

# The Blissful Climber

Vitis Vinifera, the wine producing grapevine is a natural climber that due to its capacity to open up the heart of man was adopted by the Gods as a means of communication with people. The transformation of the natural fruit to a man-made blissful spirit has become, since the Neolithic period, a defining centre of human culture.

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## Legend :

T = Title

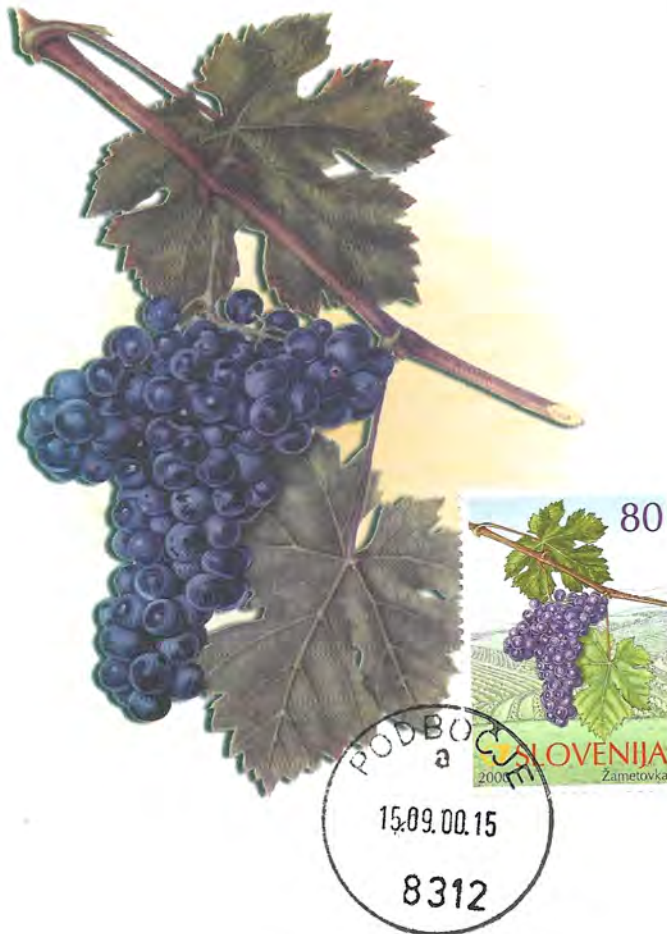
S = Stamp (Stamp Value, Country & Date of Issue)

P = Postmark (Date, Place and Type : First Day, Commemorative)

C = Card (Provenance / Publisher)

## Selected BIBLIOGRAPHY

1. The World Atlas of Wine (7th Edition), Hugh Johnson and Jancis Robinson, 2013
2. Wine Tasting, David Williams, 2013
3. Wine Folly : the Essential Guide to Wine, Madeline Puckette and Justin Hammack, 2015
4. WSET Level 4 Diploma in Wines and Spirits, Study Guides Units 1 - 6, 2017



## VITIS VINIFERA

Wild grapes were harvested by neolithic foragers and early farmers.

Archeological date suggest that domestication of the grape vine occurred between the 6th and 5th Millennium B.C.

The domesticated grapevine – Vitis Vinifera L. - belongs with another 70 species to the Vitis genus.

Today there are more than 10.000 Grape Varieties with more than 2/3 of these to be classified as Vitis Vinifera.

T : Zametovka, VITIS VINIFERA  
 S : Slovenia, 80 stotinov, 15/09/2000  
 P : Podbočje, 15/09/2000 (First Day of Issue)  
 C : MRGB D.O.O

## A NATURAL CLIMBER

Vitis Vinifera, the wine producing grapevine is a natural climber.

Cultivated grapevines, according to Purdue University, if left unpruned can grow up to 115 feet (35metres).

T:Grape Branch in Minho, Pergola  
 S:Portugal, 80 cents, 22/07/2016  
 P:Melgaco,16/08/2016  
 PC : Edifotopostal





T : Noah's Arc S : Sweden, 10 P : Malmo, Selandia 81 (Commemorative) C: Postmuseum Stockholm

PLANTING THE FIRST VINE

The Grapevine originated from the "Fertile Triangle" a vast region between the Taurus Mountains (eastern Turkey), the northern Zagros Mountains (western Iran) and the Caucasus Mountains between Azerbaijan Georgia and Armenia.

According to the Bible after the Deluge, Noah went out of the Arc and he planted the first vine at the foot of Mount Ararat.

THE GOD OF VINE AND WINE

Dionysus or Bacchus was far more than a God of Vine and Wine. In ancient Greek Mythology he was the personification of religious ecstasy, festivity, ritual-madness and the founder of theatre.

The earliest written records of Dionysus worship dates from 1.300 B.C and comes from clay tablets found in the Mycenaean Palace of Nestor in Pylos.

Dionysus - although not one of the Olympus Gods - was by far the most popular God.



T : God of Wine Bacchus S : Netherlands, €1, 19/02/2018 P : PostNL, 19/02/2018 (First Day of Issue) C : Edifotopostal

## THE DEPICTIONS OF BACCHUS

Bacchus was the only God that was depicted as a baby in the arm of Hermes, as a young man, an adult and as an old man.

The depiction of the Vine and Wine God at different age stages has a clear similarity to the life cycle of the grapevine.



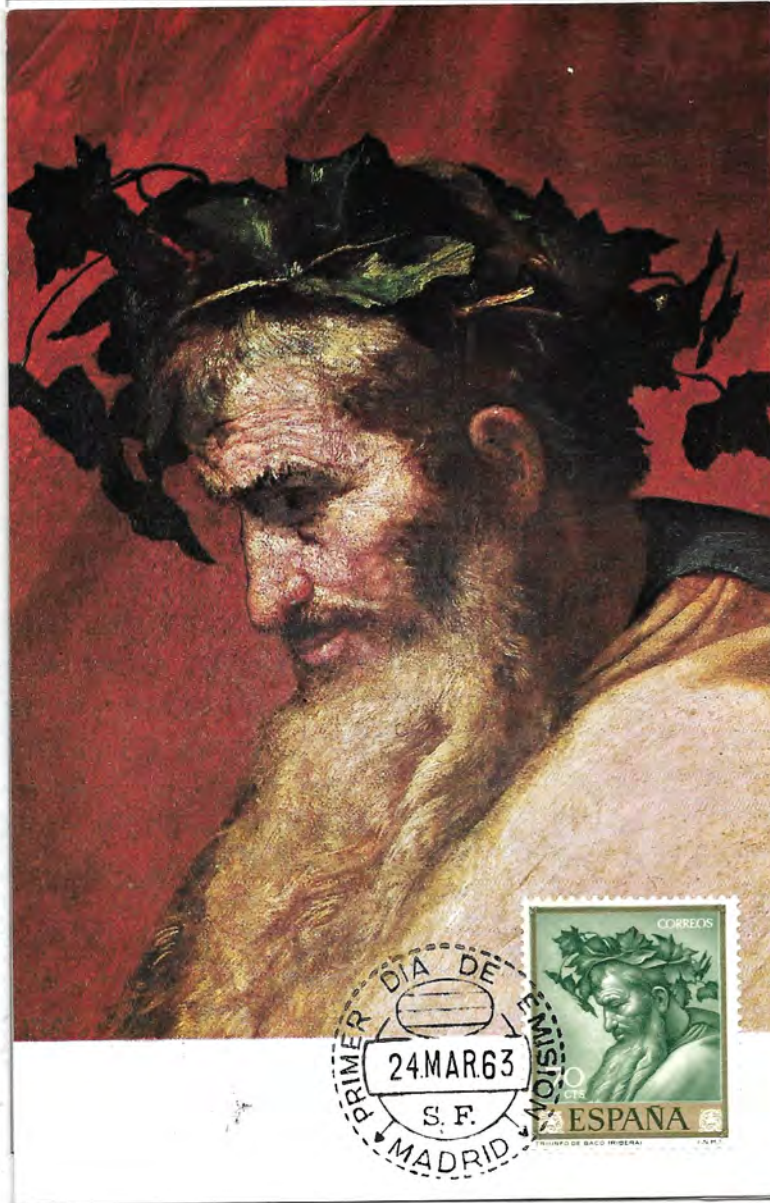
T : Bronze Bust of Bacchus, God of Wine  
 S : Switzerland, 90c., 11/03/1997  
 P : Augst/BL, 11/03/1997  
 (First Day of Issue)  
 C : Romermuseum Augst



**BACCHUS AND THE VINE CYCLE**  
 The life cycle of the grapevine with its symbolism of its earth "awakening – resurrection" that ends to the vine "dormancy-death: followed by its "rebirth". This very powerful symbolism was adopted both by the worshippers of Bacchus and Jesus Christ alike.

T : Vineyard in Spring  
 S : Liechtenstein,  
 60 ceros, 05/09/1994  
 P : Vaduz, 05/09/1994,  
 (First Day of Issue)  
 C : Sigi Scherrer

## BACCHUS, THE CHAMPION OF VITICULTURE AND WINE-MAKING



THE SATYRS

The Satyrs, loyal companions of Bacchus, were rustic fertility spirits depicted as humans with animal features – horse's ears and tail - and always erect members. They were fond of drinking, singing and feasting along with Bacchus.

T : Agiorgitiko Grape - Satyrs  
 S : Greece, 20 cents, 19/05/2005  
 P : Athens, 19/05/2005  
 (First Day of Issue)  
 C : A. Tsakos et al

According to the Legend, Bacchus travelled through Asia arriving to India, teaching the people the cultivation of the vine and the making of wine. The return of Bacchus to Greece after his travels in Asia took the form of a triumphal procession along with his companions.

T : The Triumph of Bacchus  
 S : Spain, 70 cts, 24/03/1963  
 P : Madrid, 24/03/1963  
 (First Day of Issue)  
 C : Arte Offo Editions



VINE AND WINE IN SOUTHEAST EUROPE

As Humanity moves from Mythology into History, Southeast Europe and the Mediterranean became the centres of Viticulture and Wine production.

Grape soon Wine develops into a much desired and sought-after product that was exported initially by the Phoenicians and soon after the Greeks who also founded colonies close to natural ports along the Mediterranean.



T : Mediterranean Gastronomy  
 S : Greece, 50 cents, 20/07/2020  
 P : Athens, 20/07/2020 (First Day of Issue)  
 C : Hellenic Post

WINE IN THE ITALIAN PENINSULA

Before Romans it was the Greek settlers in Sicily and Southern Italy and the Etruscans in Central Italy who were trading their renowned wines all over France and Germany, going as far as the Northern Europe.



T : Recieto della Valpolicella, Vino DOCG  
 S : Italy, 95 cents, 10/10/2015  
 P : Negrar, 10/10/2015 (First Day of Issue)  
 C : Italian Post





WINE TRADE IN ANTIQUITY

The Shipwrecks offer invaluable information on the Wine Trade documenting the wine origin, the transporting containers, the artwork on the amphoras showing awareness of packaging and branding.

T : Leginos - Wine Jar from Shipwreck  
S : Greece, 50 cents, 20/07/2015  
P : Athens, 20/07/2015 (First Day of Issue)  
C : Hellenic Post

AN IMPRESSIVE DISCOVERY

The Vix Krater (used for mixing wine) stands 1,63 metres in height with a capacity of containing 1.100 litres is the largest metal vessel of antiquity.

Found at a burial mound in Northern Burgundy near the village of Vix dating to circa 500 B.C.



T : Vix Krater  
S : France, 1 Franc, 26/03/1966  
P : CHATILLON SUR SEINE, 26/03/1966 (First Day of Issue)  
C : S.A.H.C Editions



### THE ROMAN EXPANSION

The period of the Roman Empire was the historical breakthrough for the expansion of Viticulture all over the conquered areas by the Romans.

The veterans who were given lands became the pioneer winegrowers and formed the rural nobility at their settlement regions.

The housings of the Veterans were decorated with wine-related themes.

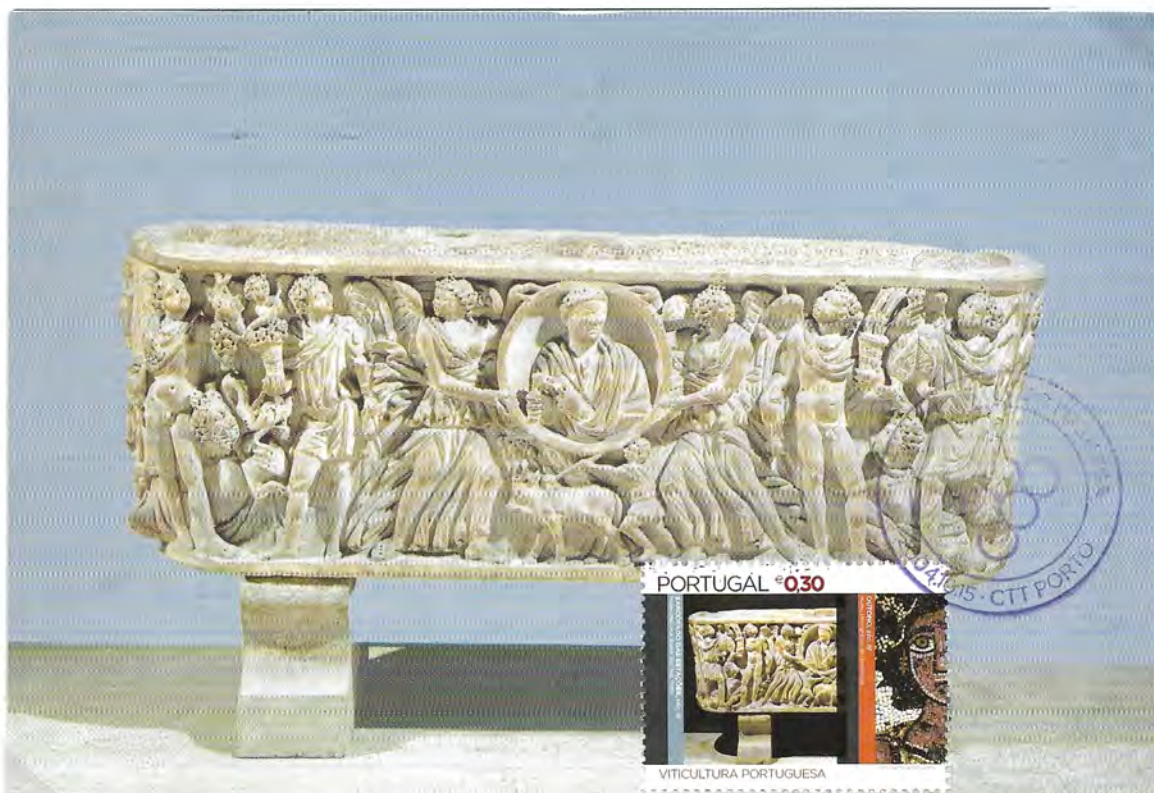
T : Bacchus Mosaic from the Museum of Carinthia  
 S : Austria, 01/06/1984  
 P : Klagenfurt, 01/06/1984, (First Day of Issue)  
 C : Maxiart Editions

### THE ROMANS IN THE IBERIAN PENINSULA

Portugal was named by the Romans, Lusitania, after Lusius the son of Roman God of Wine Bacchus. During the Roman time, Viticulture spread to the northern part of the region reaching the Douro valley.

The Roman-influenced artifacts related to viticulture and the wine show the cultural impact of the wine in Lusitania.

T : Sarcophagus of the Seasons  
 S : Portugal, €0,30, 15/10/2004  
 P : CTT Porto, 15/10/2004  
 (First Day of Issue)  
 C : Museu Nacional Soares dos Reis





TUSCANY

Tuscany in the Roman period already enjoyed a long wine tradition starting from the 7th century B.C and the Etruscans. The Romans made better roads, aqueducts and founded new towns in the area boosting the wine-based economy of Tuscany.

Today Tuscany claims some of the top world class Red wines and Vinò Nobile di Montepulciano is one of them.



T : Montepulciano  
 S : Italy, 600 Lire,  
 30/03/1990,  
 P : Montepulciano,  
 30/03/1990,  
 (First Day of Issue)  
 C : Italian Post

THE NOBLE GRAPE OF TUSCANY

Sangiovese is the noble grape of Tuscany behind the most celebrated wine labels such as Chianti, Brunello di Montalcino and lesser known but equally top class wines such as Montecucco Sangiovese.

T : Montecucco Sangiovese  
 S : Italy, €0,95, 11/04/2016  
 P : Arcidosso, 11/04/2016,  
 (First Day of Issue)  
 C : Italian Post

JOVIS-JUPITER'S

The name of Tuscany's noble grape "Sangiovese" derives from "Sanguis Jovis" meaning Jupiter's Blood. According to a certain story this name was given by a Capuchin monk of Sant' Arcangelo monastery during a banquet in honour of Pope Leon XII who asked the monks the name of the fine wine he was served.



