**	**	***	**	*	***	***	**	***	*

*** Extraordinary vintage, high quality of wines ** excellent vintage * average vintage



Soil Conditions: The volcanic foundation of the Vihorlat mountain range forms the foundation of the vineyards' fertile soil, while fluvial soils are predominant in the rest of the region.



Climate Conditions: The differences between day-time and night-time temperatures are a mere seven to eight degrees Celsius. Temperatures remain extremely stable throughout the entire vegetation period, ranging from 24° C during the day to around 16° C at night.



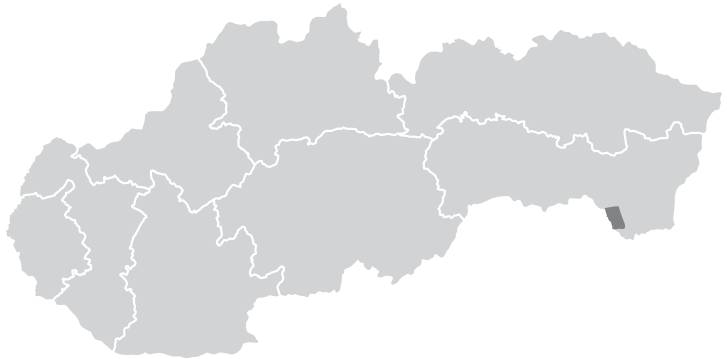
Slovak Winegrowing

Region Tokaj

SURFACE AREA OF REGISTERED VINEYARDS

908 ha

Precipitation (mm)	550
Average temperatures (°C)	10.3
Average temperature during vegetation period (°C)	16.5
Total sunlight during vegetation period (hours)	3100



Tokaj's unique position in Europe rivals that of Bordeaux in France or Chianti in Italy. The wine that's grown on both sides of an area demarkating the border between Slovakia and Hungary is majestic, timeless, and unlike any other. Its birthplace is closely linked to the core of Mother Earth. Southeastern slopes of Zemplín hills are a remnant of the Earth's turbulent volcanic past. Beautiful autumns wrap local vineyards in foggy mists coupled with plentiful autumn sunshine. These conditions enable grapes to become "nobly rotten" (*Botrytis cinerea*), producing a small, not annually guaranteed, raisin miracle of nature. The time-tested varietal threesome of tokaj wines Furmint, Lipovina, and Muškát žltý, coupled with the slow oxidation technology in wooden barrels give birth to a mythical wine that continues to enchant wine lovers over and over again.

Vintage Rating Chart												
	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010
White Wines	**	***	**	***	**	***	**	**	***	**	***	*

*** Extraordinary vintage, high quality of wines ** excellent vintage * average vintage



Soil Conditions: The soil is predominantly rocky and of volcanic origin. It is capable of absorbing sunshine during the day which continues to radiate at night causing the soil to keep its warmth even after a chilly night.



Climate Conditions: This region has a continental climate. The distinctive feature of the region is its long and dry autumn. Autumn mornings are foggy, stimulating the formation of nobly rotten raisins.



A bottle of Tokaj wine and a glass filled with the same wine. The bottle is on the left, and the glass is in the foreground, partially filled with a golden-orange liquid. The background is a light, neutral color.

Tokaj Wine

Winegrowing region Tokaj is one of a handful in the world whose conditions are favorable to growing grapes for naturally sweet wines. Vine growing in this region goes back to the Roman times, when the area belonged to Pannonia. After the fall of the Roman Empire, the vine growing tradition was continued by Slavs.

The name of the village and mountain Tokaj has a Slavic origin. It is derived from the word “Stokaj,” loosely referring to a confluence of two rivers, in this case the rivers Bodrog and Tisa.

When Hungarians, led by Almus and his son Arpad, reached this area, viticulture had already been flourishing. Legend says that count Turzol told prince Arpad he had found beautiful vineyards on the slopes by the Bodrog and Tisa confluence.

The Tatar invasion of 1241 left the whole area plundered and its vineyards destroyed. King Bela IV colonized the deserted region by Italians. The Italian settlers brought with them new wine growing skills and traditions, as well as a base variety called Furmint. After the Turkish wars which began in 1528, the region stayed under Turkish rule for 170 years. Most of Tokaj cellars date back to that period, when they were built as hideouts for people and property from the plundering soldiers.

The technology for making Tokaj wines continued to improve and as early as 1560, "botrytised raisins" can be found in Fabricius Balazs' Latin dictionary, *Nomenclatura*. Botrytised raisins are a product of a noble rot *Botrytis Cinerea* Persoon which affects Tokaj varieties when favorable weather conditions are present.

