

THE HISTORY AND DEVELOPMENT OF WINEMAKING

Ilona ZNACOVAN

Departamentul Oenologie și Chimie, grupa TVPF-211, Facultatea Tehnologia Alimentelor, UTM,
Chișinău, Republica Moldova

Autorul corespondent: Ilona Znacovan, ilona.znacovan@mail.ru

Summary. In this article I want to highlight the importance of wine among many peoples in different periods of history. To do this, I need to delve into the history of the development of this wonderful drink, starting from the origins of winemaking, ending with modern wine production. Nowadays, wine has a great importance for those who like to have fun, but not many people know the real purpose of wine, and that winemaking is a real art

Keywords: wine, importance, standards, evolution

Introduction

It is difficult to imagine a civilization that could exist without various kinds of drinks that enliven conversation at a meal, lift the spirit in battle, kindle the fire of love in private. On different continents, at different times, humanity has created for itself a comforter in hardships and a friend in joys: in America it was peyote and later tequila, in the Far East — rice beer and vodka, in Oceania - kava. And only the fertile sunny Mediterranean "gave birth" to the vine's drink - wine.

The history of winemaking has its roots far back into the millennia. It can be said that a person tasted wine for the first time when the juice of wild grapes extracted by him accidentally fermented in a jug. This event, which took place many thousands of years ago, was the first experience of winemaking.

9,000 years ago – the first grape

The first known grape is Cezanne. Its petrified leaf at the age of 5 million years BC (*Figure 1*) was discovered in the south of modern Champagne. But this ancient species became extinct long before the appearance of *vitis vinifera*, to which most modern varieties belong. The earliest evidence of winemaking dates back to the 7th millennium BC. Kvevri (a clay vessel that was invented for fermentation and aging of wine) of this period was found in the area of Tbilisi, which can be called the birthplace of wine. The natural method of production is still popular in Georgia.



Figure 1. The petrified grape leaf

3500-2500 years ago - the first standards

In the XV century BC, the Egyptian tomb was decorated with a painting on the theme of wine production (*Figure 2*). The ancient process depicted differs little from the modern one. There is evidence that the production of fermented grape juice was widely developed in Egypt during the era of the Ancient Kingdom. Numerous jugs for fermented wort have been found in the Valley of the Kings, the oldest tomb of the pharaohs. They were sealed with resin stoppers and put together with other objects in the grave so that the deceased would not be deprived of a soul-cheering drink in the afterlife. Of course, this wine would hardly be liked by a modern connoisseur — in Egypt and Mesopotamia, winemaking was at the most primitive stage of development.

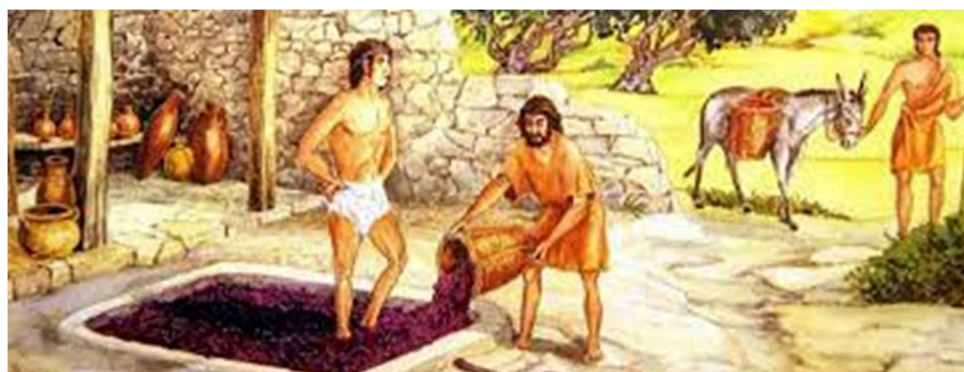


Figure 2. Wine production

In the XII century BC, Homer mentions in the *Odyssey* grape varieties that are still known today: aglianico, grechetto, trebbiano. Wine culture flourishes in ancient Greece. There is a lot of written evidence of this: doctors recommended it to improve well-being, poets invented new ways to praise it, and philosophers promoted moderation.