T : JUPITER STATUE  
 S : Greece, 5 Drs, 26/06/1972  
 P : Athens, 17/06/1981  
 (Commemorative : American School of Classical Studies)  
 C : F. Lappas Editions

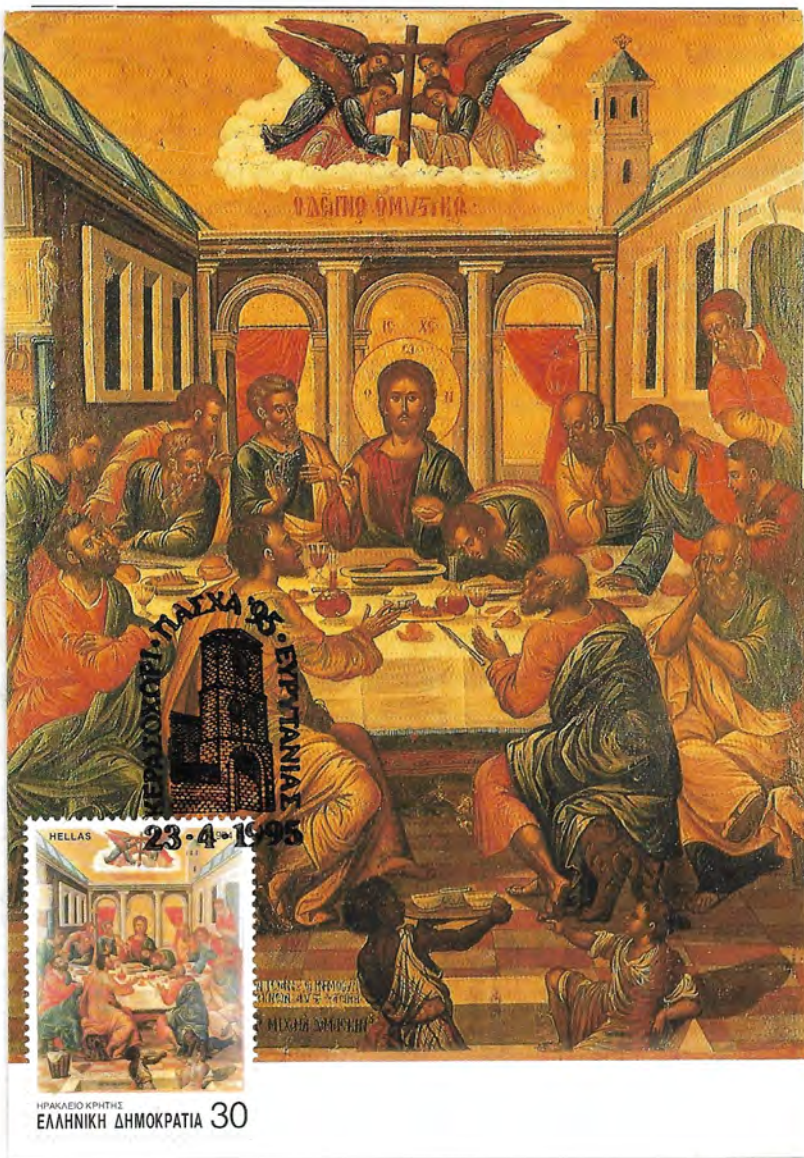
SANGUIS-BLOOD

The symbolism of blood and wine are interlinked as the wine is the fluid of life and is typically associated with its powers of intoxication whilst blood globally represents life itself, as the element of divine life that functions within the human body.

Blood and wine are repeatedly referred to as having magic powers and are closely tied with love, passion and sacrifice.



T : Blood Donation  
 S : Italy, €0,80, 14/06/2015  
 P : Milano, 14/06/2015  
 (First Day of Issue)  
 C : Italian Post



ANOTHER DIVINE BLOOD

“ This is My blood of the covenant, which is poured out for many ” were the words of Jesus during the Last Supper to his disciples speaking about the Wine, according to the Gospel of Mark (24 : 14).

T : Last Supper  
S : Greece, 30 Drs., 23/04/1995  
P : Kerasohori, 23/04/1995, (First Day of Issue)  
C : A. Tsakos et al

“ I’M THE VINE ”

“ I’am the Vine and you are the Branches ” is what Jesus had preached according to John (15 : 5).

T : XXXV Eucharist Congress  
S : Spain, 1 Peseta,  
26/05/1952  
P : Barcelona, 26/05/1952, (First Day of Issue)  
C : Postcard of XXV International Eucharist Congress





THE TURNING POINT OF CHRISTIANITY

Constantine (the Great) was the first Roman Emperor to convert to Christianity. His pivotal role in regard with the proclamation of the Edict of Milan that declared the Tolerance for Christianity in the Roman Empire.

T : Mosaic depicting Justinian, Madonna and Constantine the Great (on the right)  
 S : Greece, 1,50 Drs, 27/04/1968  
 P : Athens, 27/04/1968, (First Day of Issue)  
 C : Hellenic Post

THE WINE, INTEGRAL PART OF THE MASS

The Eucharist, also known as the Holy Communion, is the utmost sacrament in most Churches and the Wine representing the Blood of Jesus Christ, is an integral part of the Mass.



T : XLV Eucharist Congress Seville  
 S : Vatican, 1.500 Lire, 22/05/1993  
 P : Vatican, 22/05/1993, (First Day of Issue)  
 C : Jon Enschede



SAINT MARTIN

At the end of the 4th century Martin of Tours, an ex-Roman soldier and the founder of the first monastery in France, was the crucial link between Roman winemaking know-how and the medieval monastic world, ensuring that knowledge would last past the fall of the Roman Empire to the Dark Ages

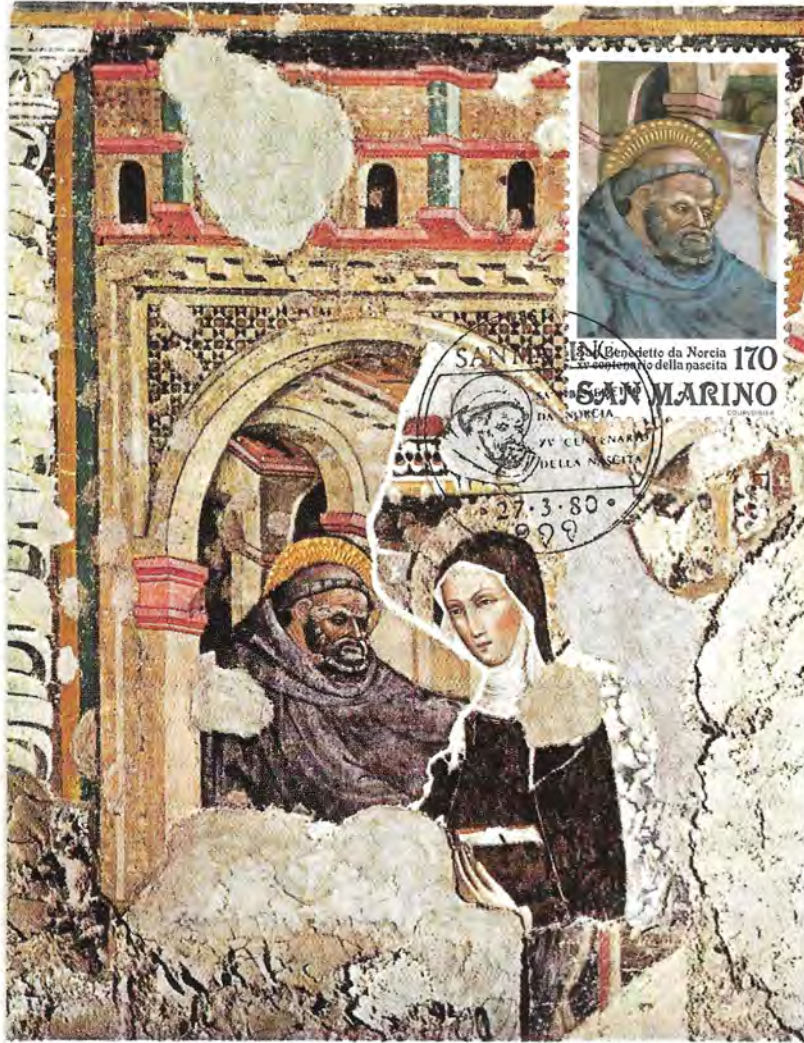
T : Saint Martin  
 S : Germany, 80 + 40 pf., 08/11/1984  
 P : Bonn1, 08/11/1984,  
 (First Day of Issue)  
 C : MaxiPhil



CLOVIS I

Clovis I, the first King of all the Frankish tribes, was baptized on Christmas Day in 508 and led to the religious unification of what it is nowadays France, the Low Countries and Germany.

T : Baptism of King Clovis  
 S : France, 0,60 F, 05/11/1966  
 P : Reims, 05/11/1966, (First Day of Issue)  
 C : Document Aulard



## SAINT BENEDICTINE

The Benedictine Monastic Order was founded in 529 A.D by St. Benedictine of Nursia and combined the prayer with manual labour, in particular viticulture and wine-making. The Benedictines impact on Wine production especially in Burgundy, but in other countries as well, has been paramount.

T: Saint Benedictine  
 S: San Marino, 170 L., 27/03/1980  
 P: San Marino, 27/03/1980, (First Day of Issue)  
 C: A.L.M Milano Editions

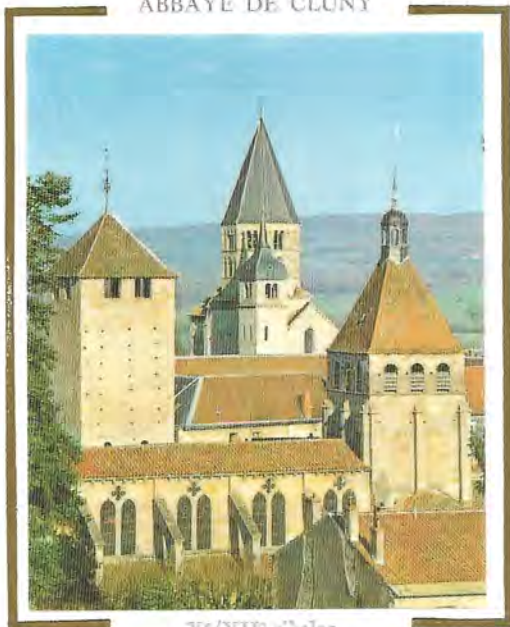
## CHARLEMAGNE

Charlemagne, unifier of the Kingdom of the Franks (771) was devoted to the Wine Trade and the famous Corton-Charlemagne vineyard in Burgundy is testimony to his interest in Wine.

T: King Charles VII  
 S: France, 10 + 6 F, 14/03/1947  
 P: Paris, 14/03/1947,  
 (First Day of Issue)  
 C: Maximaphiles Francais



ABBAYE DE CLUNY



X<sup>e</sup>/XII<sup>e</sup> siècles



Photo Éditions COMBIER - Mâcon

CLUNY ABBEY

The Benedictine Abbey of Cluny was founded in 910 A.D and for three centuries was the seat of the largest monastic Order in the West. The Monastery's renowned vineyards were located at Côte Chalonnaise, Macon, and Romanee Saint Viviant

T : Abbaye de Cluny  
 S : France, 2,30 F, 23/06/1990  
 P : Cluny, 23/06/1990,  
 (First Day of Issue)  
 C : Combiér Photo Editions

GEVREY-CHAMBERTIN

The most amazing and prestigious Wine the Cluny monks produced, for 800 years, was beyond doubt the Wine from Gevrey-Chambertin,

21 - GEVREY-CHAMBERTIN .  
 le château



Illustration originale de Roland IROLLA - 2020 - ©

T : Gevrey-Chambertin  
 S : France, Lettre Verte 20g.  
 P : Gevrey-Chambertin,  
 25/01/2020  
 C : Varois Saint-Apollinaire  
 Philatelic Circle

*Philatelic*



## EMPEROR NICEPHORUS II PHOCAS

In Constantinople, also known as “Winburg – City of Wines” by the Anglo-Saxons, the Byzantine Emperor Nicephorus II Phocas in 963 decreed the foundation of Megisti Lavra monastery being the first established at Mount Athos (Holy Mount) starting there viticulture and wine-making as to serve the purposes of religious ceremonies.

T : Emperor Nicephorus II Phocas  
 S : Greece, 2,50 Drs, 22/09/1966  
 P : Athens, 22/09/1966, (First Day of Issue)  
 C : Hellenic Post

## XINOMAVRO

At the Mount Athos vineyards there are cultivated several grape varieties, mostly red. Among the red varieties Xinomavro is the most important variety of northern Greece with a strong aromatic bouquet, high acidity, powerful tannins and long aftertaste.

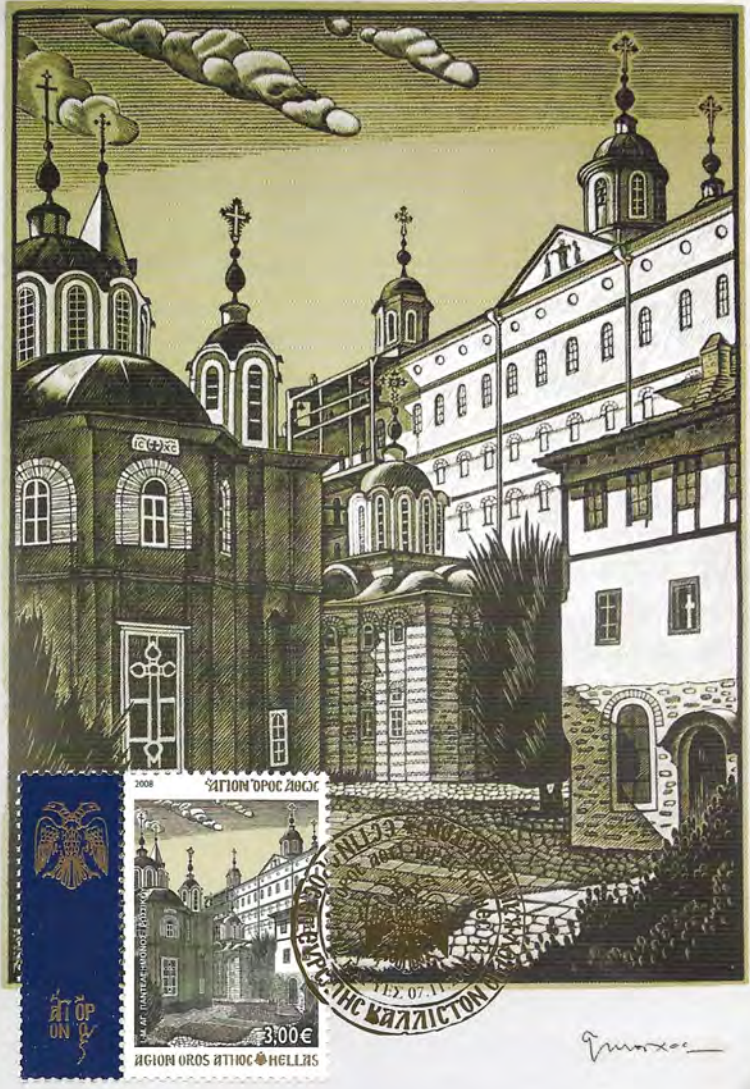
T : Xinomavro Grape  
 S : Greece, €0,65, 19/05/2005  
 P : Athens, 19/05/2005,  
 (First Day of Issue)  
 C : A. Tsakos et al





ST. PANTELEYMON MONASTERY

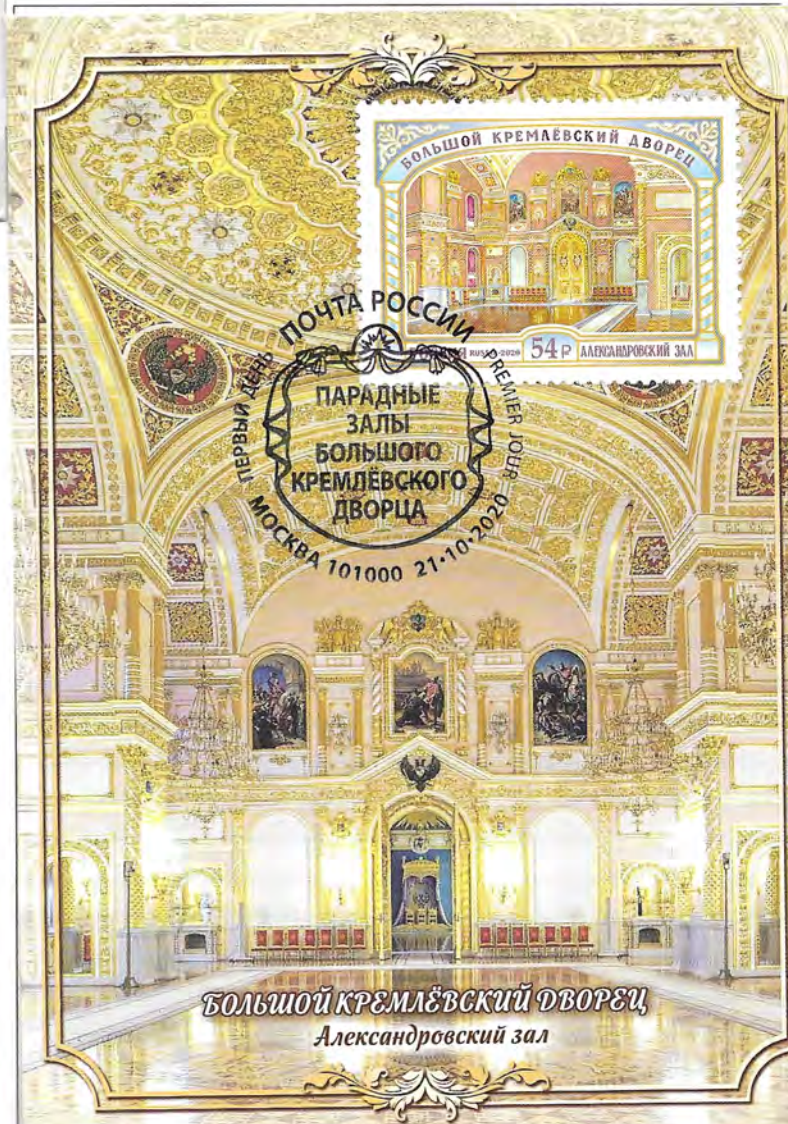
Until the 16th century another 19 monasteries were founded in Mount Athos region, all of them having included viticulture and wine-making as an important part of their daily monastic life. Among the best wines produced by the Holy Mount Monasteries is the wine of the 11th century St. Panteleymon Monastery.