The first Tokaj selection was made by Sepsi Laczko Maté. At Easter of 1650, he surprised Susannah Lorantffy, the wife of his landowner and the widow of prince George Rakoczy's I, with a wine made from nobly rotten (botrytised) grapes. The first law related to the Tokaj region was passed in 1655, regulating the selection of nobly rotten grapes for making Tokaj selections, and by doing so, forming the technological foundation of Tokaj winemaking.

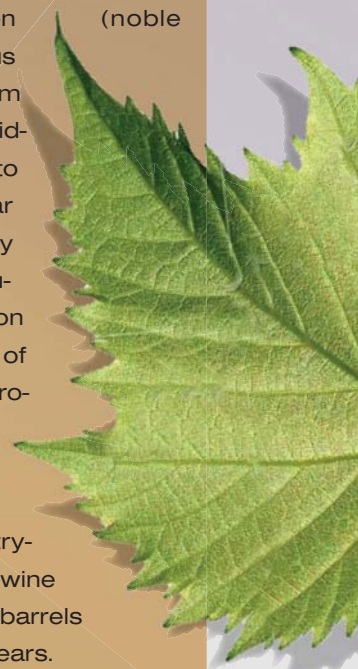
Tokaj wine enjoyed a glorious chapter in its history during the time of prince Rakoczy II, who regularly sent deliveries of Tokaj wine to the French court of King Louis XIV (1638-1715). Tokaj wine was also fancied by Russian Emperor Peter the Great, as well as his successor, Catherine II.

The wine's lively international interest in the 18th century, jumpstarted the spread of Tokaj's fame all over Europe and even to other continents. It was bought for medicinal purposes as "Universalis Vera Medicina", promising to treat anemia, faintness, and diseases of the nervous system.

Tokaj wines enjoy their great reputation not only in Slovakia, but also abroad, evidenced by more than two hundred gold and silver medals, special jury awards and first degree recognitions received at national, international, and global expositions.

The famous Tokaj claim made by French King Louis XIV continues to stand its ground even today: "Vinum Regum, Rex Vinorum" (Wine of Kings, King of Wines).

Tokaj wine - belongs to the yellow-colored, naturally sweet wine category. The wine is marked by its characteristic bread undertone, resulting from the presence of oxygen during the ripening stages of both the grape and the wine. Tokaj wines are made exclusively from Furmint, Lipovina, and *Műskát žltý* varieties in seven Slovak winegrowing villages. The wine uses botrytised raisins, which are defined as shrunk grape berries. Favorable conditions are conducive to the proliferation of *Botrytis Cinerea* Persoon (noble rot) in grape clusters. This fungus causes water to evaporate from the berry which decreases acidity, causing grapes to morph into raisins with naturally high sugar levels. Botrytised raisins can only be picked from clusters manually, berry by berry. One person can roughly pick 8 kilograms of botrytised grapes per day. The production of wines of the highest quality is closely linked to a special technology that requires adding the exact amount of botrytised grapes to a set volume of wine and maturing of the wine in oak barrels in cellars for a period of several years.



Slovak Union of Grape and Wine Producers

Slovak Union of Grape and Wine Producers is an association of legal entities whose primary focus is viticulture and winemaking. It was founded on September 23, 1993.



The foundation of the union **was initiated in 1993**, when it became necessary to draft a law dealing with viticulture and winemaking, as well as the development of winemaking in Slovakia.

It is the only organization of winemakers that is recognized by the Ministry of Agriculture of the Slovak Republic (Council Regulation 1234/2007 decree). Its main mission is to **represent its members'** interests primarily in relationship to national administration bodies in areas such as **viticulture** and **winemaking**

legislation, tax administration, quality standards, health regulations, protected labels, as well as all types of legislation affecting small business activities. Its members benefit from **counselling services** and **expert workshops** and **seminars** that are available to all winegrowers and winemakers. It serves as an umbrella organization for **the participation at exhibitions** Vinitaly in Verona, Vinex in Brno, Wine and Spirits in Prague, Vinexpo in Bordeaux and London, OIV in Paris, Prowein in Dusseldorf, and Danubius





Gastro in Bratislava. It maintains close ties with secondary vocational schools specializing in tourism and hospitality by providing lectures on viticulture and winemaking. It organizes trips for its members to **Australia, Chile, and California** where they are greeted and taken care of by owners or managers of wineries and often become privy to insider information unavailable to regular visitors.