The wine of that era had a rich, often sweet taste, was sometimes made from raisin grapes and could contain impurities: they invented adding resin to *retsina* (they do it today), honey, spices and herbs to other types. This improved the taste and helped to store the wine longer. In ancient Greece, such a concentrate could be diluted with water when consumed. Drinks from Greece were distributed to different cities and countries, and their intoxicating properties, very strange at the present glance, were famous everywhere.

Pure wine in ancient Rome and Ancient Greece was used very rarely. One of the iconic wines in the Roman era was Falernian from Campania. It was valued four times higher than others, they could be paid instead of money, and in historical records there were reviews of specific legendary vintages of Falernian (for example, 121 BC). The date was indicated on amphorae with a grape drink along with the place and name of the manufacturer. Perhaps the region from which it originated – *Ager Falernus* - was the first appellation in history. The popularity of *falerno* in ancient Rome was comparable to the best Bordeaux today.



2100-1700 years ago - the first barrels

In the last century BC, Pliny the Elder completed the work *Naturalis Historia* (*Figure 3*) with a detailed description of the varieties, wine regions of Ancient Rome (Campania, Gaul, Spain), methods of production and aging of wines. In fact, it was a textbook of ethnology. At the beginning of our era, vines began to be actively planted in the Roman colonies in the north (among which was, for example, the Moselle region), and the Celtic barrel, more convenient for transporting wine across the Empire, replaced the amphora. Barrels were also used for aging grape drink in ancient Rome.

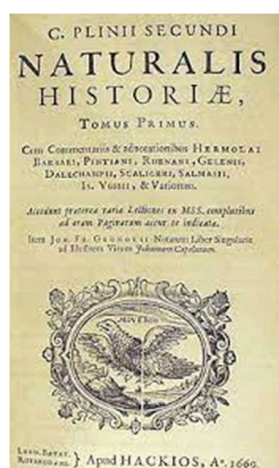


Figure 3. *Naturalis Historia* by Pliny the Elder

1500-1100 years ago - the first sommeliers

Wine became a traditional part of the culture of the early Christians. In Reims, the future capital of Champagne and the place of the coronation of all French monarchs, wine became a court drink: King Clovis I insisted on being baptized with wine. In the VIII century, Charlemagne established a court service that was engaged in the supply of products and monitored the storage and transportation of wine. Therefore, the French word sommelier comes from the old Provençal saumalier, that is, "drover", who was responsible for the wagons with provisions. This ancient position was also at the court of Louis IV a hundred years later. Kings not only drink wine, but also transfer lands to monastic orders, and they plant vineyards. The era of abbey-wineries begins. Around the same time, the world's first wine classification system was created in Portugal.

1000-600 years ago - the first brands in the Middle Ages

In the Middle Ages, the best terroirs were mastered and the history of famous regions was laid. In Burgundy, the Clos de Vougeau vineyard is broken up, and then pinot noir is planted everywhere. The English get acquainted with Bordeaux claret and Tuscan red. At the top of the Hermitage Hill in the Rhone Valley, a hermit knight is breaking up a vineyard that is destined to become a great appellation. In the Middle Ages, Rhenish riesling became popular, Chianti appeared.

In the XVI century, the Spanish conquistadors, who reached the territory of modern Mexico and South America, planted vineyards for the production of wine in order to use it in Holy Communion. Now it's hard to believe, but at that time it was Mexico that became the main wine producer in the New World. Mexican winemaking flourished so much that it began to threaten the commercial production of Spaniards, so the Spanish king ordered to stop wine production in Mexico.

Around the same time period, vineyards were planted in Japan, and in the middle of the XVII century, Dutch settlers planted grapes and began to produce wine from them in South Africa. California followed.

200 years ago and up to the present day - the first biodynamists

Winemaking and related traditions are actively developing in the world: there are appellations, standards, the famous Bordeaux classification and the legendary Barolo. Wine becomes a luxury item. In 1857, Louis Pasteur discovers the origin of yeast and describes fermentation. This gives the development of wine science and an impetus to the culture of winemaking. Thanks to breeding, new varieties appear, for example, pinotage.