T : St Panteleimon Monastery  
 S : Holy Mount (Agion Oros), €3, 07/11/2008  
 P : Karyes,, 07/11/2008,  
 (First Day of Issue)  
 C : Hellenic Post

A MONASTIC WINE GOES TO THE KREMLIN IN MOSCOW

The wines of the Mount Athos monasteries even today are valued internationally, as it is the case of "Kormilitsa" Wine-produced by the monks of the St. Panteleymon Monastery in Mount Athos that has become the Official Wine of the Kremlin in Moscow.

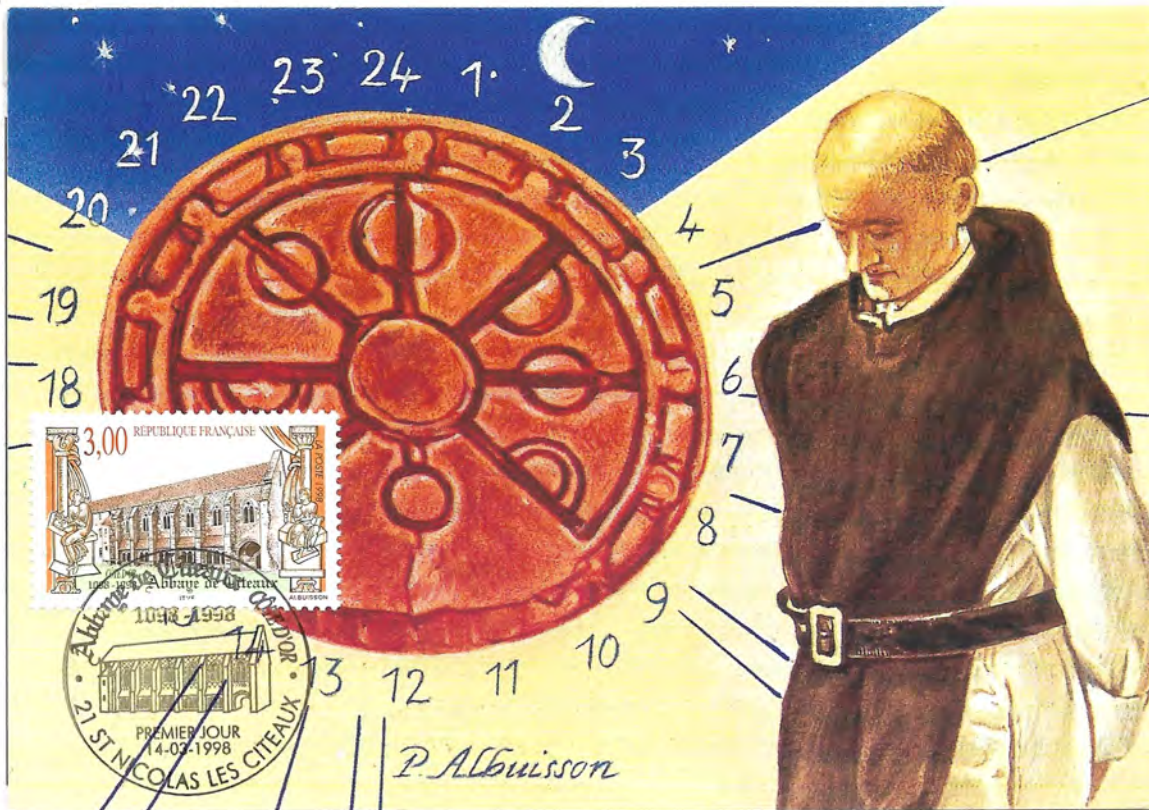


T : Kremlin Alexandrovsky Salle  
 S : Russia, 54 Rubles, 21/10/2020  
 P : Moscow, 21/10/2020, (First Day of Issue)  
 C : Rusmarka

БОЛЬШОЙ КРЕМЛЕВСКИЙ ДВОРЕЦ  
 Александровский зал

A NEW STRICTER MONASTIC ORDER

The Cistercians, a strict offspring of the Benedictines founded the Abbey of Citeaux in 1098, south of Dijon and soon they became the most influential monastic order for Winemaking.



T : Abbaye de Citeaux  
 S : France, €3, 14/03/1998  
 P : St Nicolas des Citeaux, 14/03/1998, (First Day of Issue)  
 C : La Philatelie Artistique

ORA ET LABORA

“Ora et Labora”, Pray and Labour, was the Cistercian dictum and not only cultivated the vines but they also cleared woodland, drained marshes and planted new vines.



T : Harvest (12th century)  
 S : Portugal, €0,45  
 15/10/2004  
 P : CTT Porto, 15/10/2004 (First Day of Issue)  
 C : Deltiologica Edition



## BURGUNDY GRAPES &amp; TERROIR

The Cistercians dedicated the understanding and improving winemaking by experimenting novel techniques. They realized through systematic observance that different vines from the same vineyard, led to dramatically different wines and how the particular characteristics of a land have a significant effect on the wine.

T : Burgundy  
 S : France, 10c., 11/05/1949  
 P : Dijon, 11/09/1949,  
 Commemorative :  
 V Anniversary of Liberation  
 C : M. Barre - J. Dayez

## CLOS DE VOUGEOT

Clos de Vougeot in the heart of Cote de Nuits, the Flagship vineyard of the Cistercians, is wall-enclosed vineyard dating from 1109 that until the French Revolution belonged to the Citeaux Abbey, still producing a rich, smooth, opulent and complex Grand Cru.



T : Chateaux de Clos de Vougeot  
 S : France, 30 F,  
 17/11/1952  
 P : Vougeot Cote d' Or,  
 17/11/1951,  
 (First Day of Issue)  
 C : Confrerie des Chevaliers du Tastevin Editions

## THE EMERGENCE OF THE PORTOGUESE WINE



The export of Bordeaux wine to England was effectively halted by the outbreak of The Hundred Years' War between France and England in 1337 followed by the outbreak of the Black Death which ravaged the area. The problem of wine supply to England was dealt through the marriage of King John (Joao) I of Portugal with Philippa of Lancaster and the signing of the Treaty of Windsor (1386) establishing a pact of mutual political and economic support between Portugal and England.

T : Harvest · S : Portugal, €0,56, 15/10/2004 · P : Lisboa, 15/10/2004, (First Day of Issue) · C : Deltiologica Editions

## BORDEAUX IS LOST BY THE ENGLISH

In 1453 France the victory of King Charles VII of France in the battle of Castillon resulted in the repossession of Bordeaux province by the French Crown and thus taking control of wine production in the region.



Portrait d'auteur inconnu  
Musée de Versailles

T : King Charles VII  
S : France, 10 + 6 F, 14/03/1947  
P : Paris, 14/03/1947, (First Day of Issue)  
C : Maximaphiles Français



THE FALL OF CONSTANTINOPLE

In the same year (1453) Bordeaux was lost for the English Crown, the fall of Constantinople, besides the efforts of the last Byzantine Emperor Constantine XI Palaiologos, signals a total disruption of the wine trade as the Venetian and the Genoan trade was seriously affected.

T : Emperor Constantine Palaiologos  
 S : Greece, 2,50 Drs., 27/04/1968  
 P : Athens, 27/04/1968, (First Day of Issue)  
 C : Hellenic Post

THE VINLAND

The second half of the 15th century is a major turning point in the economic history, including the wine trade. This economic shift that took place in Europe established the new routes of world trade. It was in 1.000 AD that the Norse explorer Leif Erikson first set foot on what the named Vinland, the land of wild grapes, in what is now eastern Canada.

T : Leif Ericson at Vineland around 1.000 A.D  
 S : Iceland, 450 ISK, 03/05/1982  
 P : Iceland, (11-21/06/1982 PhilexFrance)  
 C : Prentsmidjan ODDI HF





COLOMBUS "DISCOVERS" THE NEW WORLD

In his attempt to find a western sea route to the Far East and its high-priced products and spices discovered a new Continent. According to the explorer and navigator Vespucci this new continent was the New World. The continent though was named America after Amerigo Vespucci.

T : Christopher Columbus  
 S : Spain, 25 cts., 17/03/1965  
 P : Barcelona, 17/03/1965,  
 Philatelic Exhibition (Commemorative)  
 C : A.F.I

CHRISTIANITY IN THE NEW WORLD

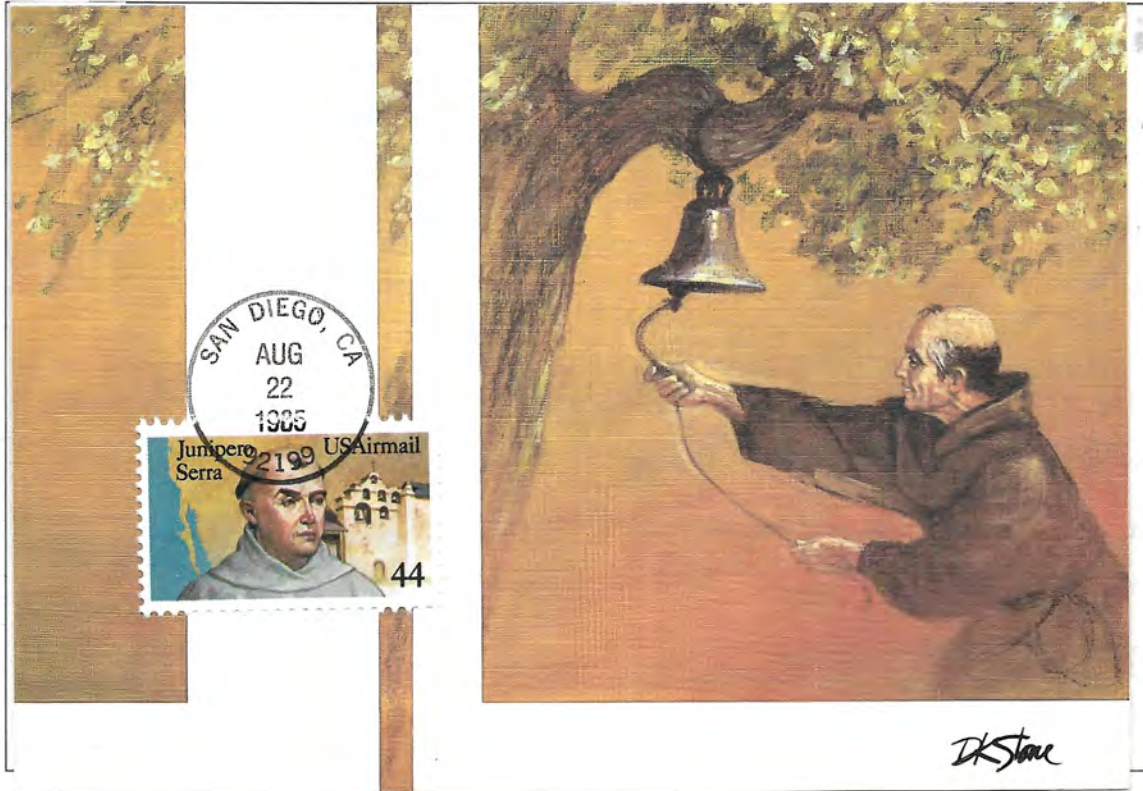
The forceful colonization of the Americas was not only done by the sword but also by the cross. It was the Missionaries that emerged in cultivating the vines they had brought with them for providing the necessary Wine for the Eucharist.



T : XLV Eucharist Congress Seville  
 S : Vatican, 500 Lire, 22/05/1993  
 P : Vatican, 22/05/1993, (First Day of Issue)  
 C : Jon Enschede

## MISSIONARIES &amp; WINE IN THE AMERICAS

Both Franciscan and Jesuit Missionaries were very active planting vineyards and introducing the wine from California to Chile and Argentina. One of the most important Franciscan Missionaries involved in viticulture and the spreading of wine, was Fray Junipero Serra who was later called the "Father of California Wine".



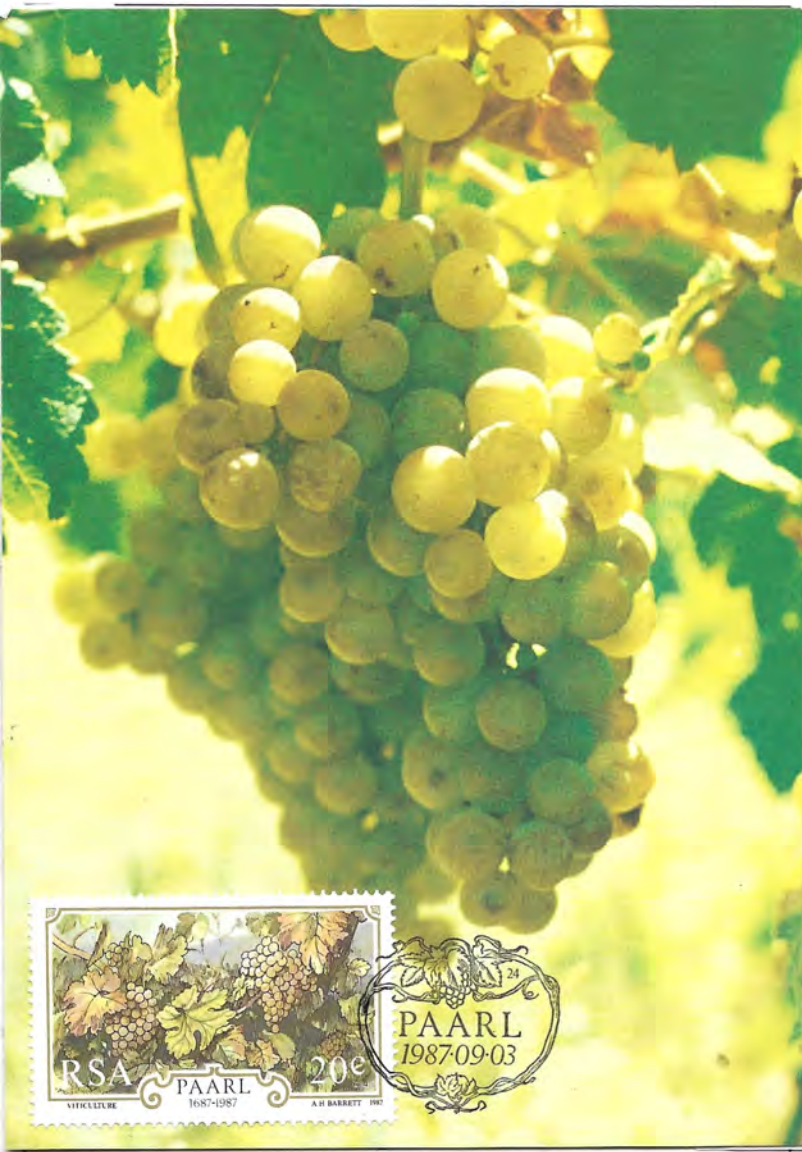
T: Father Junipero Serra  
S: USA, 44c, 22//08/1985  
P: San Diego, 22//08/1985,  
(First Day of Issue)  
C: Uncover Corporation

## MARTIN LUTHER

Martin Luther, a former Augustinian monk, initiator of the Protestant Reformation was adamant not only for his religious views but also for his opinion on Wine by declaring: "Beer is made by men, wine by God".