Since 2006, the Union has adopted the role of expert and financial sponsor of the **National Collection of Wines of the Slovak Republic**, open to all qualifying Slovak winemakers. One hundred best Slovak wines are presented here every year. It annually recognizes **personalities in the Slovak viticulture and wine-making** and awards the "Winery of the Year" recognition. It was successful in creating specifications and assign **"protected designation of origin"** to Malokarpatská, Južnoslovenská, Východoslovenská, Nitrianska, Stredoslovenská and Tokaj winegrowing regions.





National Collection of Slovak Wines

How many faces does the Slovak wine have? As many as one would expect from a viniculturally unusually varied country or as many as can be featured in the most concentrated form at the National Collection of Slovak Wines hosted in the cellars of Pezinok Chateau.

Beginning in 2006, the national collection has served as a platform for the best one hundred representatives of dry and naturally sweet white wines, tokaj, as well as rosé. The collections also includes sparkling wines and, naturally, dry reds and all the other reds.



It is not a random selection, but rather a group of finalists chosen from among seven thousand wines. That is the number that every year enters to qualify for the national collection and must go through a sifter of qualifying competitions. The more narrow selection then includes about 350 – 400 samples from which an expert committee chooses one hundred best wines. The collection offers an accurate snapshot of the level and quality of wines not only from the most recent vintage but also those produced before or after the year 2000. The national collections provides an excellent opportunity to take a closer look at Slovakia's six winegrowing regions and pays tribute to the top-notch winemakers. It is, at the same time, an invitation for a magical trip into the history of Slovak viticulture and winemaking. Wine lovers get the opportunity to taste different wines and even meet Bakchus, the god of wine, himself, as well as St. Urban, patron saint of winegrowers. The collection is a wonderful stroll around vinicultural Slovakia with its one hundred tastes, aromas, and pictures.





There are currently **37** officially recognized varieties of *Vitis Vinifera*,

which can be used for the production of high-quality wine. They include varieties found all over the world, such as **Chardonnay**, **Pinot blanc**, **Noir**, or **Gris**, known in Slovakia as **Rulandské**

biele, **modré**, and **sivé**, as well as **Sauvignon**, **Gewürztraminer**, **Cabernet Sauvignon**, **Alibernet**, **St. Laurent**, and **Zweigeltrebe**.

Slovakia masterfully produces varieties that are typical for central Europe, such as **Welschriesling** and **Riesling**, **Pálava**, **Moravian moscatel**, **Muller-Thurgau**, **Irsai**, **Aurelius**, **Bouvierovo hrozno**, **Dievčie hrozno**, **Feteasca regala**, **Neuburské**, **Veltlínske červené skoré**, or **Gruner Veltliner**. The blue varieties are represented by **André**, the up-to-now undervalued gem among blue wines - **Blafränkisch**, and also **Neronet**.

When comparing these wines with their counterparts from the neighboring countries - Austria, the Czech Republic, and Hungary - the shared characteristic features of the central European region are undeniable: freshness, spark, harmony, and vitality. But the true gems are the varieties cultivated specifically for us. Their taste personifies a piece of our country, as well as a piece of our own skill, tradition, and soul: **Devín**, **Milia**, **Noria**, **Dunaj**, and **Silvánske zelené**. These wine varieties cannot be found anywhere else in the world. It is encouraging and gratifying to know that more have already lined up: **Hron**, **Váh**, and **Nitra**. Finally,

one must not omit the tokaj varieties - **Furmint**, **Lipovina**, and **Muškat žltý** and their unique growing and winemaking technologies turning them into such extraordinary wines.





Wine Varieties



Eight Viticultural Profiles

How many faces does the Slovak wine have? Eight basic varieties offer a snapshot of a rapidly-developing central European viniculture, allowing a look in the past, as well as a look in the future. These eight Slovak wines also represent eight wine passions, eight different experiences rewarding every winelover who tastes them with delight and joy. It is an invitation to discover more Slovak wines.

Slovak wine is one's pleasant guide in a highly cultured country. The wine reflects a thousand faces of the territory and the ever-present darker or lighter shades of unpredictable weather. Wine is a reflection of the people that created it. Wine offers familiar, yet an always fresh look and an opportunity to bond with a country.