In the XX century, science became almost the main component of the wine-making art. Grapes were no longer harvested only by hand, the press was constantly improved, filtration was improved. The winemakers finally figured out the proper storage of wine and learned to artificially maintain the right conditions — first of all, the temperature. Also at this time, most countries have implemented strict standards for wine production in their regions.

The importance of winemaking in Moldova

In the course of my research, I conducted 2 surveys in which 61 people were interviewed. The first survey was based on a test of ten questions on the history and culture of winemaking in Moldova (Figure 5). In the second survey, I asked people's personal opinion and attitude to winemaking (Figure 6).

According to the first survey, the correct answers to all the questions make up only 40.1% of all the answers. This indicates that people do not know enough about winemaking - one of the main components of their country's culture. But I was not disappointed, because in the second survey it turned out that 62.8% of people respect the culture and history of winemaking. This means that winemaking in Moldova is of great importance for its citizens.

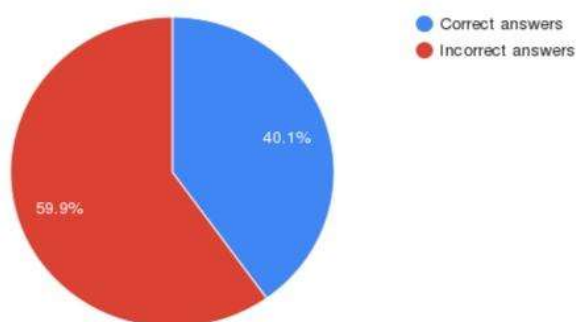


Figure 5. Answers to the test.

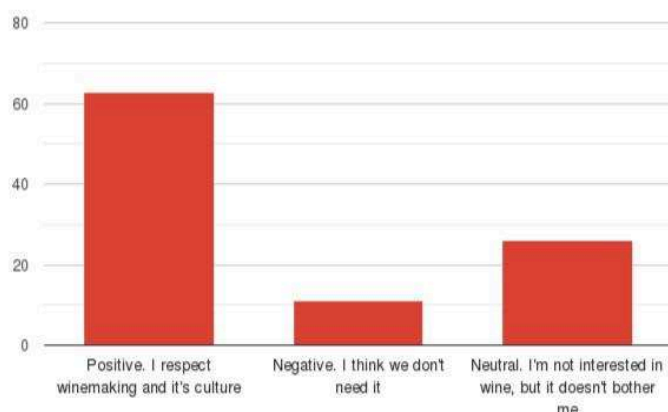


Figure 6. How do you feel about winemaking?

Conclusion

After collecting historical data, as well as conducting research on the importance of winemaking in Moldova, I came to the conclusion that winemaking will forever remain in the history of mankind as one of the most important parts of culture, it will continue to develop, but nevertheless it will be based on the technology that was used thousands of years ago. Wine is the value that defines the Moldovan wine industry today. Nevertheless, I believe that it is necessary to educate people who are already far from the culture of winemaking. Moldovan citizens should understand the importance of a drink with a rich history, which is a huge part of their country's culture.

Bibliography

1. Вино в жизни человека [accessed 15.02.2022]. – Available: <http://eurowine.com.ua/?q=node/15697>
2. История виноделия [accessed 15.02.2022]. – Available: <https://diletant.media/articles/26290621/>
3. 3. Винная эволюция: краткая история вина от Древней Греции до наших дней [accessed 15.02.2022]. – Available: <https://l-wine.ru/academy/sommlib/vinnaya-evolyutsiya-kratkaya-istoriya-vina-ot-drevney-gretsii-do-nashikh-dney/>
4. Периоды истории вина [accessed 16.02.2022]. – Available: <https://granreserva.ru/content/8-periody-istorii-vina>
5. A brief history of alcohol by Rod Phillips [accessed 16.02.2022]. – Available: <https://www.youtube.com/watch?v=y5XEwTDlriE>
6. Winemaking in the Middle Ages [accessed 17.02.2022]. -Available: https://www.youtube.com/watch?v=ZGrI_qXIXO0
7. The ancient wine tasted like [accessed 17.02.2022]. – Available: <https://www.youtube.com/watch?v=M7cukSVCC-w>
8. Вокруг вина [accessed 15.02.2022]. – Available: <https://pro-vino.ru/istoriya-vina-sovremennoe-vinodelie/>