3 TRADITIONAL AND INNOVATIVE WINERIES

ABBEY OF PANNONHALMA

In 996, Benedictine monks were based to Saint Hill of Pannonia by prince Géza. The aim of the monastery, confirmed by King István, were to spread the Christianity and European culture. The late Romanesque and early Gothic basilica of the abbey is one masterpiece of the medieval Hungarian architecture, although it is surrounded by the monastery building. The complex of

the abbey and its area became the part of the World Heritage. You can visit the following parts: the church, the undercroft, the cloister, the library and an exhibition on the ground floor of the library building.



WINERY OF PANNONHALMA ABBEY

The lives of the monastery's monks were accompanied with grape and wine for centuries. The nationalisations after the 2nd World War destroyed the traditions of the grape and wine production which thrived for a thousand years in the abbey. The reproduction of this tradition



started with grape plantation programme after the repurchases of the abbey lands, then the new cellar and winery were built. Since 2004, the abbey's winery can already be visited too.

This winery is combine the traditional and innovative vinification techniques. During the visit, you can admire the press house, get to know about the process of vinification and of course you can taste the abbey's wines.

In the arboretum near to the lavender plantation the herb garden presents the traditional herb culture of the abbey. Visitors can meet with the herbs and spices, in the herb house they can taste the mixture of the herbal teas and refreshing syrups. The procedure of the lavender oil production can be monitored in the lavender distillery by the visitors.



BABARCZI VINEYARDS AND WINERY



The Babarczi vineyards has almost three-decades history as a family enterprise, which is a determinative winery in Pannonhalma wine region. It is also an outstanding demo farm of Széchenyi István University Faculty of Agriculture and Food Sciences. Currently, they cultivate grapes in 55 hectares, from which they produce reductive white wines. The winery has a high quality technology thanks to the continuous development of the winery equipment and machinery. Their aim is the familiarization of the bottle wines with the older and younger generations.