Gruner Veltliner

This is a famous central European wine with an impressive history and an even greater future in Slovakia. It is a profile wine, a proud child of Slovak vineyards and cellars in southern Slovakia, Nitra, Small Carpathians, and central Slovakian regions. It is a wine of the highest quality with a beautiful green and yellow, almost emerald color. It boasts a wide array of aromas from the soft breeze of muscat to summery peach, gently leaping over toward tropical pineapple, grapefruit, and mango, with a slight touch of an almond flower. Its taste evokes green almonds, blossoming linden trees, and the fruity tones gently leaning on its pleasant acidity. Gruner Veltliner is a wonderful young companion, but also a wine with surprising maturing potential, proven by vintages 1997, 1999, 2000, and 2006. It is a multifaceted wine, with ice and straw wines being its newest variations. Thanks to its distinct and unique character, it is being discovered by the rest of the world and it has even found its way to New Zealand.



Rivaner

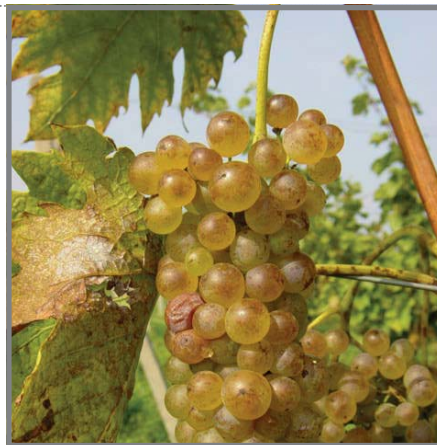
Together with Gruner Veltliner and Welschriesling, Muller-Thurgau completes the famous threesome of Slovak wines. Muller is ready to draw its weapon as soon as it pops out of a barrel. It charms with its youth, freshness, and muscat aroma. As suggested by its name, Muller-Thurgau is of Germanic nature. Slovakia, which once was influenced by the German winemaking tradition, is very fond of this-lightly colored wine with soft green and yellow hues. Muller-Thurgau has adopted many things from our vineyards - playfulness, passion, as well as hints of gentle, flowery-muscat, sometime linden or gladiola aromas, followed by traces of fruits and mead in its more mature stage. Muller-Thurgau is a wine that spans across the whole country and all generations. Its burčiak (freshly fermenting must) has earned respectable position: It opens wine harvests and invites to a new year of winemaking.



Riesling Italico/ Welschriesling

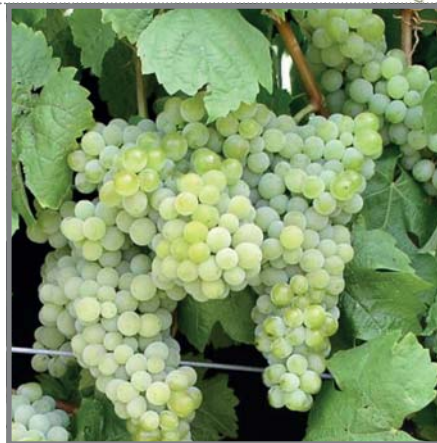
This wine is certainly not a distant relative of the better-known Riesling. Its origin has been lost in the bottomless well of viticultural history, but the prevailing opinion suggests it came from France. It has proven to do extremely well in Slovakia, too. Each winegrowing subregion offers its own, unique, rendition of Welschriesling: different from the Small Carpathians, different from southern Slovakia, and different again from the foothills of the Zobor mountain.

Welschriesling is elegant and charming. One sip, and you know what a vine flower tastes like. It stays true to its attribute "welsch" (Welschnuss - walnut). Its aroma carries undertones of hazelnuts, as well as walnuts. Its acidity allows it to maintain its extraordinary freshness throughout its life. Its maturing ability gives testimony to Slovakia's vinicultural present, as well as its past. It is a wine draped in noble titles, from raisin selections to straw and ice wines. Welschriesling is clear and good news about the Slovak wine of the third millenium.



Devín

This wine is a namesake of rocky reef proudly watching over the confluence of the Danube and Morava rivers. It arches over and connects Slovakia's viniculture history with its present. Though fairly young, it is an original wine; a product of the people of this country. The golden yellow-colored wine with slightly spicy, almost muscat-evoking aromas is a crossing of Gewurtztraminer and Malvasia. Devín has a unique ability to retain sugar and its botrytis-affected berries lend it a noble botrytic aroma. Devín is a refreshingly original wine with its own face and an undeniable characteristic of the Slovak land. It offers dry wines, as well as naturally sweet selections, with captivating aromas, full-bodied character, and flawless harmony. It hints undertones of dried apricots and dandelion honey. This beautifully-dressed wine is destined for high society and bound to appear on prestigious award boards.