T: Martin Luther  
S: West Germany, 80 pf,  
13/10/1983  
P: Bonn, 13/10/1983, (First Day  
of Issue)  
C: Hagenbach



## THE FRENCH PROTESTANTS IN SOUTH AFRICA

If the America's Viticulture and Winemaking benefited from Catholic Monastic Orders, the outcome of the Catholic religious prosecution of the French Protestants - Huguenots and their flight to South Africa had also a great impact on the viticulture's know-how.

T : Paarl 300th Anniversary  
 S : South Africa, 20c., 03/09/1987  
 P : Paarl, 03/09/1987, (First Day of Issue)  
 C : KWV

## THE FRENCH GRAPES IN SOUTH AFRICA

Equally important for the spectacular improvement of the Wines in South Africa was the cultivation of French grape varieties wines such as Chenin Blanc that originally come from Loire Valley.

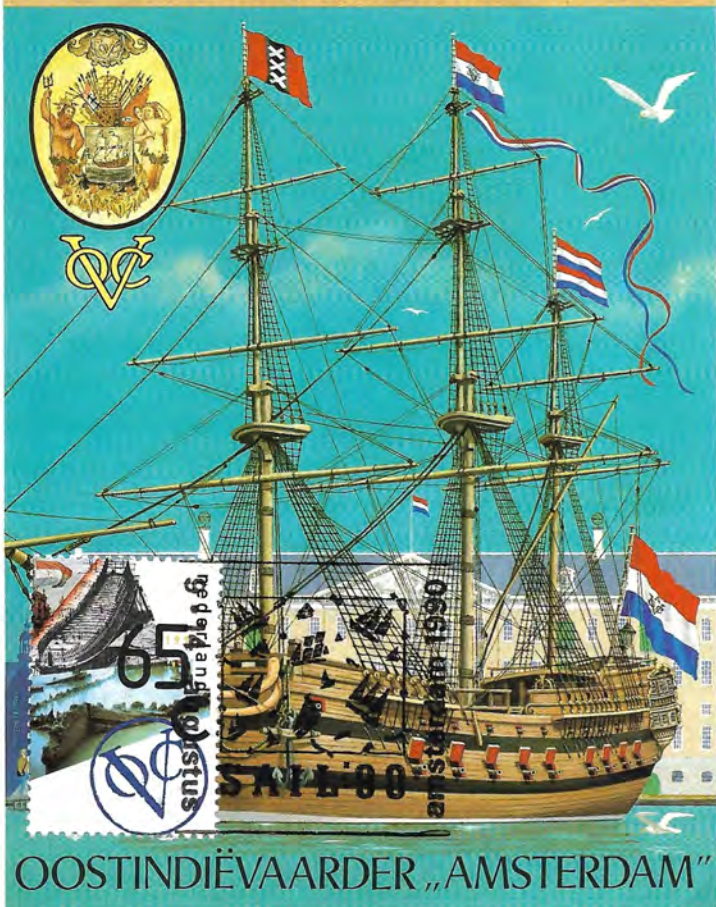


T : Loire  
 S : France, 1,15 Francs, 06/09/1975  
 P : Nantes, 06/09/1975,  
 (First Day of Issue)  
 C : Paris - Carte Philatelique



### KOOPVAARDER VAN DE VERENIGDE OOSTINDISCHE COMPAGNIE

De bloei van AMSTERDAM in de 17<sup>e</sup> en 18<sup>e</sup> eeuw wordt gesymboliseerd door het «zeilschip», drager van rijkdom en welvaart in vroeger tijden!  
 Nagebouwd in de karakteristieke scheepsvorm, gelegen voor 's Lands Zeemagazijn, herinnerend aan een groots maritiem verleden!



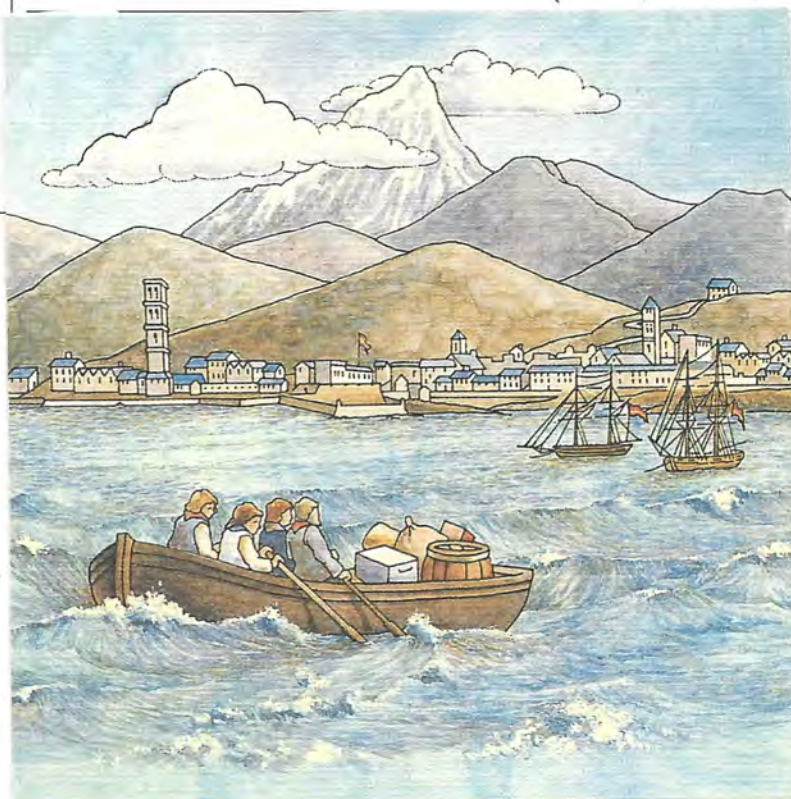
### DUTCH EAST INDIA COMPANY

The early history of the South African wine industry goes back to the founding of a supply station at the Cape of Good Hope by the VOR – Dutch East India Company. Jan van Riebeeck was given the task of managing the station and planting vineyards to produce wine in the Wijnberg (Wine mountain area), that could be used to ward off scurvy for sailors continuing on their long voyages along the Spice route.

T : East India Company  
 S : Netherlands, 65c. 03/07/1990  
 P : Amsterdam, 1990, Commemorative Sail 90 (09-14/08/90)  
 C : Francois ten Have

### THE FIRST FLEET

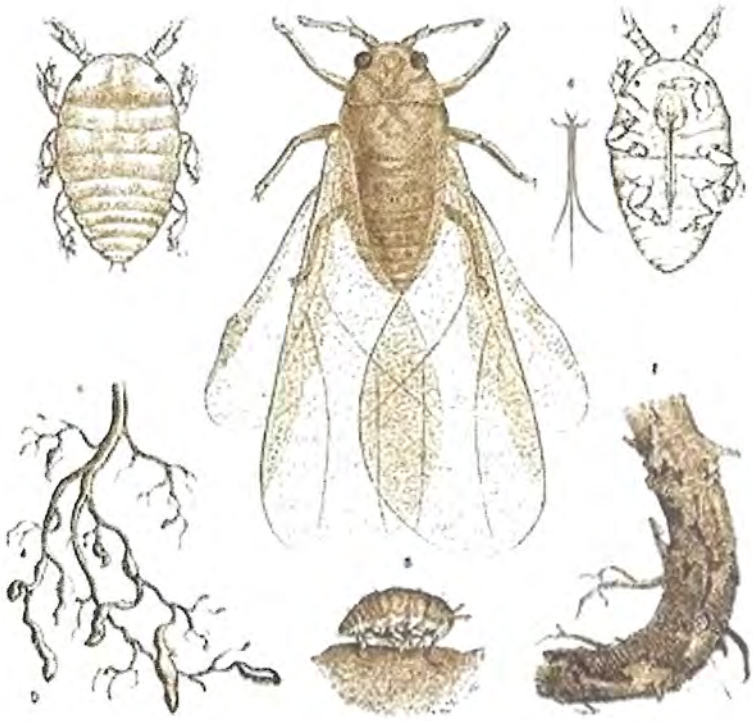
The First Fleet to Australia on its 24,000-kilometre voyage secured at the Cape of Good Hope in South Africa food and other goods, as well as also picked up vine cuttings. The initial cuttings arrived with the First Fleet on January 20, 1788 and vines were planted in Sydney's Farm Cove, which is now the site of the Royal Botanic Gardens.



T : The First Fleet  
 S : Australia, 36c, 03/06/1987  
 P : Sydney, 03/06/1987, (First Day of Issue)  
 C : Australia Post

PHYLLOXERA VASTATRIX

The history of Wine had quite a few turning points but it was a microscopic insect, "imported" from America destroying the rootstock of the *Vitis Vinifera* vines, that divided world wine production into before and after the onset of *Phylloxera Vastatrix* or *Daktolosphaera Vitifoliae*. Only in France 2,5 million hectares of vineyards were devastated by *Phylloxera* that also raged throughout Europe for 70 years (1860s-1930s). *Phylloxera* had also had a tremendous impact on the New World vines, since they has European *Vitis Vinifera* rootstocks.



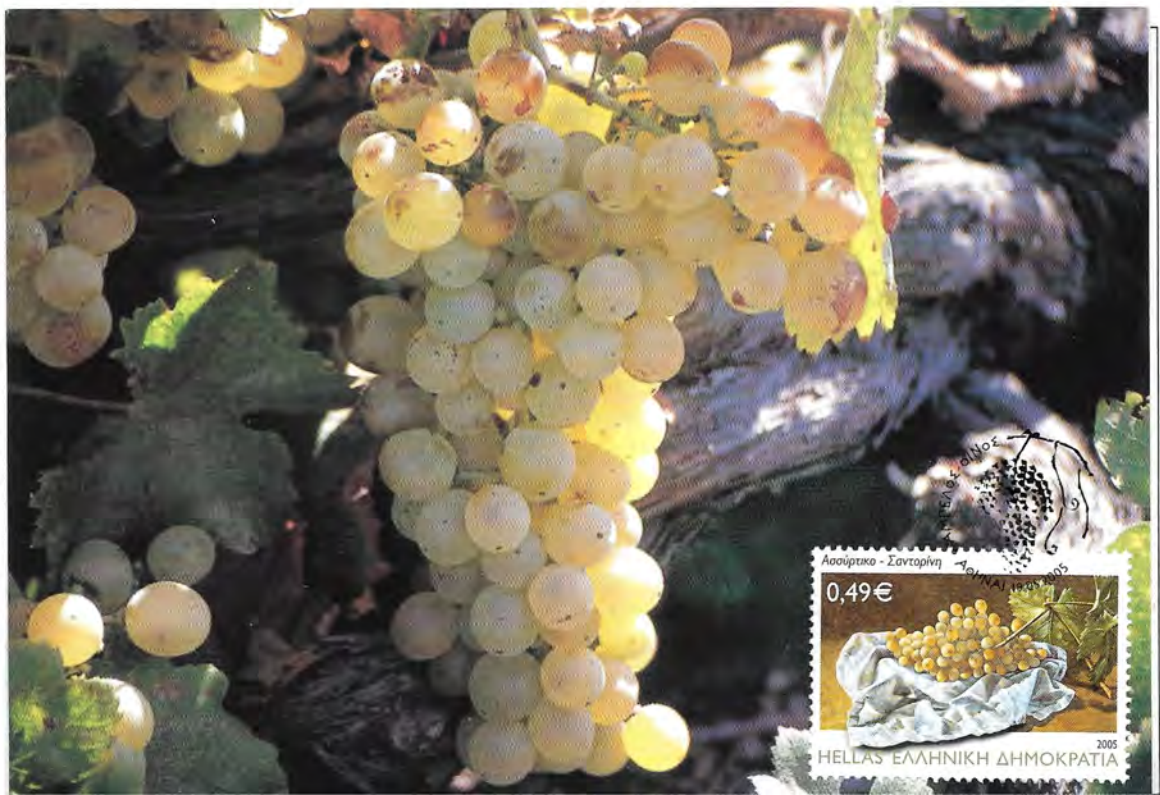
T : *Phylloxera Vastatrix*  
 S : Portugal, €0,53, 22/10/2020  
 P : Funchal, 22/10/2020, (First Day of Issue)  
 C : XXI-Century Editions

UNAFFECTED SANTORINI

Only very few winegrowing areas remained unaffected by the devastating onset of *Phylloxera*. These areas had an "inhospitable" for *Phylloxera* soil composition such as sandy or volcanic.

Santorini island due to its volcanic soil and the wind has remained one of the very few wine-producing areas that still has pre-*phylloxera* vineyards.

T : Assyrtiko Grape  
 S : Greece, €0,49, 19/05/2005  
 P : Athens, 19/05/2005,  
 (First Day of Issue)  
 C : A. Tsakos et al





## THE GRAPEVINE REGIONS

*Vitis Vinifera* is a temperate-climate plant and therefore the major viticulture regions of the World are concentrated between the latitudes of 30 to 50 degrees in each hemisphere.

T : Geodata Day  
 S : Austria, 3S., 01/09/1982  
 P : Vienna, 01/09/1982, (First Day of Issue)  
 C : Maxiart Editions

## SELECTING A VINEYARD SITE

The climatic conditions are decisive for choosing an appropriate site for a vineyard as well as the physical environment (such as latitude, soil type, aspect etc.).



T : Wineyard Regions - Margaret River  
 S : Australia, 45c., 09/04/1992  
 P : Nuriootpa, 09/04/1992,  
 (First Day of Issue)  
 C : Australia Post

*Vineyard Regions*



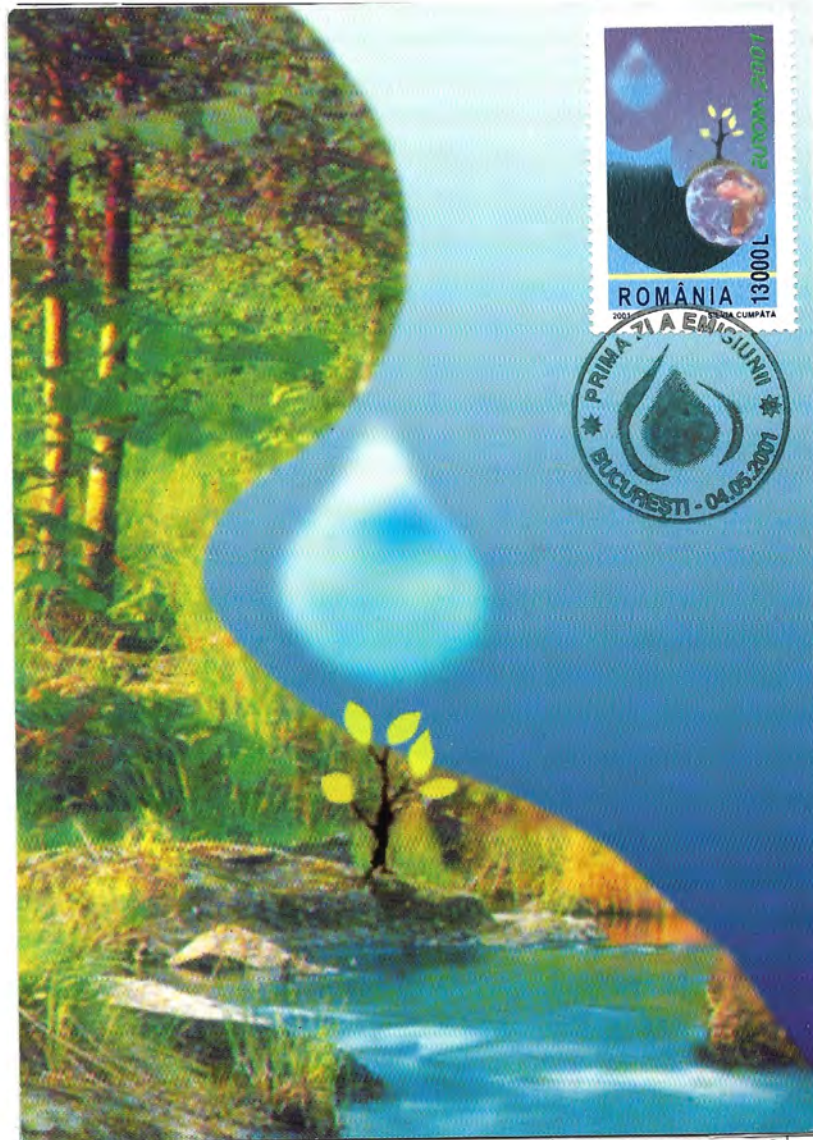
## WARMTH AND LIGHT

The Sun and the sunlight plays an essential role as grapes produce sugar through photosynthesis. That requires temperatures between 10o to 35o C., while the overall optimum temperature for grapevine growth is between 20o to 30o C.

T : The Sun by E. Munch  
 S : Norway, 2,10 Kr, 18/02/1986  
 P : Oslo, 18/02/1986,  
 (First Day of Issue)  
 C : FşH Product

## WATER

Water, mostly by rainfall, has an vital role on yields during the flowering – ripening period, on sugar concentration and on the organoleptic qualities of the wines. Poor water supply means less effective photosynthesis, not ripe grapes of less weight. The ideal rainfall for quality wines is between 700 to 800mm per year.



