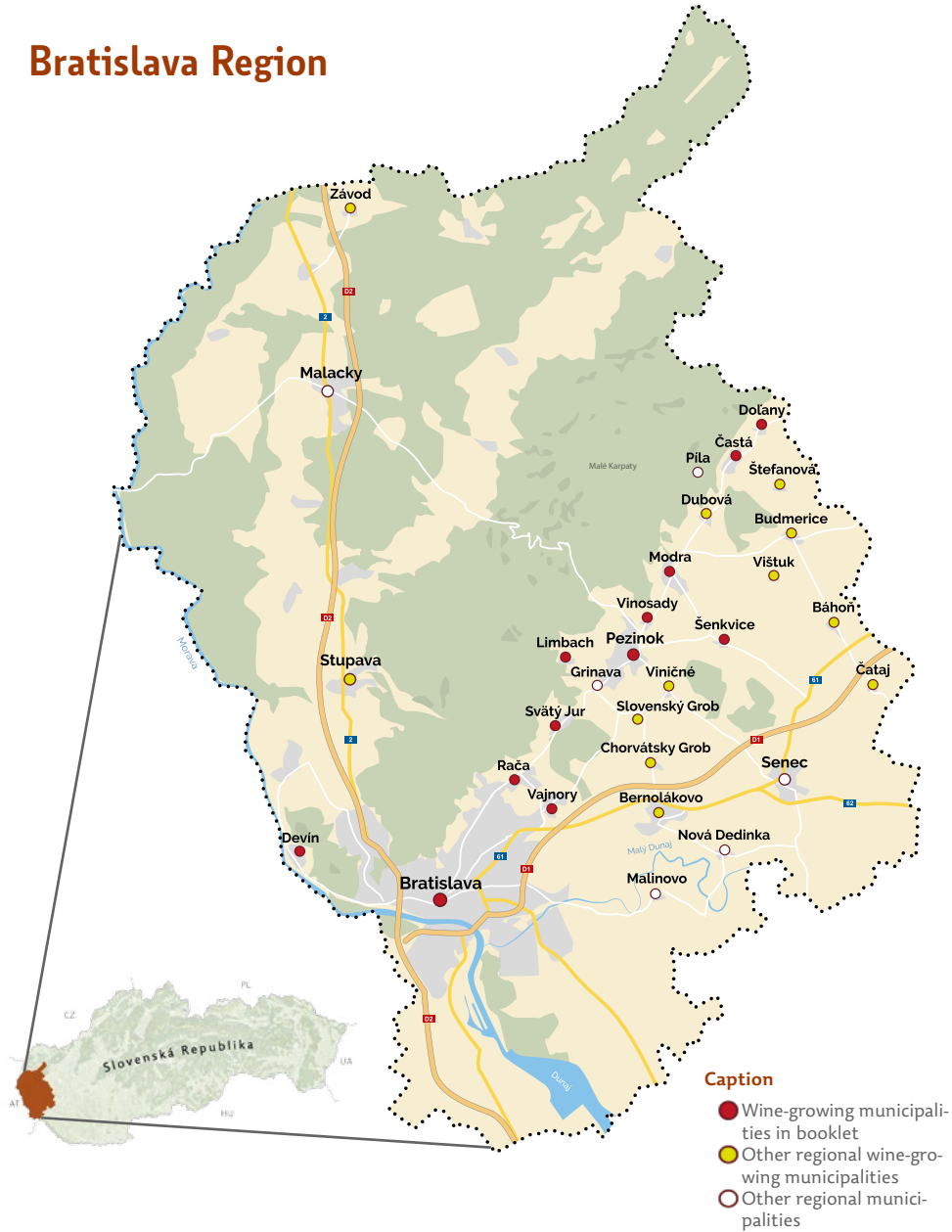


living the life

EN wine



Bratislava Region



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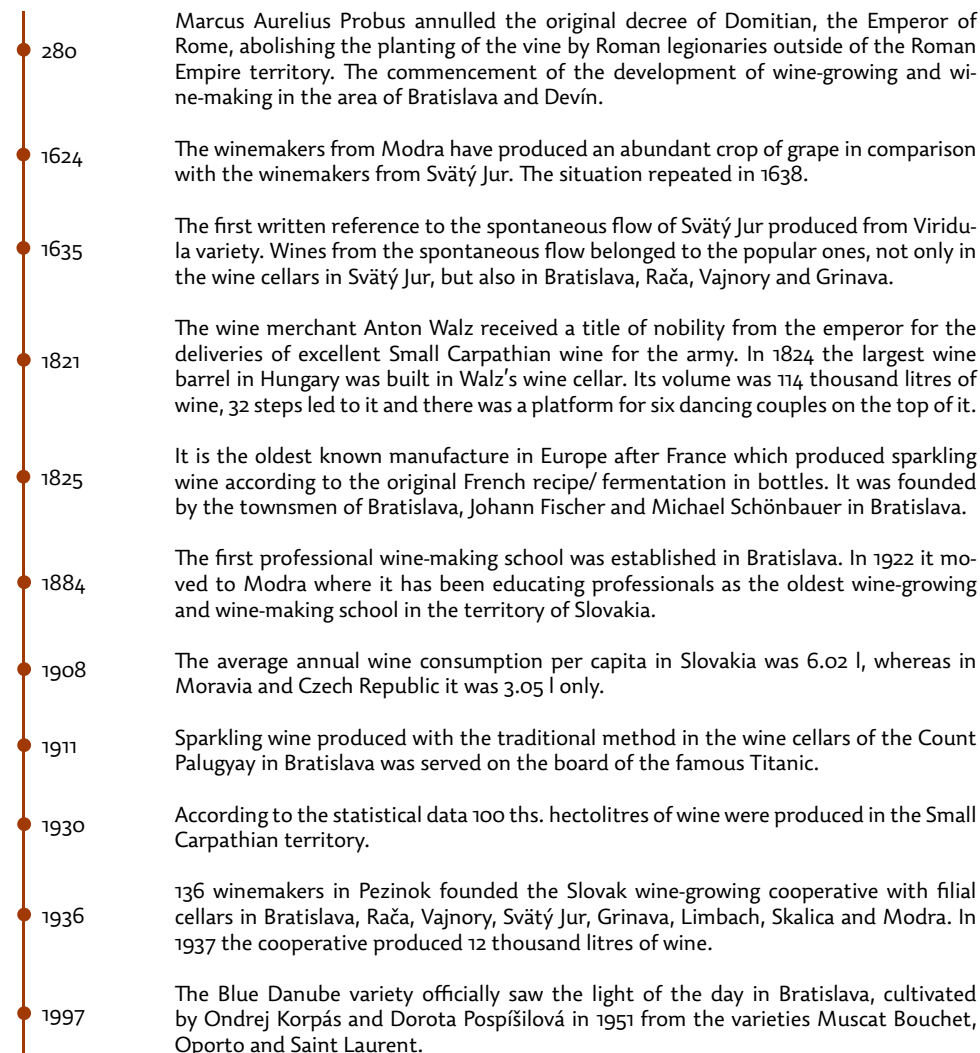
Bratislava Region as the heart of Small Carpathian Wine Region

Bratislava Region is located in the historically oldest vine-growing region in the Central Europe. Vineyards surround the south-east, south and south-west hills of the Small Carpathians. A favourable climate with a lot of warm sunny days together with sufficient airflow allows the production of healthy and mature grapes for wine production. Enter the bright-coloured, fragrant and tasty world of wine culture which belongs to important values together with wine tourism, gastronomy, folk art and architecture.

Discover with us the beauties and uniqueness of the region of vine and good wine. Just take a small trip and spend a few days in the Bratislava Region and you will uncover not only the lively mentality of the nation but also brilliant colour shades, delicate fragrances and pure tastes of our hospitality.

Look Back into History

Generations of our ancestors were in contact with the Small Carpathian wine, especially the Celts, Romans, Slavs, Germans and Old Hungarians. More than three thousand year long tradition of vine growing and wine production resulted in rich wine culture which symbolises lifestyle, thinking and feeling of people living in this area. Despite many important events, wars and social changes which took place during the past centuries real values of wine-growing and winemaking modernism have been preserved in the Bratislava Region. These values form a part of our hurried times. The timeline will tell you what was behind the famous name and high quality of wine in the territory of present Bratislava Region:





Terroir

Wine-growing trails in the Bratislava Region are located on elevated levels, mild hills and plains under the Small Carpathians. The total area of registered vineyards is 5,488 ha.

