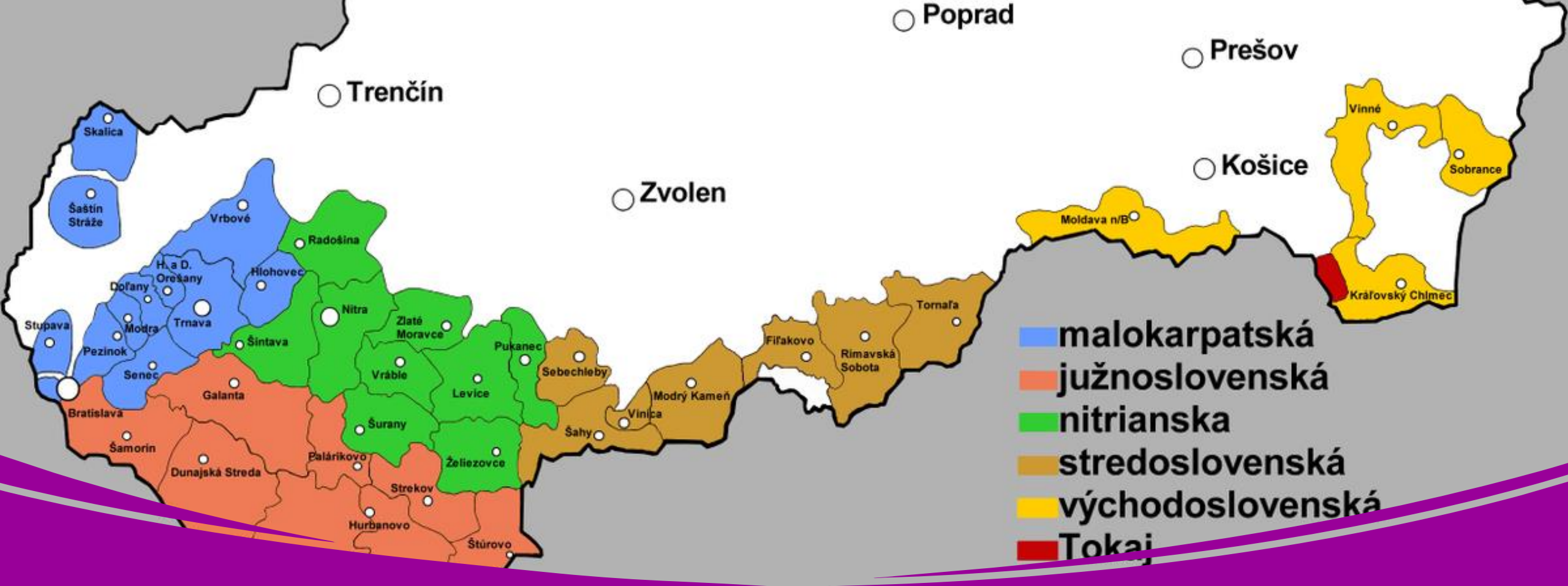


Typical varieties of Slovak viticulture

-
**Blaufränkisch
and
Grüner
Veltliner**



Erasmus+



Wine-making in Slovakia

- In Slovakia there is currently about 8 000ha of vineyards.
- Main wine regions are: the Small Carpathians, Tokay, and Nitra
- The most produced varieties are Blaufränkisch and Grüner Veltliner

Blaufränkisch

- The first documented mentions about this variety in Slovakia are appearing in the 18th century
- It thrives in cooler climates so it's perfect for being cultivated in eastern Europe





Blaufränkisch

- Produced on 1100 ha
- Grapes are medium size and dark blue
- Rich tanins
- Thrives in cooler climate
- Vibrant and structured wines
- Perfect variety for red wines, rosé wines and in special occasions blanc de noir

Blaufränkisch

- The last few years sugar content of Blaufränkisch located in Modra was from 18 – 20,6 kg/hl
- Acidity between 5,7 to 8,1 grams per liter
- pH level between 3,1 to 3,72
- Harvest was always at the beginning of October but in the last few years it started sooner

Blaufränkisch

- produced in every single wine region in Slovakia
- comes from Southern Austria .
- known for it ´s deep color and rich flavors
- It has a good potential for maturing



Food Pairing with Blaufränkisch

Pairs well with red meats like beef, lamb, and game.

Complements rich dishes like stews and braised meats.

Great with sausages, and aged cheeses.