T : Nature - Water  
 S : Romania, 13.000 L., 04/05/2001  
 P : Bucharest, 04/05/2001,  
 (First Day of Issue)

C : Fabrica de Timbre Editions

## THE SOIL

The soil type has paramount importance for the grapevine growth and health as it is responsible for the vine's crucial humidity retention, aeration and nutrition. Terra Rossa Soil is a well-drained, high-nutrition soil for grapes that ripen slowly, with intense colours, intense fruit aromas and fine tannins.



T: Vineyards Regions - Coonawarra  
 S: Australia, 45c., 09/04/1992  
 P: Nuriootpa, 09/04/1992,  
 (First Day of Issue)  
 C: Australia Post

## ASPECT AND SLOPE

Aspect refers to the direction that a vineyard faces (north vs south, east vs. west) which especially in cool climates such as Germany, Northern Italy etc., a southern aspect allows grapes to ripen where otherwise they could not. Vineyards on a slope benefit from a better sunlight distribution and a better aeration that are both essential for the health and the strength of the grapes.



T: Vienna vineyard and wine  
 S: Austria, €0,68, 15/03/2017  
 P: Vienna, 15/03/2017,  
 (First Day of Issue)  
 C: Austria Post

## HUMIDITY

Humidity play a major role in fruit quality and the proximity of large bodies of water (nearby lakes, rivers or the seaside) offer both the crucial humidity for the vine and vines' protection from the drastic temperature drop at night by releasing the heat the water has stored during the day.



T : Vineyards of NZ - Central Otago  
 S : New Zealand, 40c.,  
 19/03/1997  
 P : Wanganui, 19/03/1997, (First Day of Issue)  
 C : New Zealand Post

## CHOOSING THE RIGHT GRAPE

Finding the right grape variety for a vineyard is as important as the vineyard site selection. Grapes have different tolerance to low and high temperatures, budding and ripening times, best suitable soils, susceptibility to diseases etc. The "Blanc de Gris" pink-skinned Moschofilero, a native Greek variety, is a late-ripening variety suitable for a cooler continental climate to maintain its special aromatic characteristics and crisp, refreshing acidity.



T : Moschofilero Grape  
 S : Greece, €2,40, 19/05/2005  
 P : Athens, 19/05/2005,  
 (First Day of Issue)  
 C : A. Tsakos et. al



## THE WINE-GROWER

The physical environment of the vine and the natural phenomena are of paramount importance.

Equally crucial is the role of the winegrower that is the one that is responsible for layout of vineyard, the growing grape varieties and rootstocks and the overall vineyard management.

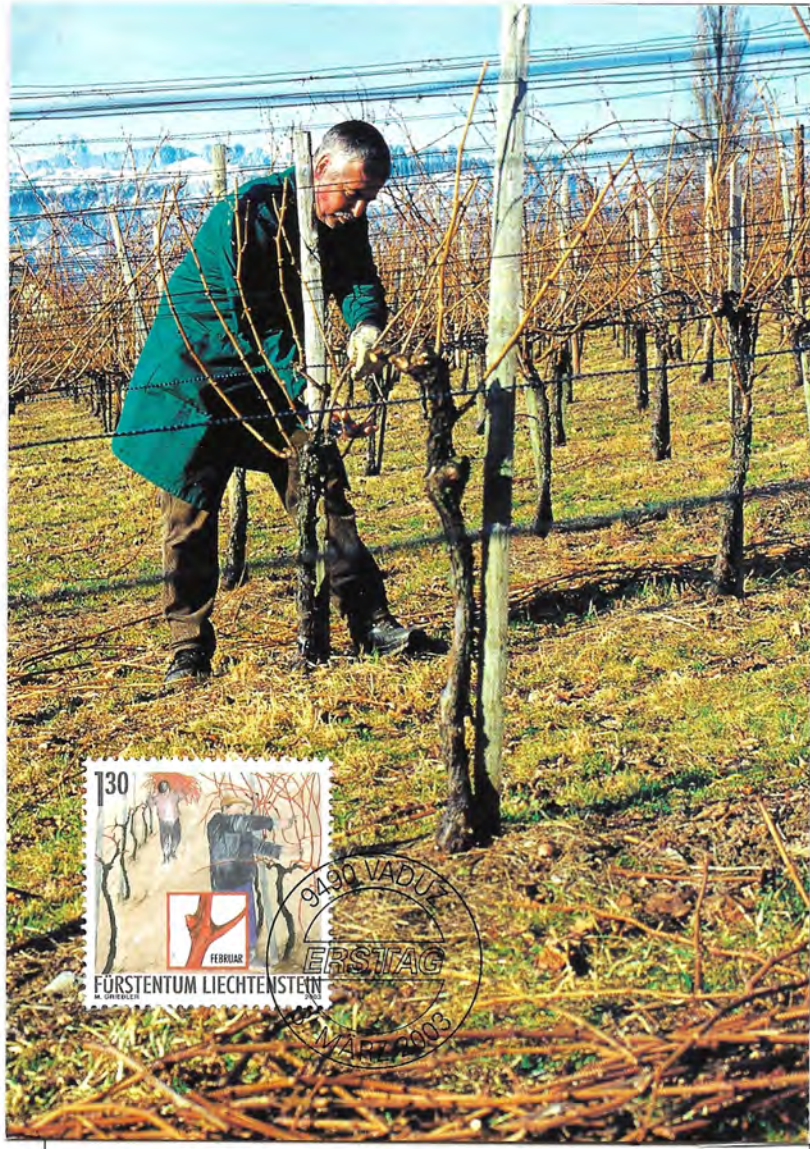
T : Vineyard in June  
S : Liechtenstein, 1,80 Frncs, 02/06/2003  
P : Vaduz, 02/06/2003,  
(First Day of Issue)  
C : Sigi Scherrer

## THE CONCEPT OF TERROIR

The concept of "Terroir" remains vague even for many oenophiles. It a term to describe the entire environmental and cultural special characteristics in growing grapes and making wines.



T : Vineyard at Zupa, Prokupac wine  
S : Serbia, 46 dinar, 25/09/2008  
P : Belgrade, 25/09/2008, (First Day of Issue)  
C : Nadezda Scolajic



## THE GRAPEVINE LIFE CYCLE

Traditionally, a distinction is made between the two grapevine cycles followed by vines throughout the year in the Northern Hemisphere: The vine's growth cycle which runs from March to November and the winter cycle, where the vine is dormant, from mid-November to March.

The duration of each stage depends on a number of criteria including the grape variety, soil types, vineyard management choices and weather conditions.

## FEBRUARY

February in warm climates is the month the pruning, essential for the vine's vigour, continues.

It is also the month that winemakers begin to think about oak orders for the coming vintage.

T : Vineyard in February

S : Liechtenstein, 1,30 Francs, 03/03/2003

P : Vaduz, 03/03/2003, (First Day of Issue)

C : Sigi Scherrer

## THE SPRING OF THE NEW VINE

The bud break in Spring signals the beginning of the annual growth cycle of the grapevine in the Northern Hemisphere.



T : Vineyard in Spring

S : Liechtenstein, 60 ceros, 05/09/1994

P : Vaduz, 05/09/1994, (First Day of Issue)

C : Sigi Scherrer



## THE TEMPERATURE IS RISING

In warmer wine regions in the Northern Hemisphere, March is the month that pruning is completed and as the temperature is increasing the dormancy is broken. March is also the month to start the trellising, the support system for the new shoots.



T: Vineyard in March  
S: Liechtenstein, 1,80 Francs,  
03/03/2003  
P: Vaduz, 03/03/2003, (First  
Day of Issue)  
C: Sigi Scherrer

## TRELLISING FOR VINE VIGOUR

The trellis system Rutherglen region of North East Victoria produces a world-class fortified wine that benefits by the single wire T-shape trellis is using as the vines are exposed the sun's rays have better air circulation that protects them from harmful microorganisms and diseases.



T: Wineyard Regions - North  
Eastern Vic  
S: Australia, 45c., 09/04/1992  
P: Nuriootpa, 09/04/1992,  
(First Day of Issue)  
C: Australia Post



## CLEARING THE WEEDS

Clearing the vine's area from harmful weeds that they affect the root system of the grapevine is an essential task of the winegrower to be done in April as the vine starts to develop.

T: Vineyard in April  
 S: Liechtenstein, 220 Francs, 03/03/2003  
 P: Vaduz, 03/03/2003, (First Day of Issue)  
 C: Sigi Scherrer

## PHOTOSYNTHESIS AND PROTECTION

Arranging the vine leaves fulfills a double purpose, the position the leaves as to receive the maximum amount of sunlight and assist the photosynthesis and at the same time to provide shade for the more vulnerable parts of the vine.



T: Vineyard in May  
 S: Liechtenstein, 1,20 Francs, 02/06/2003  
 P: Vaduz, 02/06/2003, (First Day of Issue)  
 C: Sigi Scherrer



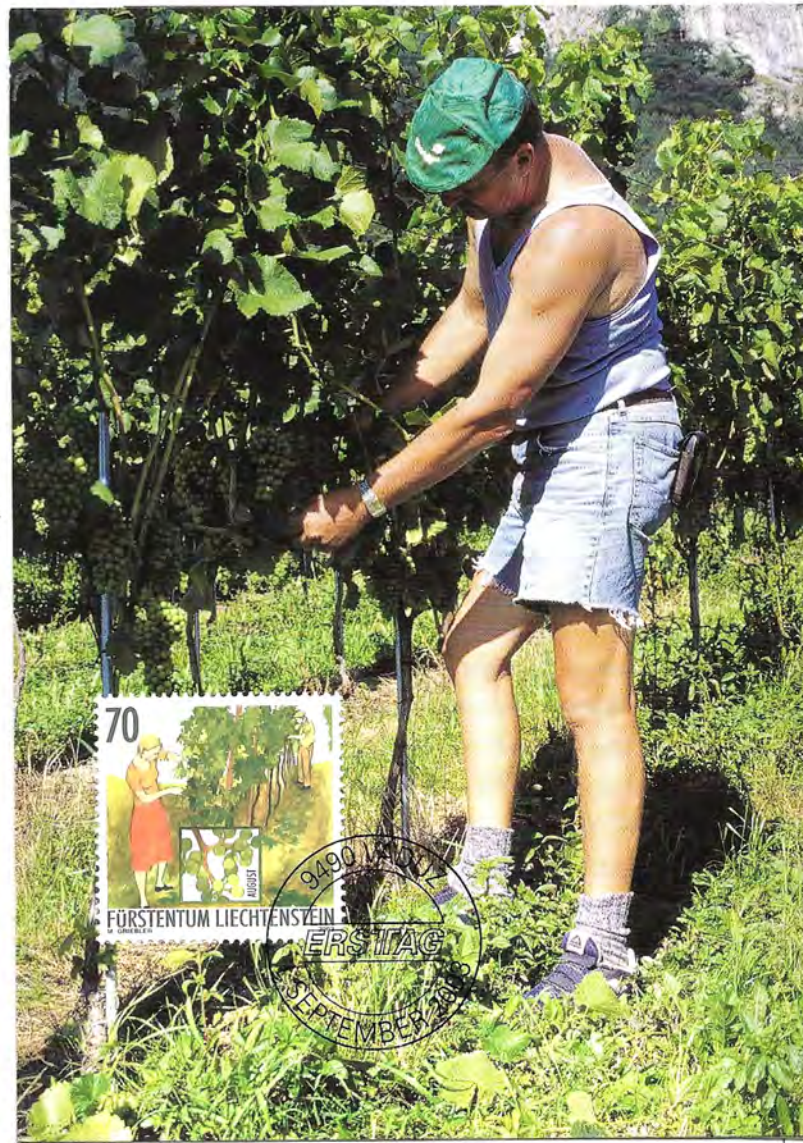
## THE BERRIES ARE GROWING

In July a lot of leaves are removed as to open the fruit to sunlight and airflow. At the beginning of July the berries are rather small but by the end of the month are very close to their final diameter.

T : Vineyard in July  
 S : Liechtenstein, 3,50 Francs,  
 02/06/2003  
 P : Vaduz, 02/06/2003, (First Day of  
 Issue)  
 C : Sigi Scherrer

## THE HARVEST IS GETTING CLOSE

The grape aromas develop and its acidity mellows as well as the sugar content increases. Winegrowers are extremely attentive in August, so as to determine the best time to start the harvest.



T : Vineyard in August  
 S : Liechtenstein, 0,70 Francs, 01/09/2003  
 P : Vaduz, 01/09/2003, (First Day of Issue)  
 C : Sigi Scherrer

## THE SEASON OF COLOURS AND AROMAS



Autumn is the time that the vineyard is full of colours and aromas when the viticulturist has accomplished once again his mission and when the winemaker is about to start. Choosing the exact time to harvest depends on many factors relating to the optimal grape ripeness for the desired wine style, the weather forecast and the man power.

T: Vineyard in Autumn  
 S: Liechtenstein, 60 ceros, 05/09/1994  
 P: Vaduz, 05/09/1994, (First Day of Issue)  
 C: Sigi Scherrer

## PICKING THE PRECIOUS BERRY

In most cases the harvest season in the Northern Hemisphere begins in September. The harvest can be done either by hand that ensures the quality of the grapes or by machine, a more cost and time-efficient method that can damage the skin of the grapes.



T: Vineyard in September – Grape Cutting  
 S: Liechtenstein, 0,90 Francs, 01/09/2003  
 P: Vaduz, 01/09/2003, (First Day of Issue)  
 C: Sigi Scherrer



(Portugal) Pinhão

THE HARVEST HAS COME

Finally the harvest has come and the grapes are ready to be picked on their way to transforming their grape juice into a mystical potion to ignite the imagination and to unleash the free expression.

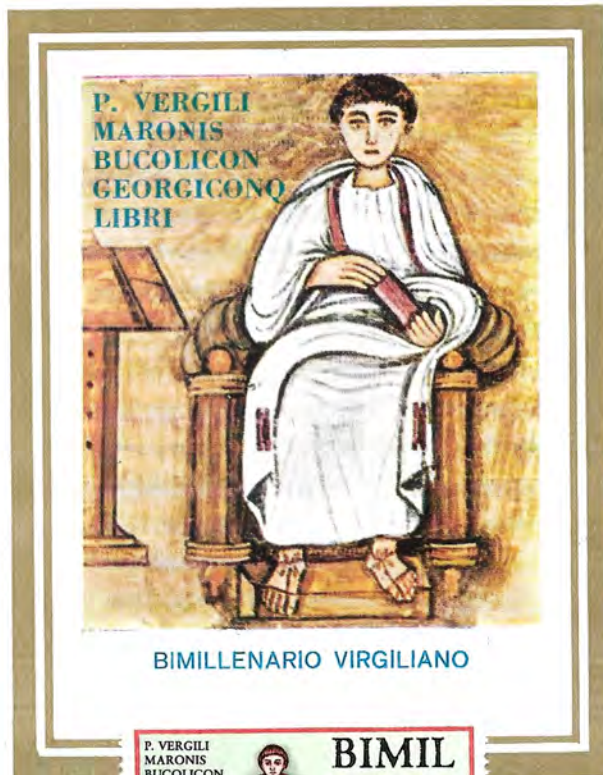
T: Harvest as Pinhao  
 S: Portugal, 50 escudos, 30/12/1970  
 P: Porto, 30/12/1970, (First Day of Issue)  
 C: C. Conseil de Vasconcelos Editions

A DIVINE FEAST

Crushing the grapes is more of a celebration for the community.

In "Georgics II" Virgil invites Bacchus, the Father of Wine-Making to tug off his boots and join the Poet in the vat to stomp grapes, and dye his bare legs purple in the juice : " ... O Lenean Father, come, and, free of footwear plunge naked feet, with me, in the new vintage".

T : 2.000th Anniversary of Virgil  
 S : Vatican, 350 Lire, 23/04/1981  
 P : Vatican, 23/04/1981, (First Day of Issue)  
 C : The Golden Series



TRADITIONAL JUICE EXTRACTION

The vertical wine press dates back to the ancient Romans. The basket is loaded with fruit, and then pressure is applied by a plate. As pressure is applied the grapes are pressed and compacted down and the running grape juice is collected.



T : Wine Press  
 S : Luxembourg, 32 Francs, 27-29/10/1995  
 P : Sindelfingen, 27-29/10/1995, (First Day of Issue)  
 C : Fernand Quintus Printing

THE SCREW-BASKET WINEPRESS

The screw – basket type press remained the standard until the 1960s, when other types of basket press began to be developed, leading to other types of presses such as the pneumatic and the bladder press.



T: Wine Pressing  
 S: Moldova, 4.40 L, 07/10/2017  
 P: Chisinau, 07/10/2017, (First Day of Issue)  
 C: Alexandr Komienko

WHEN THE WINEMAKER TAKES OVER

When the grapes are delivered at the winepress are now the winemaker's concern to avoid crushing the seeds and release undesirable tannins into the wine. The expertise of the winemaker can produce a wine of superior quality even when the berries do not come up to their optimum.