Wine-growing trials are scattered in 12 wine-growing districts with the cadastres of 120 wine-growing municipalities. The soils under the vineyards are clayish and sand, rocky on slopes and lower in nutrients. Occasionally on the edges of the massif there is loess or wind-blown sands. They have poor water retention and very good absorption of solar energy. The geological sub-base consists of deep magmatite rocks, paragneiss, biotic granites and granodiorites. Wine-growing areas are located from 100 to 260 m above the sea level.

The Small Carpathian area belongs to the continental climatic zone. Precipitation distribution is even throughout the year and annual precipitation reaches 670 mm. This area is windy with prevailing north-west airflow. The average air tem-

perature in vegetation period is 17.5 °C, average annual duration of sunshine is 2,100 hours and the sum of active temperatures during vegetation exceeds 3000 °C. A characteristic phenomenon of this area is the temperature difference of approx. 15 °C between daytime and night-time temperature in the period of grape ripening which provides for the retention of higher acidity in must.

The most significant grown varieties in the Bratislava Region include Grüner Veltliner, Welschriesling and Blaufränkisch. When visiting the vineyards joined in the Small Carpathian Wine Route we can also find in each wine-growing municipality local variety wines with extraordinary quality due to the combination of local microclimate, soil and growing efforts of wine-growers.

Wines worth mentioning include Grüner Silvaner green from Limbach, Kerner from Grinava, Fetească Regală from Svätý Jur, Riesling from Modra, Fetească Alba from Kráľová, Blue Portugal from Dolný and Pinot

Blanc from Šenkvice. When discovering the wines of the Bratislava Region, we cannot forget traditional branded wines such as Račianska frankovka and Vajnorská frankovka. Local fruit growers grow red and black currant on the hills in the immediate vicinity of the protected nature reserve called Devínska Kobyla. The Devin currant wine (Devínsky ríbezlák) is also a traditional product which tops up the fruit wine gastronomy.