Blafränkisch/Lemberger

One of Maria Theresa's favorites, thriving in the central European space - Blaufränkisch, has found its home and its undeniable character in Slovak vineyards. The truly famous ones come from Rača in the Small Carpathians, but also from Skalica and other winegrowing regions of Slovakia – Nitra, southern Slovakia and central Slovakia. Blaufränkisch is a wine of many great stories and legends. The famous one with ties to Slovakia is about emperess Maria Theresa's undying love for the beverage from Rača. Maybe it was the subtle cinnamon taste with traces of blueberries, blackberries, and chocolate that captivated the senses of the emperess. Blaufränkisch has been able to impress her royal highness Maria Theresa, as well as contemporaries with its phenomenal medicinal effects. Thanks to them, it has become a timeless phenomenon. Besides the French paradox, there is also the Slovak paradox contained in Blaufränkisch in the form of resveratrol, a natural anti-heartattack medicine of sorts. Not only does Blaufränkisch provide a memorable experience of a noble wine, but it also protects from lifestyle diseases.



Saint Laurent

Time has granted this wine the age-old attribute "saint". Following Blaufränkisch, the queen of reds, it is the second most widely-spread Slovak red wine. It came to Slovakia all the way from Burgundy. It has made itself at home and now offers a truly memorable winelover's experience. The typical representative of Slovak red wines, it is dressed in a rich red color and contains higher levels of tannins, balanced with a pleasant aroma of stone fruits and hints of cinnamon. It surprises with its many forms, tastes, and the creators' undeniable imprint. The French welcome each vintage with their beaujolais, while Slovaks do the same with their St. Laurent. A well-matured beverage, St. Laurent is a warm, harmonious and full-bodied wine. It is a compilation of vinicultural wisdom and secrets of nature, encoded into individual vintages



Cabernet Sauvignon

The success of Cabernet Sauvignon is reminiscent of that of famous Gaius Julius Caesar. Like Caesar, this duke of red wines says: "Veni, vidi, vici". It has briskly conquered the best vineyard areas in Slovakia. In the south Slovakian region (the warmest winemaking region), but also Nitra, Small Carpathians, or central Slovakia regions, Cabernet Sauvignon arms its wines with unexpected possibilities. Slovak cabernets display a granate-like, almost purple color. The taste and aroma blend into one. They are dominated by wild berries – raspberries, blueberries, and blackberries, mulberries, as well as red and black currant. Noble and harmonious, the wine becomes even more exciting after maturing in oak barrels, which present it with vanilla, chocolate, and tobacco-like characteristics. Yes, Slovak cabernets that have surprised at international competitions, have many faces. In its size, Slovakia is just a winemaking dwarf, but it has blessed Cabernet Sauvignon with extraordinary terroir, giving the famous French wine a new flair straight from the heart of Europe.



Dunaj

Dunaj (Danube), the wine, is as robust as its European river name-sake. It is a purely Slovak wine, while simultaneously pulsating with a vital strength of the Old Continent. It first came about from crossing Muscat Bouchet and Oporto. The subsequent crossing with Svätovavrinské (St. Laurent) resulted in a peculiar beverage. Europe was given an original southern-type wine that came from its northernmost winemaking belt.

Dunaj thrives in the area close to the Danube river. Good vintages in the warmest area of the south Slovakian wine region have been fortunate to produce naturally sweet wines. Dunaj is dark red, full-bodied, yet well structured, and elegantly harmonious. Just like the river Danube awaits a long journey to the sea, so does Dunaj require time, rewarding us with a chocolatey aroma in the finish line.

Dunaj is a beautiful Slovak contribution to the rich repertoire of traditional European red wines. It is a demonstration of the originality of the land it comes from, its unique climate conditions and the people's ability to create a great wine. It is not discovering something that has already been discovered, but rather a Slovak rendition of a continuing great winemaking story.







SLOVAK WINE

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www.slovakia.travel

Slovak Union of Grape and Wine Producers

Matúškova 25, 831 01 Bratislava, Slovakia

Tel.: + 421 903 125 217 • e-mail: zvvhv@zvvhv.sk • www.zvvhv.sk • www.slovakwines.com

Slovak Tourist Board

Banská Bystrica Office

Slovak Tourist Board (SACR)

Námestie Ľ. Štúra 1, P.O.Box 35

974 05 Banská Bystrica, Slovak Republic

Tel.: +421/48/416 61 46

Fax: +421/48/413 61 49

E-mail: sacr@sacr.sk

Bratislava Office

Slovak Tourist Board (SACR)

Dr. V. Clementisa 10.

821 02 Bratislava, Slovak Republic

Tel.: +421/2/50 700 801

Fax: +421/2/55 571 654

E-mail: sacrba@sacr.sk