T: Vineyard in October  
 S: Liechtenstein, 1,10 Francs,  
 01/09/2003  
 P: Vaduz, 01/09/2003,  
 (First Day of Issue)  
 C: Sigi Scherrer

THE MUST TO BE WINE

The grape juice has already become must which is the final stage before its transformation to a much desired wine that will delight all those who will taste it



T: Moldova Grape Variety  
 S: Moldova, 4,50L, 07/10/2017  
 P: Chisinau, 07/10/2017,  
 (First Day of Issue)  
 C: Alexandr Komienko

## The Blissful Climber

## From the Vineyard to the Glass

## FERMENTATION : from Fruit Juice to Wine

Yeast consumes the sugar in the grape must and it is transformed into ethanol. This transformation occurs through the metabolic process caused by the yeast. Natural yeast is inserted to the grapes from the wasps but most of the times adding cultured yeasts are necessary to kick off the fermentation process.



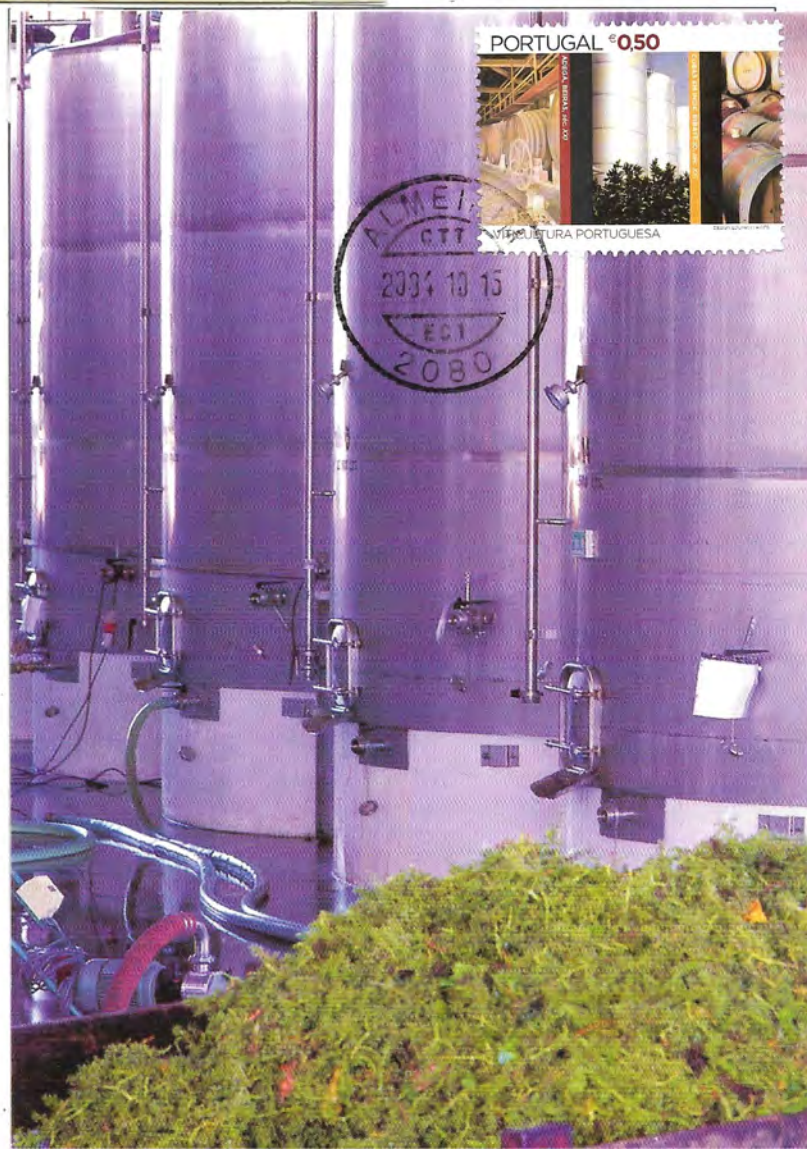
## WITH THE AID OF THE WASP

It is the wasps trying to enjoy the berry juice that are providing the initial natural yeast for the fermentation that starts at the berry.

T : European Wasp  
S : Australia, 70c., 23/09/2014  
P : Hastings, 23/09/2014,  
(First Day of Issue)  
C : Australia Post

## KEEPING THE FRUIT AROMAS

Fermentation in Stainless Steel tanks is one of the most popular choices (the other of course are in wooden barrels). Stainless Steel Tanks are cost-effective as they can be used for fermentation, aging, and storage and they do not impart any flavours so the wine retains their fresh fruit flavours.



T : Inox Wine Tanks  
S : Portugal, €0,50, 15/10/2003  
P : Almeirim, 15/10/2003,  
(First Day of Issue)  
C : XXI Century Editions





## EN VENDANGES

### BRIEF FERMENTATION - FRUITY WINE

Beaujolais is a light bodied, moderate in alcohol and low in tannin fruity wine, especially in its Nouveau style that undergoes a yeast fermentation known as carbonic maceration or whole-berry fermentation. Beaujolais Nouveau is fermented for just a few weeks before it reaches the Market on the 3rd Thursday of November every year.

T : Beaujolais vineyards  
 S : France, €0,50, 26/03/2004  
 P : Vaux-en-Beaujolais, 19/08/2004  
 C : M.G Editions

### FIRST SAMPLING

In November the eager winemakers are sampling the maturing new wines in November they have produced and they comparing it with their wines in the past. It is a moment that pays back all the stressful care and their toil for the produce of their vineyards.



T : Vineyard in November  
 S : Liechtenstein, 0,70 Francs,  
 24/11/2003  
 P : Vaduz, 24/11/2003, (First Day of Issue)  
 C : Sigi Scherrer

QUERCUS ROBUR

The European Oak is the main wood used for wine barrel making as it offers three major contribution to wine by adding flavor compounds, by allowing a slow ingress of oxygen that makes the wine smoother and less astringent and by providing a suitable environment for certain metabolic reactions to occur, such as the Malolactic Fermentation that makes the wine creamier.



Stieleiche, *Quercus robur*. Fagaceae, Buchengewächse; in ganz Mitteleuropa; häufig angepflanzt als Alleebaum; Fruchtstand: lang, gestielt



T : *Quercus Robur*  
 S : Switzerland, 80 + 40 centime, 21/12/1992  
 P : Wald, 21/12/1992, (First Day of Issue)  
 C : Verlag Huggel & Partner

BEST OAK FOR WINE

French oak is used for the top fifty most expensive wines in the world Known for the fine-grained consistent wood. The best oak forest for wine barrels are these of Alliers, Vosges and Tronçais that command the highest prices, more than 4.000 euros per barrel.

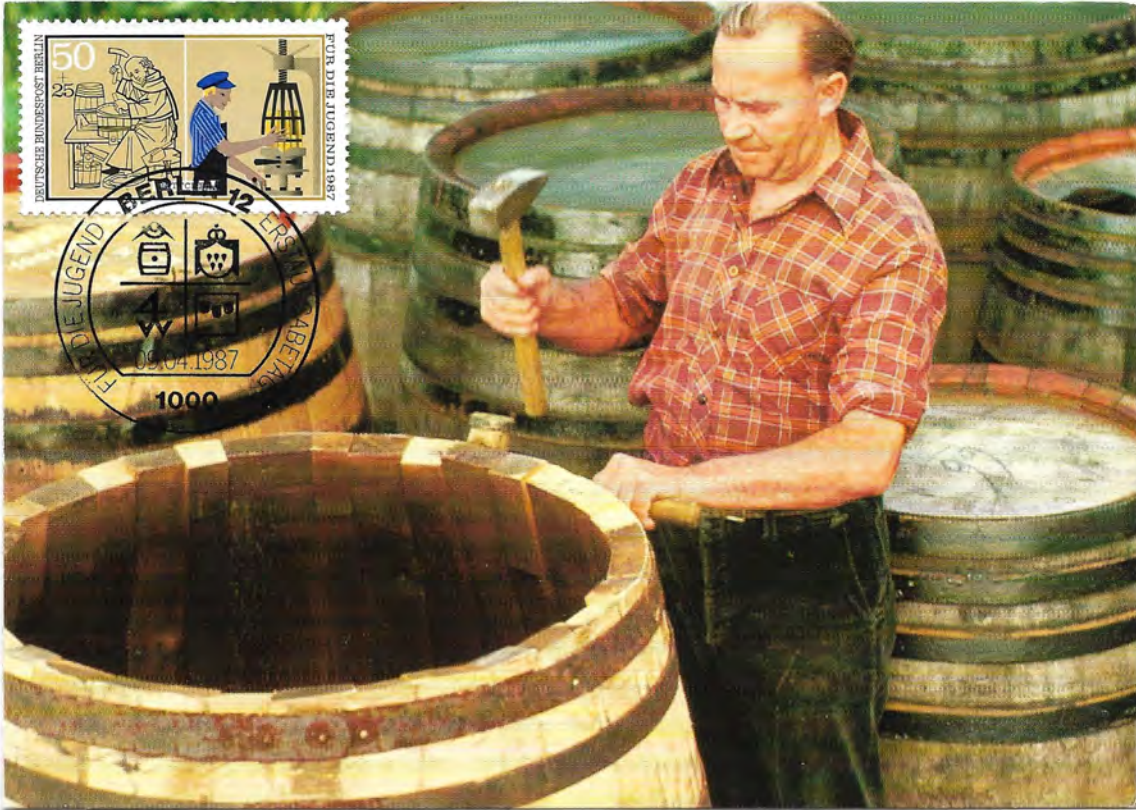


T : Tronçais Forest  
 S : France, 0,70 Francs, 19/06/1976  
 P : Montluçon, 19/06/1976, (First Day of Issue)  
 C : Empire Philatelique



## THE COOPER

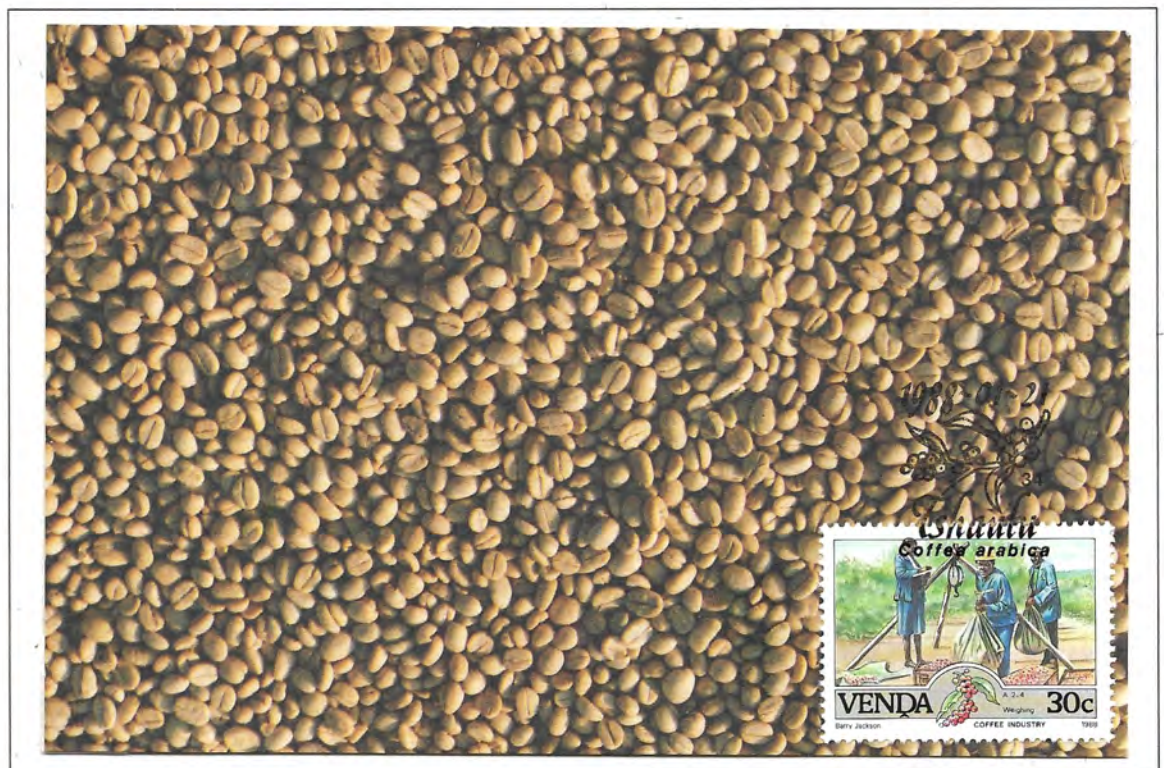
Barrel making is more of an art than a skill as the Cooper is giving character to the wine barrel through a series of practices including seasoning of the oak staves outdoors, often for three years, and the crucial toasting of the barrel over a flame. The level of toast is of major importance in terms of the flavour impact on the wine that will be stored to it.



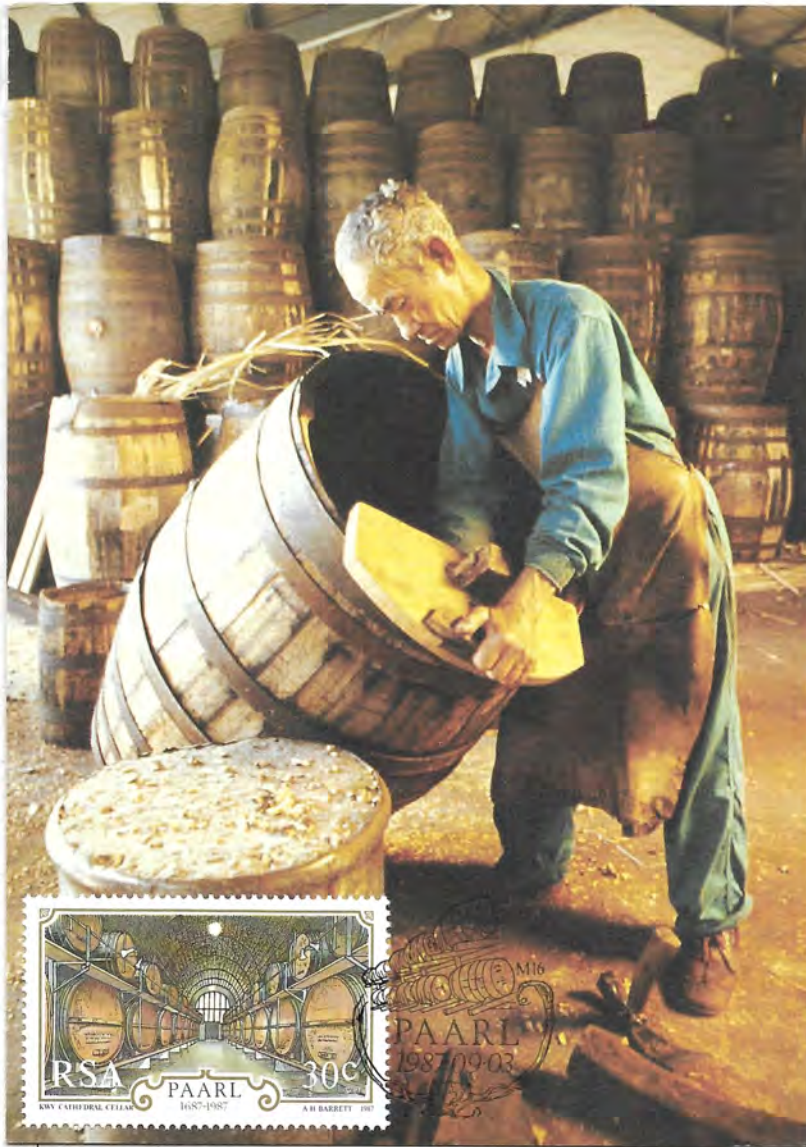
T: The Cooper  
S: D.B. Berlin, 50 + 25 pf.,  
09/04/1987  
P: Berlin, 09/04/1987, (First  
Day of Issue)  
C: Maxiphil Editions

## THE BARREL FLAVOURS

The flavours that the oak imparts range from vanilla, clove, smoke and coconut to caramel and coffee notes offering a savoury range of maturation flavours.



T: Arabica Coffee  
S: Venda, 30c, 21/01/1998  
P: Tsaulu, 21/01/1998,  
(First Day of Issue)  
C: Venda Postcard



## BARREL MATURATION

Barrel Maturation is beneficial for the wine that require a smoothening of coarse, sharp tannins and an astringent acidity. Through barrel aging the wine improves the body, texture, colour intensity and its overall balance. Oaked wines, despite losing their primary aromas, they are gaining a wide range of tasty tertiary flavours.