Smaller winemakers also offer wines from additional varieties and varieties grown in the past which are currently not sold anymore (Silvaner red, Chasselas blanc, rosé and red, Muscat Ottonel, Frühroter Veltliner, Dornfelder), but also wines of new breeders (Devín, Aurelius, Pálava, Dunaj, Hron). The local curiosity is the presence of international varieties in the new vineyard plantings which have not been registered in Slovakia yet such as Viognier, Syrah and Merlot.



Traditional White Regional Varieties



Grüner Veltliner

This is the most widespread variety from which quality wines with floral-fruity fragrance and fresh spicy flavour are produced.

Wine from older vineyards achieves the greater fullness of flavour. This is particularly manifested on loess and loam soils where the piquant spicy tones are in higher attributes softened by honey note. In the past decades, the Grüner Veltliner becomes attractive in the form of young wine. The sale of young wines begins every year on the first November Monday and it lasts until the end of the calendar year. The majority of traditional wineries uses the Grüner Veltliner to produce structured and longer maturing media with aromatic nuances of white pepper with an admixture of the honey citrus drop.

Synonyms: Zelený muškátel, Veltlín zelený, Grüner Veltliner



Welschriesling

Late-ripening variety originates from the south of Eastern Europe.

It is doing well on the sunny hills of the Danube plain which stretches from the south-eastern side up to Bratislava. The skin of Welschriesling is thin and flexible. A rather rich varietal bouquet is concentrated in it during a short period of ripening, supported by the piquant content of fruit acids. Young quality wines manifest the tones of currant, later in pomaceous-nutty character. The finish is typical of stronger note of fresh gooseberries. Favourable autumn weather enables the winemakers to produce naturally sweet wines from Welschriesling including ice wines which have a soft bouquet.

Synonyms: Vlašák, Welschriesling, Olaszrizling



Müller-Thurgau

This undemanding variety came to Czechoslovakia only after WW1.

Older German sources say that it originated from crossbreeding Riesling and Grüner Silvaner. This variety has high fruitfulness, its grape matures at the end of August already. Quality wines are in new vintages pleasantly drinkable, they contain less acids and their fragrance is of a decent muscat character. Progressive winemakers produce excellent fresh young wines full of fruity peachy aroma from its grapes. Thanks to modern technologies used for grape processing and winemaking, they have become the bestseller of the Saint-Catherine wine season. Young wines of this variety should be consumed within three months from their bottling.

Synonyms: Müller, Rivaner, Riesling Silvaner



Pinot Blanc

This variety spread under the Small Carpathians after WW2. It achieves very good results in the quality of grapes and wine.

We can find it in the south-east of this region in heavy nutrient soils where it brings high extracts in musts and the wine after fermentation assumes strong creamy-almond even exotic fruity aroma. Pinot Blanc is a moderate variety as to the amount of crop. It matures medium early which, thanks to sensitive processing, enables the production of excellent wines with balanced acid content, elegant structure of fragrance and flavours. The overall style of this wine and its intensity is accentuated after oak barrel maturation or sur lie and later in bottles.

Synonyms: Rulandské biele, Ruland, Burgunda



Riesling

This variety comes back to the pedestal of unique quality in several wine-growing trails of Slovakia including the Bratislava Region.

More and more winemakers pay attention to this variety. Spicy freshness and piquant honey sweetness of its lime blossom in its fragrance is in rare cases multiplied by paraffin oil tones. Degustation of Riesling, from dry to naturally sweet wines, is a unique experience. Small Carpathian Rieslings from stony soils will catch your interest with their undeniable identity, however, despite numerous prestigious awards from competitions and endless gastronomic uses they are still waiting to be discovered.

Synonyms: Ryňák, Rizling, Riesling, Lipka



Feteasca Alba

It has a rather long tradition of growing in Slovakia in the area of Small Carpathians. The winemakers from Modra produced fine wines from it.

Consumers often confuse it with Feteasca Regala which originated in Romania at the beginning of 1920s by crossbreeding Feteasca Alba and Grasa de Cotnari. Wines made of Feteasca Alba are golden yellow coloured, pleasantly drinkable, medium full, harmonious, with balanced acid content and juicy fruity-floral aroma and flavour. More mature quality wines leave longer citrus and grape aftertaste.

Synonyms: Leánka, Modranská leánka, Dievčie hrozno



Gewürztraminer

This variety is represented in Slovakia by various styles of full wines with an attractive bouquet and with an appropriate acid content.

According to subvariety and soil character the bouquet of Traminer may contain the range of white pepper, tea rose or honey grape. During long and sunny autumn, the grape of Gewürztraminer reaches the quality of selection of grapes, and the bunches of Gewürztraminer can even reach the quality of raisin selection. Similarly to Riesling, the character of the wine is particularly influenced by the soil. Small Carpathian Traminer is in comparison with Traminer from other regions surprisingly spicy, fresh and of piquant flavour.

Synonyms: Tramín, Traminer, Tramín červený



Grüner Silvaner

Central European variety which has taken its roots thanks to Roman legionaries on the hills of the Small Carpathians particularly in the municipalities of Limbach, Grinava, Pezinok and Modra.

Wines from lower plants and from reduced crop surprise with their attractive freshness, the harmonic fruitfulness of flavour. Their seductively spicy bouquet reveals the mix of green tomatoes with tones of acacia and pome fruit. In heavier clayish soils, Green Silvaner gives rich wines with a delicate content of acids and residual sugar.