Works with vegetarian options like mushrooms, lentil stews, and roasted vegetables.

Grüner Veltliner

It originally comes from Austria and it was registered in 1941.

In the current state of cultivation there is now about 2030ha of Grüner Veltliner

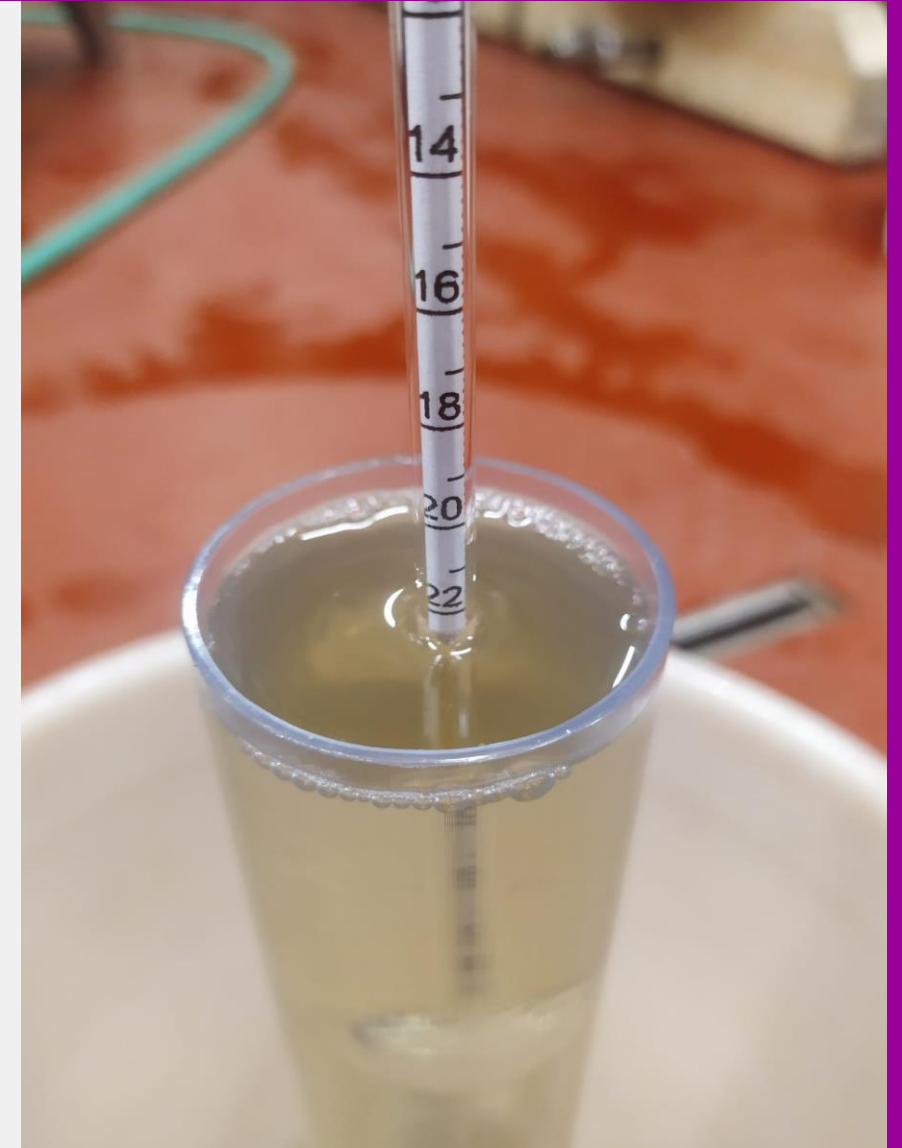


Grüner Veltliner

- prefers cooler climate
- resistant againsts freezing
- The berries are medium-sized
- heart-shaped leaves

Grüner Veltliner

1. The last few years sugar content of Grüner Veltliner located in Modra was from 17 – 22 kilograms per hectoliter
2. Acidity between 5,7 to 11,2 grams per liter
3. pH level between 2,9 to 3,65
4. Date of harvest is starting every year sooner and sooner, during the last 3 years in first half of September.