T: KWW Cathedral Cellar  
S: RSA, 30c., 03/09/1987  
P: Paarl, 03/09/1987,  
(First Day of Issue)  
C: KWW

## BORDEAUX WINES MATURATION

The dominant grape of Left Bank Bordeaux wines is Cabernet Sauvignon that benefits greatly from its barrel maturation.



ARMOIRES  
DE  
BORDEAUX



T: Bordeaux  
S: France, 1 Franc, 15/11/1958  
P: Bordeaux, 15/11/1958,  
(First Day of Issue)  
C: Philatelic Association of Bordeaux

WINE PACKING

Young wines are released after a short period of maturation, so January is the time to put on their “clothes” or to be packaged. Bottling still remains the most popular choice whilst corking is currently dominant in regards with sealing the wine.



T : Vineyard in January  
 S : Liechtenstein, 1,20 Francs,  
 24/11/2003  
 P : Vaduz, 24/11/2003, (First Day  
 of Issue)  
 C : Sigi Scherrer

ON BOTTLING & CORKING

Considerable price differences in bottles and cork qualities. Different bottle shapes are characteristic of the wine regions and the grape varieties. Corks despite their rising prices are mostly used but also screw caps are gaining popularity especially among fresher wines. Until today the glass bottle and the cork are still leading the wine packaging but recent innovations have appeared gaining popularity among the producers and some consumers especially in regard to affordable wines.



T : National Wine Day  
 S : Moldova, 3,60L, 07/10/2017  
 P : Chisinau, 07/10/2017, (First Day  
 of Issue)  
 C : Alexandr Komienko



THE CORKSCREW

Although the first corkscrew was noted in the 1680s but it was not until 1795 that an English Reverend received the world's first patent for a corkscrew. Several innovations on corkscrews followed leading to the modern, so-called "Rabbit" corkscrew.

T : World Wine Day - Corkscrew  
 S : Bosnia Hercegovina, 1,50 Mark, 25/05/2003  
 P : Mostar, 25/05/2003, (First Day of Issue)  
 C : Unspecified

NOT A BOTTLE, A BAG

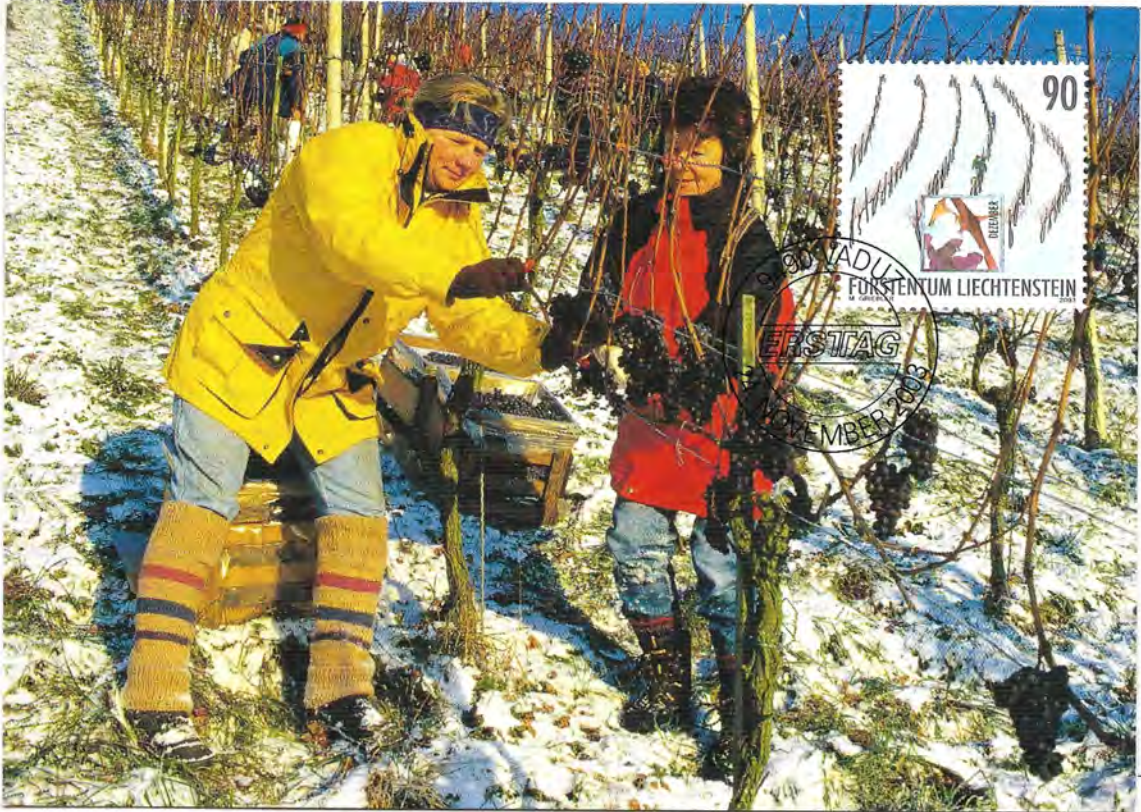
In 1965 the wine cask or "bag in a box" with a built-in tap was invented in Australia inspired by the traditional wine-skins. The wine bag, solved the problem of oxidation once a bottle was opened, as the wine remained drinkable for weeks. Until mid-2000s the wine casks were popular but then they started declining.

T : Wine Cask  
 S : Australia, 55c, 19/02/2009  
 P : Bright, 19/02/2009, (First Day of Issue)  
 C : Australia Post



## A LATE HARVEST

The sugar concentration is higher for grapes picked during the late harvest (late October to December in the Northern Hemisphere). These grapes are used to produce special dessert wines such as the luscious Ice-wines.



T: Vineyard in December –  
Ice-wine  
S: Liechtenstein, 0,90 Francs,  
24/11/2003  
P: Vaduz, 24/11/2003, (First Day  
of Issue)  
C: Sigi Scherrer

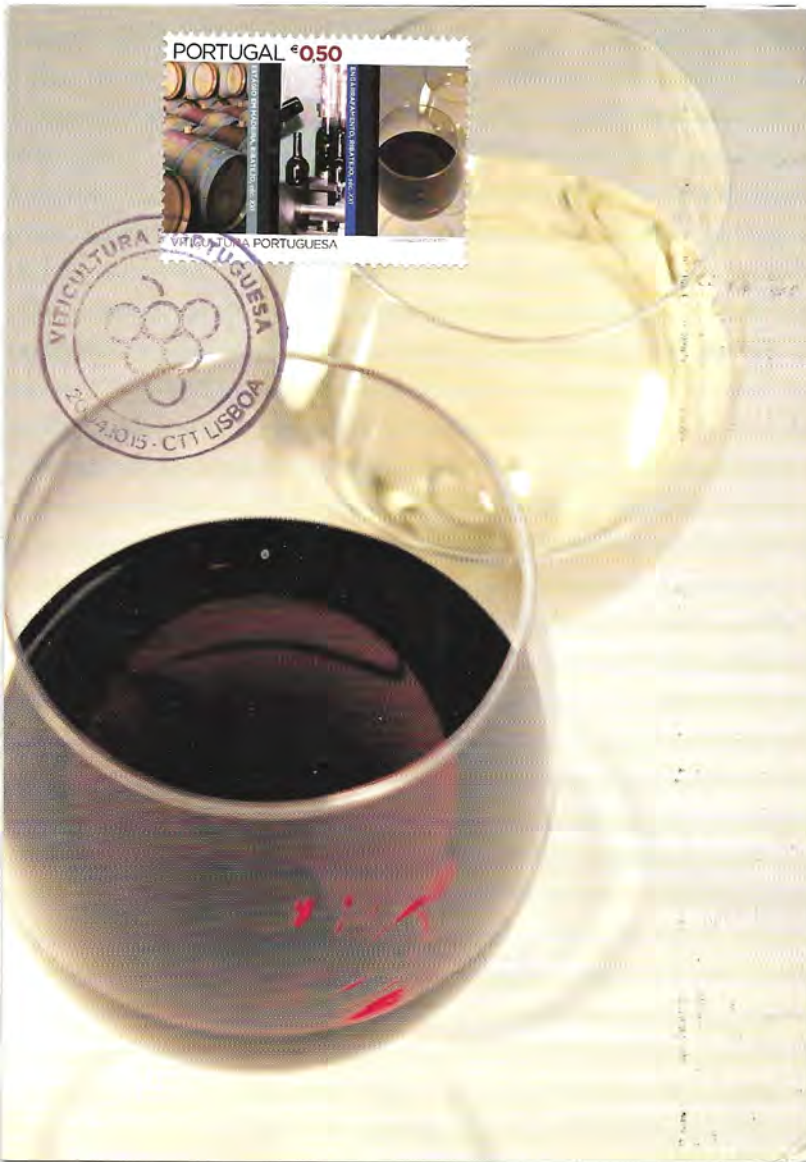
## TIME FOR A REST

During the winter months, the vines go dormant, and stop growing, until the next spring.

It is also the time the winegrowers can take a rest and watch the young wine getting older preparing to meet with its fans.



T: Vineyard in Winter  
S: Liechtenstein, 60 Ceros,  
05/09/1994  
P: Vaduz, 05/09/1994, (First Day of  
Issue)  
C: Sigi Scherrer



### WINE COLOUR

The wine colour can reveal a whole lot about its style & age.

A pale white wine is expected to be fairly light, often dry and dominated by primary fruit and floral aromas.

Likewise a lightly-colored red wine is associated with lighter reds, less tannic, and generally with less body and alcohol content than dark ones.

T : Wine Tasting  
S : Portugal, €0,50, 20/04/2015  
P : Lisbon, 20/04/2015, (First Day of Issue)  
C : Multiple Editions

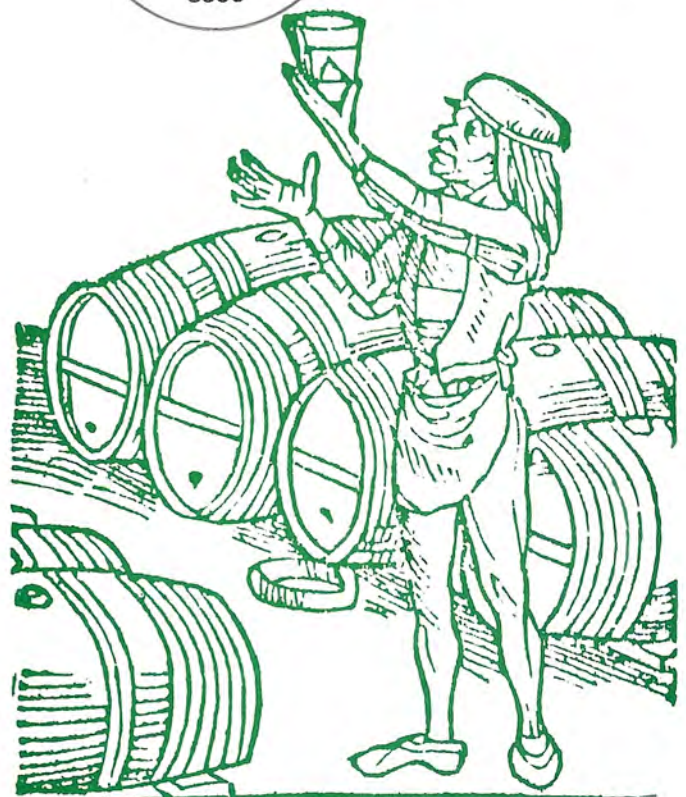
### WINE APPEARANCE

The three main characteristics looking a wine are its clarity, colour intensity and whether there is any deposit, effervescence and thickness (viscosity).

The colour in grapes is primarily located in the skin.

Grapes, like most fruits are full of lightly-colored molecules called flavonoids which for red grape varieties are known as anthocyanins.

T : 2000 years of Viticulture in Middle Europe  
S : Germany, 50 pf., 09/10/1980  
P : Bonn, 09/10/1980, (First Day of Issue)  
C : Unspecified Edition





## WINE AROMAS AND FLAVOURS

The aroma molecules in grapes are bound up with sugar and cannot smell them. When the fermentation turns sugar into alcohol, those volatile compounds are released and can be detected by our sense of smell. Oak and winemaking practices as well as wine maturation create more aroma compounds.

Wine aromas and Flavours can be Primary, Secondary and Tertiary.



T : Michelangelo David detail  
 S : Germany, 80 pf., 05/05/1986  
 P : Bonn, 05/05/1986, (First Day of Issue)  
 C : Hagebach  
 C : Unspecified

## PRIMARY AROMAS

Primary aromas and flavours are those coming from the grape & the alcoholic fermentation and these are mainly floral and fruity.



T : Harvesting  
 S : Australia, \$1, 19/07/2005  
 P : Adelaide, 19/07/2005, (First Day of Issue)  
 C : Australia Post



## RED FRUIT AROMAS

The Red Berry Fruit category includes among others the redcurrant, raspberry cranberry and the strawberry. Red Fruit aromas can be found in a number of quality Red wines.

T: Strawberry

S: Finland, €0,65, 28/04/2004

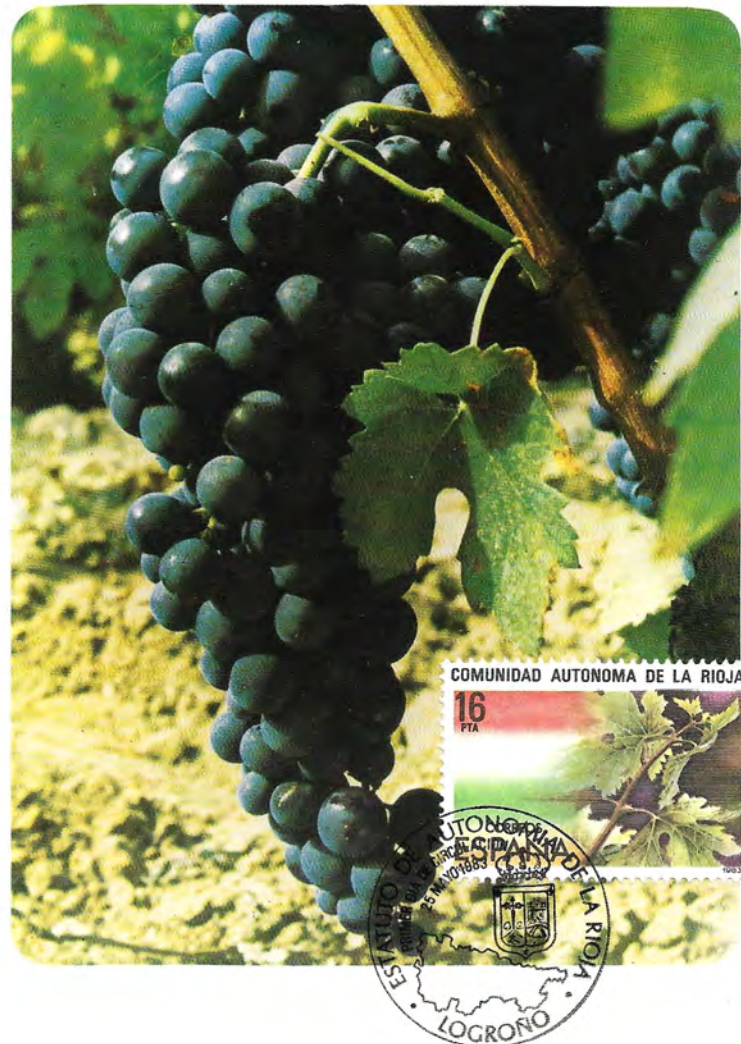
P: Helsinki, 28/04/2004, (First Day of Issue)

C: Posti

## RED STRAWBERRY AROMA WINES

Typical strawberry aroma and flavour wines are the French Pinot Noir, Sangiovese and Nebbiolo, Grenache and Zinfandel.

The most characteristic "strawberry" wines are the Red Rioja ones, especially the young Tempranillos.



T: Rioja Grapes

S: Spain, 16 pta., 25/05/1983

P: Logroño, 25/05/1983,  
(First Day of Issue)

C: Offo Printings

## GREEN FRUIT AROMAS

The Green Fruit Aroma and Flavour range can be found in most cooler climate Whites.

Green Apple is the category leader but also gooseberry, pear, quince and other can be found in Wines.