Synonyms: Cyrifandel, Cynifádl, Sylván, Sylvane



Sauvignon

Sauvignon mixed with Semillon was grown by winemakers on the hills near Bratislava long before WW1.

Sauvignon made of unripe grapes from peripheral trails in the Bratislava Region smells of green grass even nettle, and if made from ripe grapes it smells of fruit. According to the inclination, time of origin and position of the vineyard, wine-growers offer several types of Sauvignon. The basic style is traditionally bound with grassy, sometimes strongly pepper even asparagus taste. In the second, more mature style, the smell of black currant, gooseberries and often peach appear in the wines. The third, mineral style offers vanilla-muscat fragrance and full spicy-honey taste with a hint of hazelnuts.

Synonyms: Sauvignon Blanc, Sauvignon biely



Traditional Blue Regional Varieties



Blaifränkisch

Wines made of Blaifränkisch are typical of darker ruby red colour and a fruity-spicy bouquet of cranberries, dried plums, sour berries and cinnamon.

The grape matures into the quality of the late harvest. In warmer soils, it offers selections of grapes but also selections of raisins and berries. The Slovak Blaifränkisch is suited for wooden barrel maturing, but the beauty of fresh rosé wine also suits it. Blaifränkisch Rosé is characterised by rose-violet to salmon-orange shades and charming fruity aroma of raspberries or garden strawberries. The most famous locations of red wine production from Blaifränkisch in the Bratislava Region include the wine-growing villages of Rača and Vajnory.

Synonyms: Račianska frankovka, Vajnorská frankovka



Saint Laurent

Young wine is of dark garnet colour with a lilac sparkle in it.

Average vintages are typical of a fruity bouquet of black currant and forest fruits, with medium full flavour and higher acid content. In warmer locations and higher positions, it delivers high quality harvest. Saint Laurent is also suitable for the production of cuvee with similar varieties for the production of rosé wines and sects. Red wines after wooden barrel maturation are pleasant and harmonious. Tannins contained in them feel silky smooth and Saint Laurent thus achieves the fullness of scent and elegance of taste.

Synonyms: Vavrinecké, Svätý Vavrínek



Cabernet Sauvignon

Wine lovers seek mature bottles of plum-red colour with typical violet scent.

Cabernet is characteristic of harmonious taste which, thanks to slow maturation in barrels, it takes on the bouquet of red currant, liquorice, occasionally white pepper and sweet almonds. Excellent qualities of wine are achieved during its maturation in barrique barrels where the specific tones of vanilla, cedar, sweet pepper and resin develop. In the past thirty years, the quality of local winemakers' cabernets made such progress that their late harvests and selections of grapes reap success in prestigious international competitions and exhibitions.

Synonyms: Kabernet



Blue Portugal

This legendary variety is inseparably linked to the novel called Red Wine by František Hečko the story of which is set in the birthplace of its growing, in the villages of Horné and Dolné Orešany.

Its Portuguese origin is, however, not wholly verified. Older sources claim that this variety was brought from Oporto by the Earl Johann von Fries in 1772. In favourable years the grapes matures in mid-September and it is also used for direct consumption. Our ancestors called it "Štrudlák" (Strudler) because it was used as an important ingredient in drawn strudels of our grandmothers.

Wines made of Blue Portugal are ruby coloured. The tones of stone fruits appear in its scent, with a hint of violets in warmer years. The taste on the tongue is dominated by May cherries supported by lighter tannin content and fine hazelnut after-taste.

Synonyms: Portugál, Oporto



Pinot Noir

It was already known by Romans, however, in our latitudes, it only appeared in the second half of 14th century.

Similarly to the majority of top-class blue varieties, it requires warm southern slopes with a moderate slope and relatively well nourished chalky, clayish-sandy soils with good water permeability. These are a part of warm terroir in the Bratislava Region. Grapes have a rather thin skin, therefore, they are frequently attacked by gray mold. New plantings gave an impulse to the change of the overall attitude to the planting and encouraged the winemakers to produce high quality varietal but also blended wines (cuvée).

The processing of grapes is done by using both traditional and progressive methods of maceration (e.g. carbonic maceration) and in the process of maturing (if allowed by production conditions) longer contact between wine and wood. Current Pinot Noir from our region has light terracotta colour shade which takes on mahogany-brown notes in the process of maturing. Its fruity flavour reminds you of plum-blackberry jam, in southern locations, bitter almonds appear in the bouquet with an attractive touch of liquorice. The taste of the wine is usually harmonious with velvety tannins and pleasant bitter aftertaste.

Synonyms: Burgunda, Pinot Noir, Červený Klevner



Recommendation for wine tasting from traditional varieties

Wine	Viniculture	Municipality	Contact
● Grüner Weltliner	Karpatská Perla	Šenkvice	karpatskaperla.sk
● Welschriesling	Pavelka a syn	Pezinok	pavelkavino.sk
● Müller-Thurgau	Vínne pivnice Svätý Jur	Svätý Jur	vinnepivnice.sk
● Pinot Blanc	Fedor Malík a syn	Modra	fedormalik.sk
● Riesling	Víno Rariga	Modra	vinorariga.sk
● Feteasca Alba	Víno Miroslav Dudo	Modra - Kráľová	vinodudo.sk
● Blau Fränkisch	Villa Vino Rača	Bratislava - Rača	villavinoraca.sk
● Blue Portugal	JM vinárstvo	Dofany	jmvinar.sk
● Pinot Noir	Martin Pomfy - Mavín	Vinosady	mavinvino.sk



Wines of newly bred varieties



Devín

It was bred in the Research Institute of Viticulture and Enology in Bratislava from Gewürztraminer and Veltliner red-white in 1958.

