

## DOC Miniş

Vine plantations benefit from a predominantly southern exposure, with south-west or south-east exceptions. It follows a distinct variety of topo climatic situations, specific to Vine fields in this area, under the same conditions of latitude, longitude and Cultivated variety. The microclimate with Mediterranean influences brings in long, warm and dry autumn areas. Ecoclimatic data: Average annual temperature 11.2 oC, sum of annual rainfall 644 mm, amount of active temperatures 3,291 oC, amount of sunstroke 1,490 and the sum of active rainfall 365 mm. The relative humidity of the air is about 75%, 10 years average.



If we speak about **Romania**, it is possible that the **Miniş-Măderat Vineyard** is not the first thing to come to our mind. However, the wine area located in **Arad**, in the **Western** part of the country, deserves to be discovered, as well as the exceptional wines produced here.

In the **Western part of the Zarand Mountains**, the **Miniş DOC** area has all the *terroir* elements for growing white and red grape varieties, both local and international. The **climate is temperate-continental with Adriatic and Mediterranean influences**, with **long warm and dry autumns**, which ensures a good **ripening of the grapes**.

The **soils are skeletal and rich in iron and micronutrients**. The vines planted here have a predominantly **Southern** exposure, and in some places, they have Southwest and Southeast exposure. The wines are **extractive and aromatic with good ageing potential**. Especially for red wines.

The existence of viticulture in the area of Arad City is certified by Bishop Gerard, in his work "Deliberatio". Queen Gizella of Hungary awarded the King, in the year 1038, eight live on the

hill of Macra (today Mocrea). In a endeavor of King Bella II, from 1177 (reconfirmed in 1202), to Arad are mentioned 317 slaves, of which 164 were viticulturists. In 1562 tithe (tenth of the harvest) amounted to 141 thousand liters, and cultivated areas exceeded 700 hectares. The town of Miniș first appears on a wine map in the year 1212.



For the International Wine Competition in London 1864, wines from 11 localities were selected, predominating the wines of Miniș and Măderat, some dating from 1785. At the world Viticulture Exhibition in Vienna in 1873, several wine samples received medals of honor. The following year, in London, an aromatic wine of Păuliș obtained the first prize in 1885, producer Anton Țăranu of Ineu obtained with the Bacator type, the Grand Prix of Budapest. In 1744 it was prepared for first time, Cadarcă - first to the Miniș, then to Ghioroc, Păuliș and Cuvin.

The first exports were made by Count Anton Grossalkovich, in 1745, to the Czech Republic, then to Buccari and Fiume. Baron Dietrich of the womb exported in the fourth decade of the nineteenth century, 4,000 wine visually impaired in Vienna. In the year 1851 there were 800 with vines in Măderat and Mâsca, over 1090 in Păuliș and over 2000 in the womb.

The Mocrea cellar dates back to 1636. Count Anton Grossalkovich built a cellar with capacity of up to 4,000 hectoliters in the year 1879, in Miniș. The cellar was 47 m long, width 9.8 m and height 5.3 m, and the vault was constructed of brick, in the year 1881 was founded at the school of viticulture with the duration of the three-year courses.

The Museum of Vine and Wine, located on the premises of the research and development of the wine Winery in Ghioroc, Arad County, belongs to the Arad Museum complex. The museum was founded in the year 1988. Here are presented tools, installations, documents and photos of the history of viticulture in the Miniș-Măderat vineyard.



The first known written historical evidence dates back from the early **11<sup>th</sup> century**, when the first Queen of Hungary, Gizella, along with King Stephen donated “eight vines” to the Abbey of Bakanybel.

In the **12<sup>th</sup>** and **13<sup>th</sup>** centuries, viticulture and wine production are mentioned in the Catholic monasteries from **Mocrea**, **Pâncota** and **Arad**. In the **15<sup>th</sup>** and **16<sup>th</sup>** centuries, the production and trade of wine became the main source of income for local residents.

The year of **1744** was a very important moment for the producers of **Miniş-Măderat**. Then was created a **sweet red wine made from dried grapes** of **Cadarcă** after the **“Aszu” method**, which was created by the **Tokaji** producers. To everyone’s surprise, the Romanian wine became a real star, and soon, the favorite of the Habsburg Imperial Court.

Grape varieties which can be used for obtaining wines D.O.C. 'MINIŞ' are as follows:

- White varieties: Muscat Ottonel, Pink Traminer, Sauvignon, Pinot Gris, Furmint, Fetească Regală, Italian Riesling, Riesling de Rhin, Mustoasă de Măderat, Chardonnay, Romanian Tămâioasă, White Assortment (which comes in different assemblies, of white varieties mentioned);

-Red varieties: Cabernet Sauvignon, Merlot, Pinot Noir, Fetească Neagră, Cadarcă, Big Burgund, Syrah, Novac, Red Assortment (which comes in different assemblies, of the red varieties mentioned).

#### PRODUCTION OF GRAPES (Q/ha)

If the wines will bear the traditional mention D.O.C. – C.M.D.:

- Maximum 80 Q/ha in varieties: Muscat Ottonel, Pink Traminer, Sauvignon, Pinot gris, Chardonnay, Furmint, Romanian incense, Pinot Noir, Cabernet Sauvignon, Fetească Neagră;
- Maximum 100 Q/ha in varieties: Cadarcă, Merlot, Italian Riesling, Riesling de Rhin, Burgund Mare, Syrah, Novac;
- Maximum 120 Q/ha in varieties: Fetească Regală, the Mustoasă of Măderat;

If the wines will bear the traditional D.O.C. – C.T.:

- Maximum 70 Q/ha in varieties: Muscat Ottonel, Pink Traminer, Sauvignon, Pinot Gris, Chardonnay, Romanian Tămâioasă , Pinot Noir, Cabernet Sauvignon, Fetească Neagră;
- Maximum 80 Q/ha in varieties: Cadarcă, Merlot;

If the wines will bear the traditional mention D.O.C. – C.I.B.:

- Maximum 70 Q/ha at the Cadarcă variety, the Pink Traminer and the Pinot Gris.

The vineyard is also where the **Balla Géza Winery** is located, where the owner and its winemaker, **Balla Géza**, revived the traditional varieties **Mustoasă of Măderat** and **Cadarcă**, giving them gentility and refinement.



### **Balla Geza**

Returning to the present, in the village of **Păuliș**, the founding of the **Balla Géza Winery**, in **1999**, led to a fresh start in the **Miniș-Măderat** area. The project of the owner, winemaker, and professor **Balla Géza** reinstated the region on the wine map of Romania. An extraordinary merit, which gave the wine lovers the chance to finally associate the story of the place with the taste of the wines.



Moreover, the ambition of the owner was to build a guesthouse around the winery, where wine, history, and travel enthusiasts could match the wines with local cuisine.

With an area of **105 hectares**, the winery cultivates both local varieties and international ones, destined to produce a series of wines (**white, rosé, red, frizzante and sparkling**). Wines are included in several ranges and are designated to all wine consumers, regardless of taste, price or expectations. However, the common element that lies behind all of them is the typicality of the area, the aromatic and flavor spectrum, the balance and the long aftertaste.



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