Grüner Veltliner

- fresh flavors
- light to medium-bodied
- unique profile
- In special vintages also good for making of sweet wines

Food Pairing with Grüner Veltliner

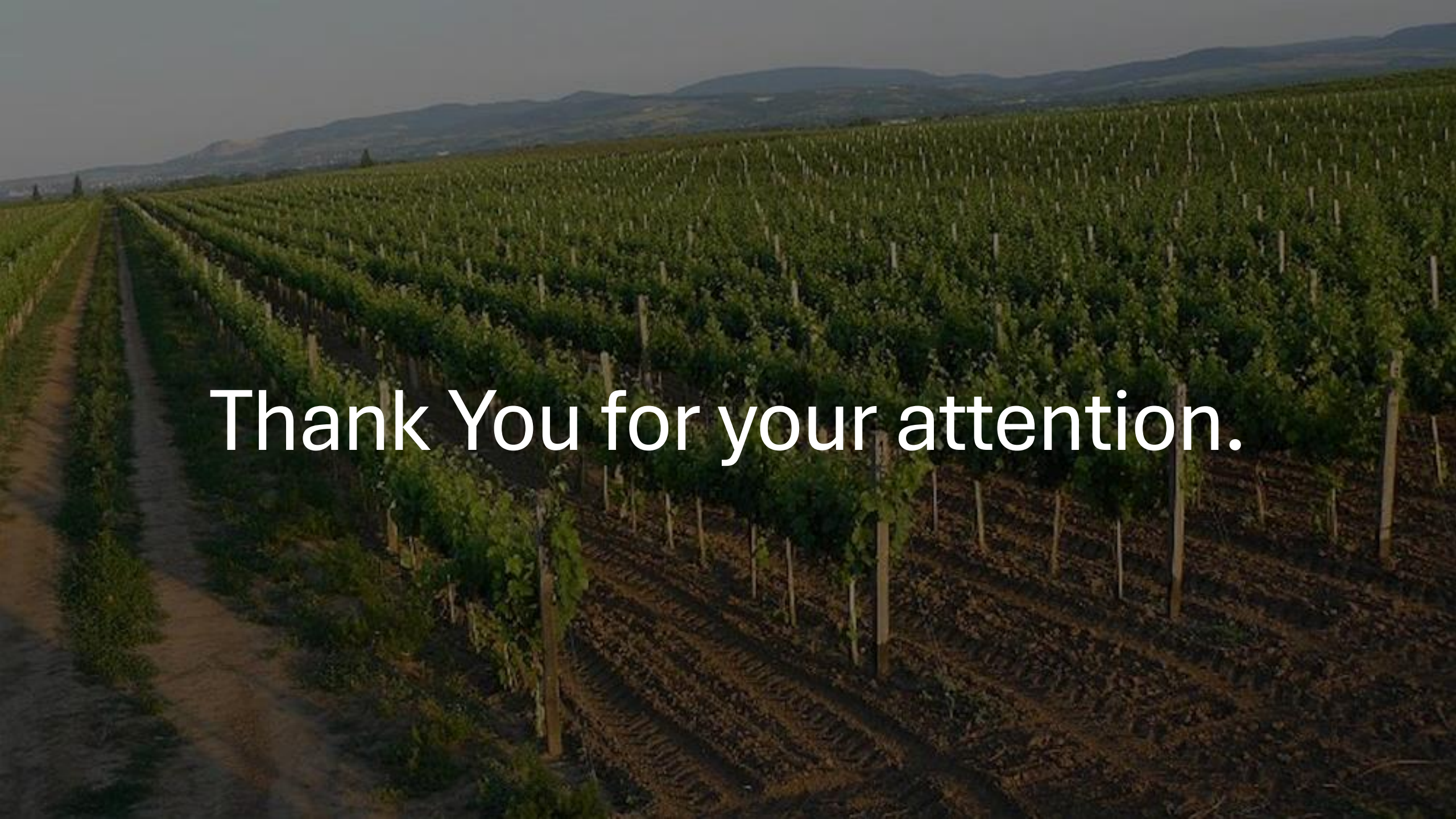
Pairs well with lighter meats: chicken, pork, and veal.

Complements seafood: shrimp, white fish.

Works well with vegetable dishes, salads, and herb or citrus flavors.

Matches spicy Asian dishes (Thai, Vietnamese).

Pairs with soft cheeses like goat cheese and ricotta.

A wide-angle photograph of a vineyard. Rows of green grapevines are planted in neat, parallel lines that recede into the distance. The ground between the rows is dark and appears to be covered in mulch or tilled soil. In the far background, a range of low, rolling mountains is visible under a pale, overcast sky. The overall lighting is soft, suggesting early morning or late afternoon.

Thank You for your attention.