These wines charm you with their yellow-green colour shade, a piquant fruity-spicy bouquet of exotic fruit, wild roses and muscat blossom. In higher attributes, the taste is influenced by the tones of butter pear and pineapple, in naturally sweet raisin selections by the mix of dried summer fruit, honey and rhubarb. In heavier clayish and clay soils it is distinguished by elegant breadfruit, in sands with optimum humidity it offers charmingly spicy and herbal notes.



Pálava

A crossbreed of Gewürztraminer and Müller-Thurgau matures in mid-October.

Wines from this variety are similar to Traminer, they refresh you with their zesty acidity and strong muscat-spicy bouquet. In higher attributes, derived from grapes of the reduced harvest, the wines have a balanced content of residual sugar and acid, their scent contains the notes of tea rose and acacia. From the viewpoint of taste, Pálava preserves strong fruity freshness in wines with a fine hint of vanilla in the best vintages, even after several years of bottle maturation. The largest growing area of Pálava is situated in the west of Slovakia near the town of Modra.



Moravian Muscat

Aromatic white wine grape variety was crossbred in Moravia from the varieties Muscat Ottonel and Prachttraube.

Lovely aromatic wines with muscat bouquet have finer taste and lower acid content. This undemanding variety occupies smaller areas of plantings in peripheral tracks of Bratislava Region where it reliably bears grapes and provides delicious, drinkable, spicy-muscat, fruity wines. Among the new plantings, the results of the wine-growers and winemakers from the village of Šenkvice are interesting: their Moravian Muscat yields quality material every year. Cryogenic maceration of freshly harvested grapes results in the concentration of herbal-honey scents with the pleasant juicy flavour of citrus fruit and light spicy aftertaste.

Synonyms: Mopr, Moravský muškát



Alibernet

The Ukrainian crossbreed of Alicante Bouchet and Cabernet Sauvignon originated in 1950 in Odessa.

The grapes are typical of the high colour intensity of must. Grapes for the production of fuller wines must be harvested at the stage of higher maturity, when they contain not only enough sugar in the skin, but also mature pigments and other tannins in the flesh. Wines made of Alibernet are suited for long-term lying in new but also used oak barrels. Young wines are quite rough, difficult to drink, with higher content of fruit acids and colour pigments.

Mature vintages surprise with rich black currant bouquet, in neutral taste with the tone of black currant and green poppy head. Thanks to micro-oxidation the bouquet adds the range of gingerbread spice, with the note of chocolate and balsa wood in the background.



Dunaj

Plastic variety with earlier maturing originated as the result of crossbreeding Muscat Bouchet and Oporto in 1951.

For a high level of shedding bunches, it was crossbred seven years later with Saint Laurent. Upon the proposal of the State Variety Commission, it was registered in 1997 into the assortment of approved varieties. Young wines preserve dark crimson shade with high tannin content and surprisingly round harmonious fruity flavour. After wooden barrel maturation, their structure is even finer and the notes of plums, black berries and chocolate get the floor. Dunaj from drier and warmer locations surprises with its soft "burgundy" animal tone.

Grapes must be harvested on time because bunches dry up in the later stages of maturing. The variety is suitable also for the production of naturally sweet wines in the quality of berry or raisin selection. New plantings thrive in the west of Slovakia near Pezinok and in Vištuk.



Recommendations for wine tasting from newly bred varieties

Wine	Viniculture	Municipality	Contact
● Devín	Víno Matyšák	Pezinok	vinomatysak.sk
● Pálava	Elesko	Modra - Dubová	elesko.sk
● Moravian Muscat	Karpatská perla	Šenkvice	karpatskaperla.sk
● Dunaj	Elesko	Modra - Dubová	elesko.sk
● Hron	Fedor Malík and son	Modra	fedormalik.sk
● Alibernet	Pavelka and son	Pezinok	pavelkavino.sk



Discovering Good Wine in Bratislava Region

When strolling through the Bratislava Region and searching for good wine, it is worth stopping by in several wine-growing villages and towns where the vine was cultivated and wine was made bygone generations. The following destinations are a part of wine routes, cycling routes and nature trails and they are closely interconnected with the beautiful nature of the Small Carpathians and its historic, urban and cultural uniqueness.



① Bratislava

The capital of the Slovak Republic is also the centre of the Small Carpathian Wine-Growing Area. Royal free city (1291), later as of 1536 coronation city has ever since attracted wine-growing thanks to its unique geographical location on the adjacent slopes of the Small Carpathians.

The wine-growing trails led from the castle hill to the south and south-east over the river Danube into the Pannonian Basin. The majority of grapes were produced here in this area in medieval times. The

wine-growing boom was only stopped by phylloxera (aphid mildew) epidemics after 1880 when the number of vineyards in the city was 1,350.

Traditional atmosphere of winemakers' hospitality in Bratislava is represented from the end of 19th century by the unrepeatable spirit of wine bars and wine-shops in winemakers' houses and the traces of wine architecture.

