

COVERAGE OF THE HISTORY OF THE COUNTRY'S VINEYARDS AND THE ISSUES OF THE WINE INDUSTRY IN THE PRESS OF TURKESTAN

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Abstract: *This article analyzes the coverage of the history of viticulture and winemaking in the Turkestan region in the late 19th - early 20th centuries in the periodicals of the Turkestan region.*

Keywords: *traditional viticulture, local grape varieties, new grape varieties, winemaking industry, Turkestan periodicals, "Turkestan Collection", articles by A. Regel, Verbov, A. Pullo, M. I. Virsky, K. A. Timaev, I. Slutsky, I. Stekolnikov, I. Tanatar, S. Grigoriev.*

INTRODUCTION

Articles published by Russian researchers in periodicals operating in the Turkestan region in the late 19th and early 20th centuries are important sources for comprehensive coverage of viticulture and winemaking issues in the Turkestan region, due to their significant and high scientific value.

Material and Methods: The articles published in periodicals by A. Regel, Verbov, A. Pullo, M. I. Virsky, K. A. Timaev, I. Slutsky, I. Stekolnikov, I. Tanatar, and S. Grigoryev, representatives of agriculture and other sectors who came to Turkestan from Russia in the late 19th and early 20th centuries, serve as both a theoretical and source basis for us in shedding light on the history of local viticulture in the country, the introduction of new grape varieties to Turkestan, and the emergence of the winemaking industry in the country. The articles created by these authors and published in periodicals contain important information about local grape varieties that have been cultivated in the country since ancient times, traditional methods of their cultivation, new grape varieties imported from abroad and their adaptation to the natural and climatic conditions of the country, the production of consumer and marketable products through the processing of raw materials obtained from grapes, as well as the emergence of the winemaking industry based on viticulture in the country, winemaking and its types, prices for grape and wine products in domestic and foreign markets, winemaking plants and the lifestyle of the population working in them.

As noted in the articles published by these authors in periodicals, the population of the Turkestan region has been engaged in viticulture and its local varieties, and winemaking from grapes since ancient times, and has a unique traditional historical experience in this regard.

Results: In particular, according to the authors, during the period under review, there were more than thirty types of local grape varieties in the country, including Chillaki, Charos, Ak Kishmish, Kara Kishmish, Dombrobi, Raizi, Katta-Kurgan, Daroi, Ak and Pushti Husayni, Hasaini, Sahobi, Gilami, Ofpari, Buaki, Maska, Nabishi, Khojaakhrori, Sultani, Shakar Angur, Alvani, Sirkoi, Shuvurgan, Khotinbarmok and other similar grape varieties were grown and abundant harvests were obtained from them [4, 349; 3, 58-60; 7, 108-118; 5, 132-139].

Among the local grape varieties, Charos, Ak and Kara Kishmish, Maska, Buvaki, Khojaakhrori and Sultani stood out from other local varieties due to their high yield, high sugar content and good taste, as well as their efficiency in wine production. The local population used grapes in their natural state as food, as a drink as wine (musallas), and when dried, they prepared raisins and molasses, as well as products such as molasses, and consumed them, and exported the surplus to domestic and foreign markets for sale.

Discussion: These articles also mention information such as new grape varieties imported from abroad to the Turkestan region and their acclimatization, the establishment of experimental horticultural plantations in this regard, the attraction of specialists in this field to the region, and their activities in the development of the viticulture and winemaking industry.

For example, high-yielding and wine-producing grape varieties were brought to the country mainly from Ukraine (mainly Crimea), Moldova, Transcaucasia, and other places. The first new grape varieties to be brought to Turkestan from abroad were brought to Tashkent uyezd in 1868, and later Samarkand became the main center among the regions of the country for the cultivation of new grape varieties imported from abroad and the establishment of large grape plantations [3, 59-60].

Since 1888, the cultivation of new grape varieties has expanded in the country, and new grape varieties imported from abroad have been distributed and sold to hundreds of gardeners. In particular, according to I. Stekolnikov, at the beginning of the 20th century, an experimental plantation with an area of 50 dessiatinas was established in the Samarkand region based on new grape varieties, where new grape varieties imported from abroad such as Black Ptiverdeau, Franc-Mens, Isabella, Cabernet-Sauvignon, White Champagne, Riesling, Sauternes, O-Porto, Modern-Malvazi, Lacrima-Christi, and White Muscat were grown, and yields were obtained in a manner that satisfied gardeners [1, 163; 5, 136].

The articles of the analyzed periodicals also provide interesting information about the emergence of the winemaking industry in the country, wineries and their production capacities. In particular, in Samarkand, winemaking was carried out by Filatov, Prokhovsky, Tolochinov, and in Tashkent by Platon Shevchenko, engineer-technologist N.I. Pervushin, Adolf Moshe, N.I. Ivanov, Ya.Ya. Ivanov, I. Barsukov, I.P. Belokolokov [5, 132-139; 1, 169-171; 6, 1-49].

In addition, the articles under review also note that during this period, grape and wine products produced in the country were exported not only to domestic markets, but also abroad. In particular, the articles note that in the second half of the 19th century, 10,000 camels, a total of 180,000 pounds of raisins and other goods were transported by rail from Samarkand to the Troitsk Fair in the summer months. In 1892, 412,000 pounds of raisins were sent to Russia and Europe via the Trans-Caspian Railway, of which 285,566 pounds were grapes grown in Samarkand. The total amount of table grapes for export, plucked from the vine, was 3,000 pounds, and the total amount of wine made from grapes was 66,838 pounds. While the amount of grapes and grape wine exported to Russia in 1888 was 70,597 pounds, over the next five years this figure increased fivefold, reaching 451,018 pounds in 1892-1893[2, 9-14].

Conclusion: As a result of the analysis of the information on the topic reflected in the articles published in the above-mentioned periodicals, the following conclusions can be drawn:

- Articles published in periodicals are important sources for covering the new grape varieties that entered Turkestan in the late 19th and early 20th centuries and their adaptation to the climatic conditions of the country, the role of local and new grape varieties in the development of the winemaking industry;

- Based on the articles published in periodicals, attention was paid to the aspects of viticulture and winemaking in the country that need to be covered and the relevance of their study today.

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