They are still visible on many objects, starting from the Old Town Hall to the landowners' palaces and former cellars of wine merchants or famous sparkling wine producers (Josef Evangelista Hubert, Jakub Palugyay, Eszterházy family). The significance of wine-growing and winemaking is also testified by the fact that the first Professional Viniculture School was founded in 1884 in Bratislava. Despite huge changes in the gastronomy of the capital after WW2, current wine culture is dominated by high quality restaurants, wine bars and wine-shops. Wines of local producers can be also found there although their vineyards were

pushed by civil construction into the outskirts of the city (Krasňany, Rača, Vajnory). Wine from Bratislava boroughs is coming back into the city centre during various festivals (Festival of Blaufränkisch, Young Wine Feast, Saint-Catherine Wines, Bratislava's Coronation Ceremony).

History fans will be certainly interested in the expositions of the Muuseum of Viticulture at Apponyi Palace, wine lovers will be attracted by wine tasting and presentation in the National Wine Salon of the Slovak Republic.



Recommendation for wine tasting

- **National Wine Salon of the Slovak Republic**
nsvsr.sk
- **Hotel Matyšák**
hotelmatsak.sk
- **Wine Vladár**
vinohrady-vladar.sk
- **Agricultural cooperative Vinohrady**
pdvinohrady.sk





② Devín

Wine-growing village above the confluence of the rivers Morava and Danube is one of the oldest settlements dated back into Neolithic period.

Among the important Roman monuments from 2nd century AD the village is dominated by the ruins of the castle built on the original Great Moravian hillfort from year 864 with a fascinating view. Apart from the protected nature reserve Devínska Kobyla (highest point of Devín Carpathians is 514 metres above sea level.) The village offers numerous refreshment opportunities. Visitor of the village will be attracted not only by its rich archaeological and botanic history but also by gourmet local specialtiestasting – black currant wine and grape wines from smaller family producers.



Recommendation for wine tasting

- Devín black currant wine (Devínsky ríbezlák)
devinsky-ribezlak.sk

③ Rača

Ancient village located near the capital was named by one of the land-owners, Rača.

Its origin is explained in the oldest preserved reference from the year 1296 on the use of wine-growing land (terra) in the territory of the originally Slovak village of Okol. German, and later in medieval times mixed Slovak and Croatian settlement together with the village of Krasňany (Simperg) enabled the development of wine-growing and winemaking. 270 thousand litres of wine were produced in 1715 in Rača. Half a century later in 1767, the Empress Maria Theresia granted supply rights for Račianska frankovka thanks to which this wine was served at the Viennese imperial court. Directly in the centre of Rača Viticulture behind the parish court, there is a protected vineyard included in the Gene Pool of Blaufränkisch. The Rača Viticulture Association takes care of this vineyard thanks to which various wine related events take place here (Rača Vine Plucking, Blessing of Young Wines, Festival of Blaufränkisch, Vine Cutting Competition).

Anyone interested in the tasting and purchase of wines from Rača can visit wine-shops and wine bars with the range of wines of traditional and international varieties.



Recommendation for wine tasting

- Rača Viticulture Association / rvspolok.sk
- Villa Vino Rača / villavinoraca.sk

④ Vajnory

Vajnory valley between the villages of Rača and Svätý Jur is one of the oldest wine-growing trails to the north-east of Bratislava.

Vajnory was founded in the territory of two Slav settlements Práčany and Dvorník. The first written reference about the village dates back to 1237. The largest owners of vineyards in the 18th century include the Pálffy family. Cooperative form of management in the village originated following to the establishment of Czechoslovakia. It is worth visiting the Vajnory Folk House, the traditional home of wine-growers from Vajnory with folk interior paintings, a collection of folk pottery, embroidery and Vajnory folk costumes.



Recommendation for wine tasting

- Vajnory Wine
vinovajnory.sk



⑤ Svätý Jur

Royal free city (1647) built near the Slavic Great Moravian hillfort above Neštich.

The remains of the Gothic Biely Kameň Castle (Blue Stone Castle), the seat of counts from Svätý Jur and Pezinok, are nearby. Following to Tartar invasion, Svätý Jur was colonised by German settlers, among others by wine-growers. The biggest boom occurred in the 17th century when 21 nearby villages with important grape and wine production belonged under the administration of Svätý Jur. The greatest demand was exported to the Viennese imperial court.

The plundering of Turks, uprisings and natural disasters caused a decline of wine-growing at the beginning of 18th century. Wine cellars in Svätý Jur were restored after WW1 when the phylloxera infested vineyards were restored. The local vineyard association was also developing and later in cooperative during socialist regime. An important stage in the development of wine-growing and winemaking occurred after the Velvet Revolution.

Local wine production was restored by private wine-growers and winemakers with a deserved success in marketing and competitions. When strolling through the street of Svätý Jur it is worth seeing the newly reconstructed town square and the whole town conservation area with a lot of precious monuments (Plague Column, St. George Gothic Church, Wooden Bell Tower at St. George Gothic Church, Evangelic Church in Segner Mansion, Pálffy Mansion, Priarist Monastery with Brewery).

A unique atmosphere of the town is framed by a beautiful view of vineyards, remains of town walls from the north and Šúr Protected Natural Reservation with healing alkaline sulphurous springs from the south.



Recommendation for wine tasting

- Wine cellars Svätý Jur
vinnepivnice.sk
- Wine-shop Dubovský & Grančič
dubovskygrancic.sk
- Wine centre in Svätý Jur
vinocentrum.sk



⑥ Pezinok

Royal city and later royal free city (1647) was the second largest stronghold of wine-growing in the region after Bratislava.

It is interesting that in the 19th century the vineyards in Pezinok were classified according to vineyard location and crop quality into four quality classes. A pruning nursery was established in the town in 1864. It produced healthy seedlings of noble varieties grafted onto American rootstocks which were resistant to phylloxera. Apart from this, Pezinok was also famous for its barrel manufacture. The family business Mayer employed up to 100 workers for their manufacturing. Slovak Vinicultural Cooperative was established in 1936.

Just before nationalization in 1948, it grouped 2,101 members, wine-growers and winemakers. The socialist era symbolises the expansion of areas of vineyards as well as building a large complex of the winery with the concentrated production of grape wine but also non-alcoholic grape drinks and legendary brandy. Today, after returning to

the roots of private property, Pezinok belongs mostly to private family wine-growers and winemakers. Every year it hosts major wine events, festivals, harvest festivals, exhibitions and wine competitions.

It is worth visiting the Small Carpathian Wine-Growing Museum which offers not only rich collections but its visitors can also test their senses when tasting wine in the dark or in connection with music. Just 6 km from the town centre in the Kučičďorf valley there is a reconstructed Schaubmar mill, the biggest trout mill in Slovakia and Europe. It is a cultural and technical monument representing feudal mills of 16th to 18th century.

The Renaissance Pezinok Water Castle was also reconstructed and its current owner is restoring the seat of the restaurant with regional cuisine, wine production in vast cellars and comfortable accommodation of a wine hotel under the roof.



Recommendation for wine tasting

- **Small Carpathian Wine-Growing Museum**
muzeumpezinok.sk
- **Town hall wine-shop**
vinoradnica.sk
- **Pavelka and son**
pavelkavino.sk
- **Hacaj**
hacaj.sk



⑦ Častá

Wine-growing in Častá was one of the main activities of its inhabitants.

The largest tributary village as to its area and population belonged to the Červený Kameň Castle (Red Stone Castle). The castle was built in 1240 by Queen Constance. It protected the trade route on the boundary between Hungary and Czech Kingdom. At the beginning of 16th century it became the property of the Thurzo family and as of 1535, it became the property of the Fugger family. The Fugger House also dates back into this period built as a granary with a large underground wine cellar.

The current owner restored its original function of wine storage and wine tasting. The Fugger family belonged to the richest European magnates and financiers. In the basement of the castle, they built high vaulted cellars which are amongst the largest ones in the Central Europe. Until 1945 the castle was the seat of the Pálffy family who turned an austere fortress into a Renaissance-Baroque mansion with beautiful interior decoration and used spacious cellars for wine storage. The Červený Kameň Castle is a national monument since 1970.



Recommendation for wine tasting

- Wines on the Červený Kameň Castle
mvc.sk
- Pegas wine-growing & winemaking
vinopegas.sk

⑧ Dolány

The village with a historical name Ottenthal (Otto's valley) was mentioned in 1390 when the gothic church and parsonage was built there by German inhabitants.

As a part of the dominion Červený kameň it belonged to large wine-growing villages, and later towns underneath the Small Carpathians. In the 16th century, the wine-growers had their vineyard master (Bergmeister). He was supervising the collection of tithes from the subjects for the Archbishop in Ostrihom. Vineyards in Dolány were also owned by rich yeomen from a nearby town and they paid road tax (Straßmaut) for each exported wine as well as a special fee for the use of a vineyard. This also demonstrates the importance of wine-growing and winemaking in the village.

Ferdinand II. granted to the inhabitants of Dolány a status of liege town with the right to hold fairs which were very popular. Successful development of the town was negatively influenced in 1663 by Turkish raids and looting. In the 18th century, there were glass works and paper mill. At present, the village is surrounded by vineyards in new plantings and its inhabitants are busy with wine-growing and winemaking.



Recommendation for wine tasting

- JM Vinárstvo (JM wine-shop)
jmvinar.sk





9 Modra

The medieval wine-growing town is located in the south-east of Small Carpathians near Trnava hills.

Modra was a royal free city since 1607, whereas the Germans and the Slovaks lived side by side there. The quality of Modra vineyards is demonstrated by the fact that the owners included famous names of yeomen families (Pongrácz, Zay, Oponický). The mining towns (Banská Štiavnica, Kremnica, Nová Baňa) provided for the largest sales of wine in me-

dieval times. The crisis in the sale of wines from small wine-makers was alleviated by the Slovak Viticulture Cooperative established in 1936 with more than 400 members. In 1983 the area of vineyards reached 1,472 hectares. The current Modra is experiencing a revival after the period of post-revolutionary decline and wine-growing land consolidation. At present, wine tourism and gastronomic tourism gain importance in the town of Modra.



Recommendation for wine tasting

- Wine-shop Miroslav Dudo vinodudo.sk
- Fedor Malík and son fedormalik.sk
- Pavúk – wine restaurant pavuk-restaurant.sk
- VINCÚR – Cooperative of wine-growers and wine-makers, wine connoisseurs and wine lovers in Modra vincur.sk

10 Šenkvice

This wine-growing village originated by joining Veľké and Malé Čanikovce together in 1964.

According to the first written reference, it belonged to the nobleman Chanuk (Čaník) who was the subject of the Bratislava Castle owners. The village of Šenkvice was a purely German village in medieval times. Later on Šenkvice has grown not only as to the area of new vineyards and wine production but also

as to industrial development. At the end of the 18th century there was a steam mill, brick factory, starch factory and distillery. After the nationalization the factory for soap production and processing of vegetable oils became significant in the republic. The dusty road round the corner to the vineyards is protected by the statue of St. Urban from the year 1723. There was a successful breeding station in the village and today, several family wine shops re-

present the wine-growing and winemaking tradition.



Recommendation for wine tasting

- Karpatská perla karpatskaperla.sk
- Repa Winery repawinery.sk
- Cooperative of wine-growers and wine-makers senkvickevino.sk

⑪ Limbach

Foothill wine-growing village lies at the foot of the Small Carpathians. It was established by German colonists in the 14th century.

The church which is in the village since 1390 has undergone several reconstructions and it is one of the historical monuments of the village. One of the oldest wine-growing cooperatives was founded in Limbach before WW1. Wine-growers and winemakers from the cooperative have built a cellar complex with a wine bar and restaurant on the foundations of the former Draxler mill. The mill was reconstructed in the late 1990s and it serves its original purpose up to now. Enjoy rare wines made from traditional varieties such as Grüner Silvaner and Roter Silvaner.



Recommendation for wine tasting

- Wine Jano
vinojano.sk
- Limbach wine-growing cooperative
lvdlimbach.sk

⑫ Vinosady

This village originated by joining Velké and Malé Trnité together in 1965. Both wine-growing villages lie on the foundations of 9th century Great Moravian settlement.

The first references to the settlement "Villa Turduna" come from the records of Andrew II from the year 1208. The village was colonised by Germans after Tatar invasion and Slovaks came a few years later after Hussites plundered settlements (1428).

A more significant development of wine-growing in the village was recorded after 1918. Ethnographic research of 1945 confirmed the growing of more than 90 vine varieties. At present, there are several young enthusiastic winemakers in the village who confirm the uniqueness of this old wine-growing location with their success.



Recommendation for wine tasting

- Vinkor
vinkor.sk
- Wine-shop Mavín – Martin Pomfý
mavinvino.sk

Further recommendation for wine events

Small Carpathian Wine Route	mvc.sk
ELESKO Wine Park	elesko.sk
Zoya museum	zoyamuseum.sk
Tastes of Small Carpathians	chutemalychkarpat.sk
Pezinok wine cellars	pvp.sk



Regional gastronomy combined with wine

The wines from the Bratislava Region are offered in many restaurants, wine bars and wine-shops. The wine cards contain a lot of renowned brands but also brands of small family wine-shops. Our recommended meals combined with wines can also help you to choose the best of traditional local specialties. Enjoy the unique combination of food and wine degustation:



Starters

- **Roast goose or duck liver with grapes and toasted almonds**
Devín, raisin selection, sweet – mineral white wine with fruit-balsamic structure or naturally sweet wines
- **Meat jelly with onions and homemade brad**
Sect Brut, sparkling wine, dry – sparkling dry wine with fresh taste and distinct persistence



Soups

- **Pumpkin creamy soup with meatballs**
Cabernet Sauvignon rosé, dry – neutral white wines with decent influence of wood, rosé with less acidity and less distinctive scent
- **Thick chicken soup with crunchy vegetables and frkacúle (homemade pasta)**
Grüner Veltliner, late harvest, dry – strongly dry wines with fruity herbal bouquet



Main courses

- **Boar meat with rosehip sauce and knoflí (home-made bread dumpling)**
Dunaj, dry – more mature red wines with full body
- **Home-made pork specialties (sausages, blood sausages, ribs, ham hock) with boiled potatoes and cabbage**
Saint Laurent, dry – medium full red wine with piquant tannin content which matured in wooden barrels



Sweet and salty desserts

- **Home-made crackling scones sprinkled with cumin, cheese and dill seed**
Grüner Silvaner, grape selection, dry – medium full and mineral white wines with slightly piquant taste
- **Plum or apricot balls with butter, sprinkled with walnuts, poppy seeds or breadcrumbs**
Pálava, straw wine, sweet – naturally sweet wines made of aromatic varieties

Wine designation

According to the origin of grape, Slovak wines are designated by the Roman system in which the size and quality of appellation plays an important role:

1. Wine with protected designation of origin (CHOP, D.S.C.)
2. Wine with protected geographical indication (CHZO)
3. Wine without geographical indication (Wine)

According to grape maturity, wines are further classified by quality designation according to the German system in which the quality limit is represented by the processing of a single variety or several varieties, the sugar content of grapes, acidity as well as maximum yield per hectare in the period according to the date of collection:

Quality varietal wine (minimum 85 % of main variety)

Quality brand wine (less than 85 % of main variety)

Quality varietal wine with attribute (grapes harvested at full maturity without modifying the sugar content)

Quality brand wine with attribute (two and more varieties where the resulting attribute declares the attribute of the lowest category of used wine)

Summary of wine attributes: cabinet wine, late harvest, selection of grapes, selection of raisins, selection of noble berries, straw wine, ice wine





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