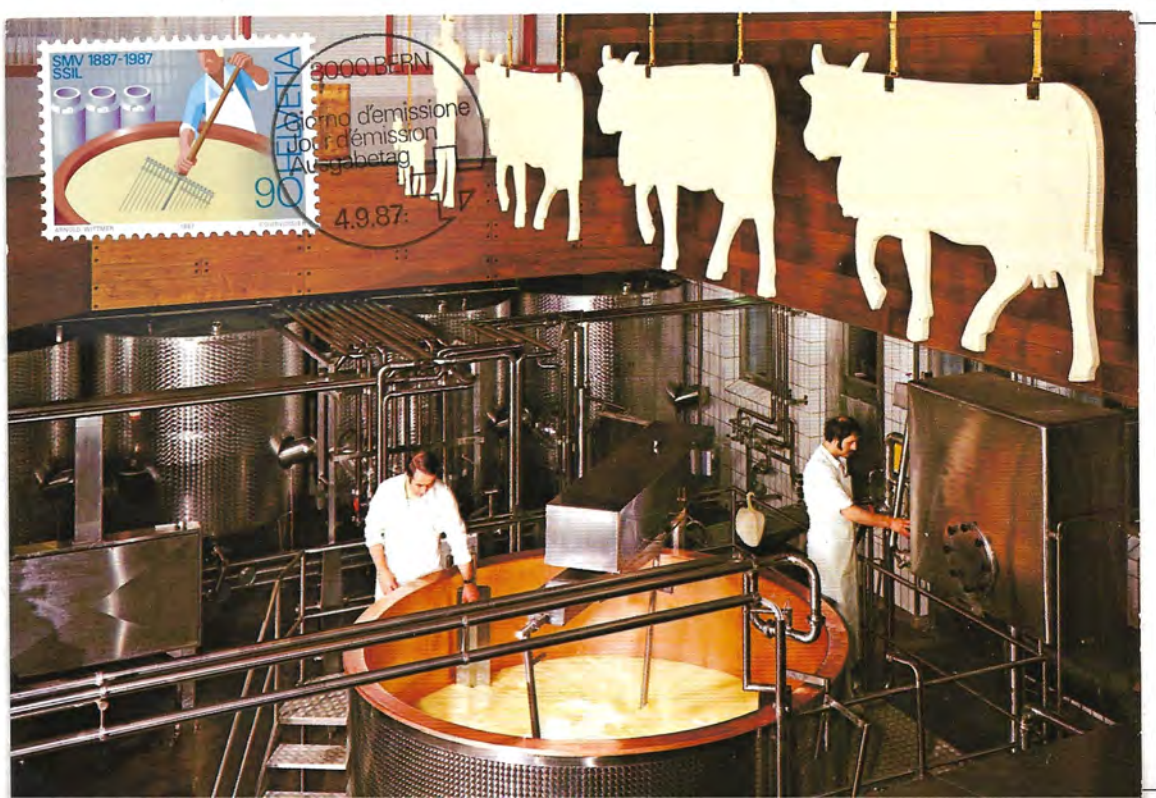


T : Export Products - Green Apple  
 S : RSA, 90c., 28/01/1994  
 P : Elgin, 28/01/1994,  
 (First Day of Issue)  
 C : Unifruco

These are the post-fermentation winemaking aromas and flavours.

One of the most important secondary aroma categories is the MLF - Malolactic Fermentation that is associated with flavours of dairy products (cream, butter, cheese). MLF is a process that softens acidity in a wine by converting the harsher malic acid into a softer lactic acid.

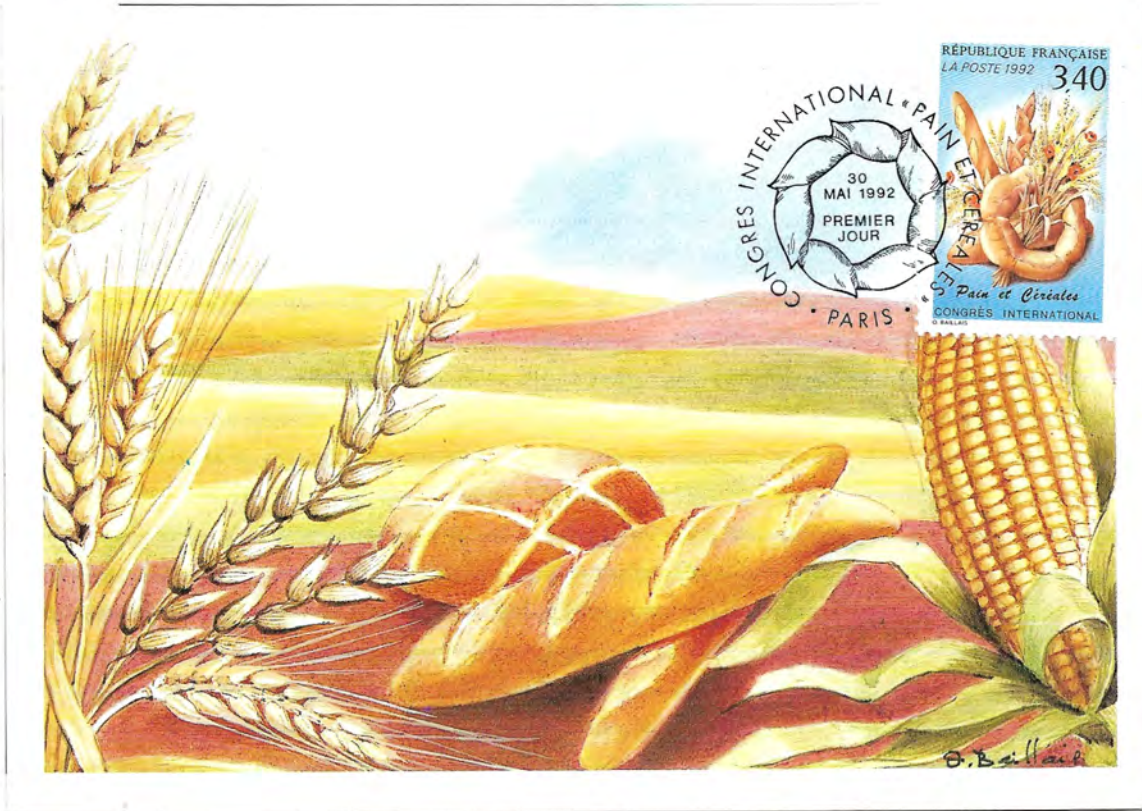
T : Cheese-making  
 S : Switzerland, 90c., 04/09/1987  
 P : Bern, 04/09/1987, (First Day of Issue)  
 C : Foto Gross



## SECONDARY AROMAS AND FLAVOURS

## YEAST AROMAS &amp; FLAVOURS

Bread, pastry and brioche are some characteristic secondary yeast flavours found in a number of quality white wines adding to them texture and body.



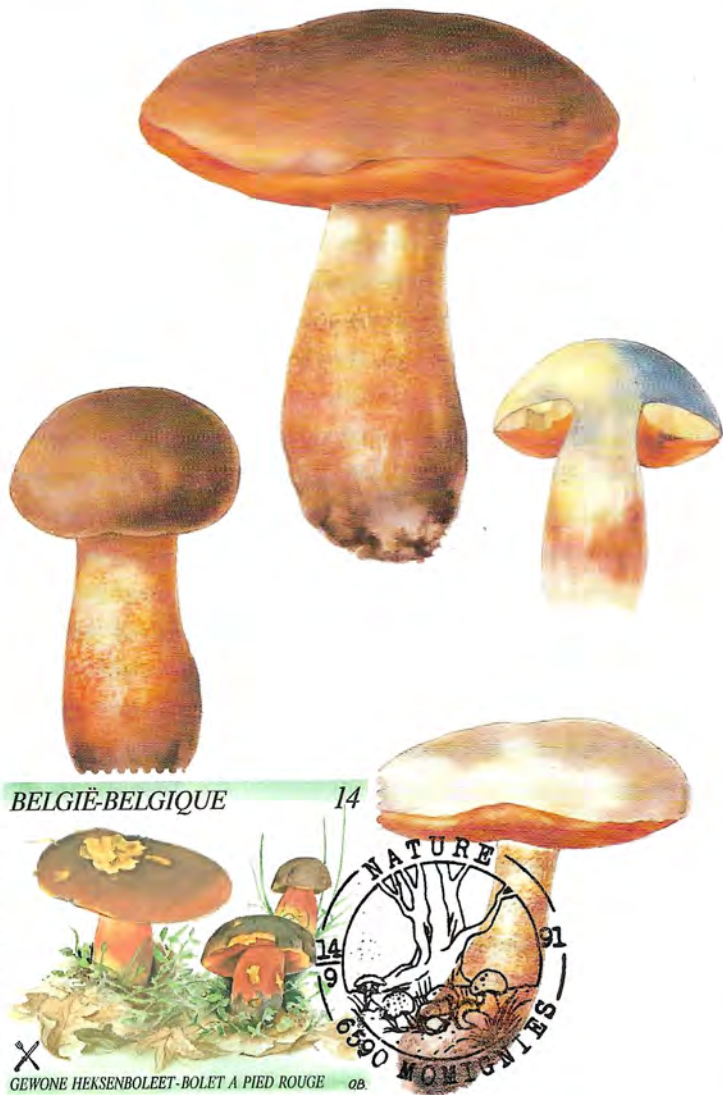
T: International Bread and Cereals Congress  
 S: France, 3,40 Francs,  
 30/05/1992  
 P: Paris, 30/05/1992, (First Day of Issue)  
 C: CEF Editions

## THE TASTE OF CHAMPAGNE

Champagne and other Sparkling wines because they have extended contact with yeast during the fermentation process which is what it gives the bread-like flavor.



T: Champagne Celebrating  
 S: Netherlands, 29c, 25/06/2003  
 P: Gravenhage (The Hague),  
 25/06/2003,  
 (First Day of Issue)  
 C: BIRI Publications



## TERTIARY AROMAS AND FLAVOURS

Tertiary Aromas are those created due to aging. The aromas and flavours of Maturation gradually replace the fresh Primary aromas and add to the wine a range of deeper flavours and complexity.

Mushroom is a characteristic Flavour for Bottle-aged Red wines.

T : Cep Mushroom  
 S : Belgium,-14 BF, 14/09/1991  
 P : Momignies, 14/09/1991,  
 (First Day of Issue)  
 C : De Beys Editions

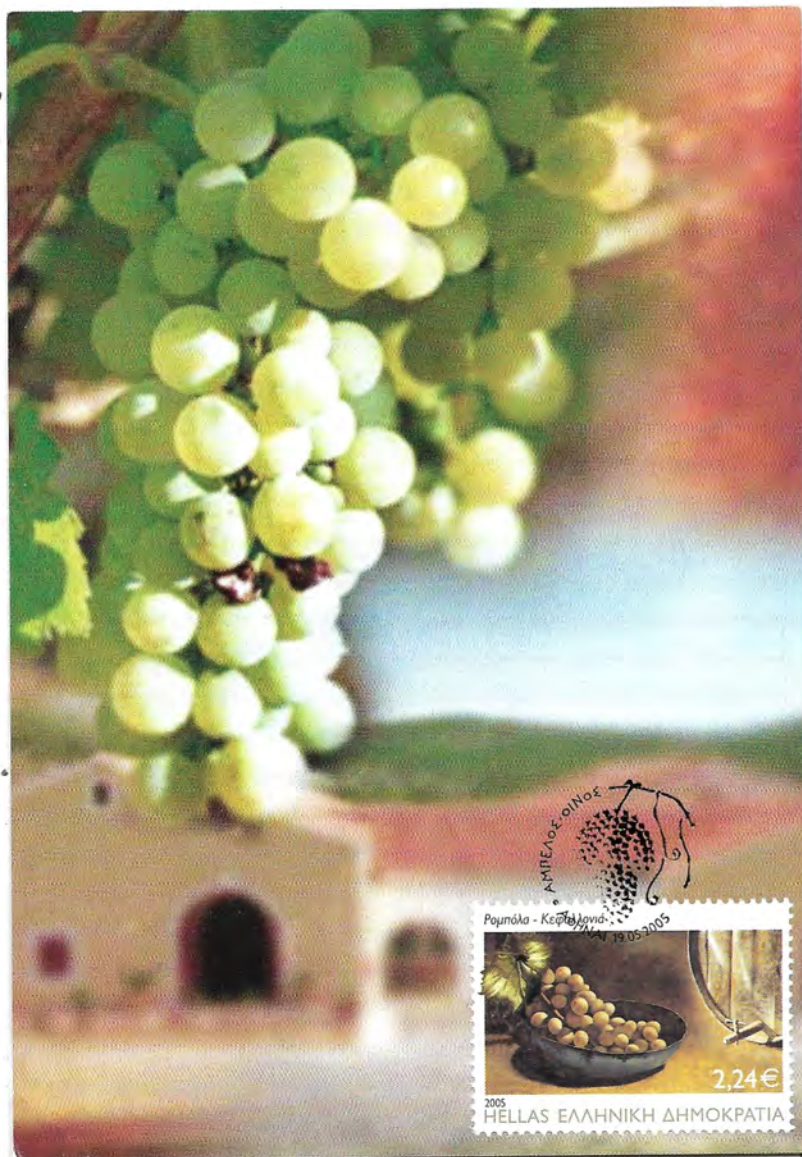
## MUSHROOM AROMA OF A GREAT RED

The Tertiary Aromas are of Deliberate Oxidation (nuts and coffee), Fruit Development (dried tree fruit for Whites and dried berries for Reds) and Bottle Age (cinnamon, nutty for Whites and for Reds mushroom, game and tobacco).

French Pinot Noir is characterized by its mushroom aroma.

T : Burgundy - Pinot Noir Grape  
 S : France, 1 Franc, 25/10/1975  
 P : Dijon, 25/10/1975,  
 (First Day of Issue)  
 C : Yvon Editions





There are three types of wines : Still, Fortified and Sparkling.

STILL WINE TYPE

Still Wines is the largest category of wine by far and can further be classified by Colour (Whites, Rosés and Reds), by Body (Light to Full) and Sweetness (dry to luscious sweet).

T : Moschofilero Grape  
 S : Greece, €2,40, 19/05/2005  
 P : Athens, 19/05/2005, (First Day of Issue)  
 C : A. Tsakos et. al

FORTIFIED WINE TYPE

A Fortified wine has extra neutral high-strength grape spirit added,

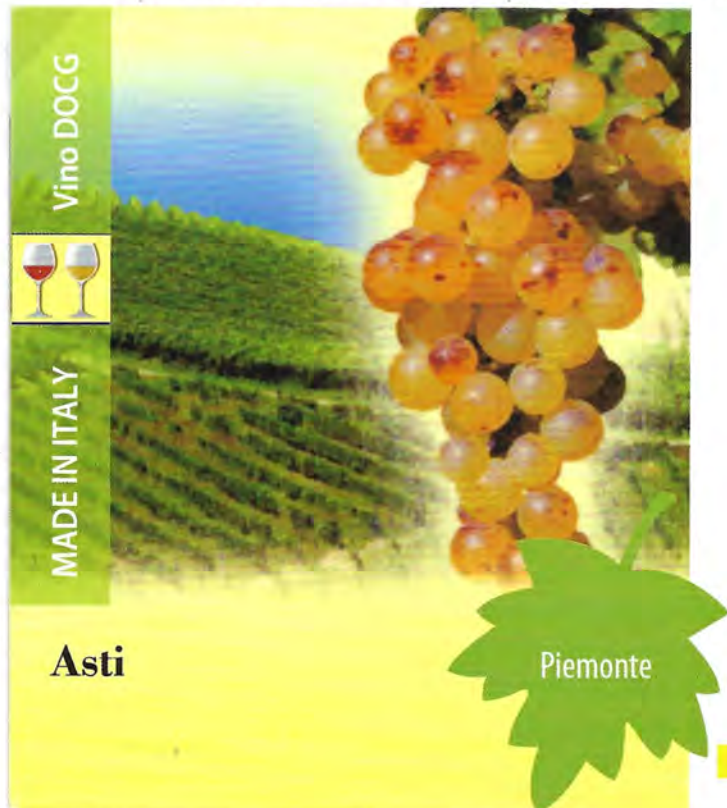
The most known Fortified wines are the Spanish Sherry, the Portuguese Port and Madeira wines, the Vin Doux Naturels, Marsala, Vermouth and others.

T : Rabelo wine boat  
 S : Portugal, 3,50 Escudos, 30/12/1970  
 P : Porto, 30/12/1970,  
 (First Day of Issue)  
 C : Unspecified Edition



## SPARKLING WINE TYPE

Sparkling wines are fizzy because they have carbon dioxide trapped within them. Champagne was not the first invented Sparkling wine but it was undoubtedly the most influential. Cremant, Sekt, Cava, Prosecco are some other quality Sparkling wines. Asti Spumante is a fine Italian Sparkling wine from Piemonte Region.



T : ASTI Wine DOCG  
S : Italy, €0,95, 10/10/2015  
P : Asti Dante, 10/10/2015,  
(First Day of Issue)  
C : Italy Post

Posteitaliane **filatelia**

Still wines are by far the dominant type of wines with many grape varieties that are locally growing whilst a number of others although typical of an area they have spread all over the world.

One of the best known red varieties, originating from Bordeaux Left Bank, and nowadays is growing in most wine producing regions is Cabernet Sauvignon.

Barossa in Australia is now producing some remarkable Cabernet Sauvignon blends.



T : Wineyard Regions - Barossa Valley

S : Australia, 45c., 09/04/1992

P : Nuriootpa, 09/04/1992,  
(First Day of Issue)

C : Australia Post

STILL WINES

## WINES NAMES



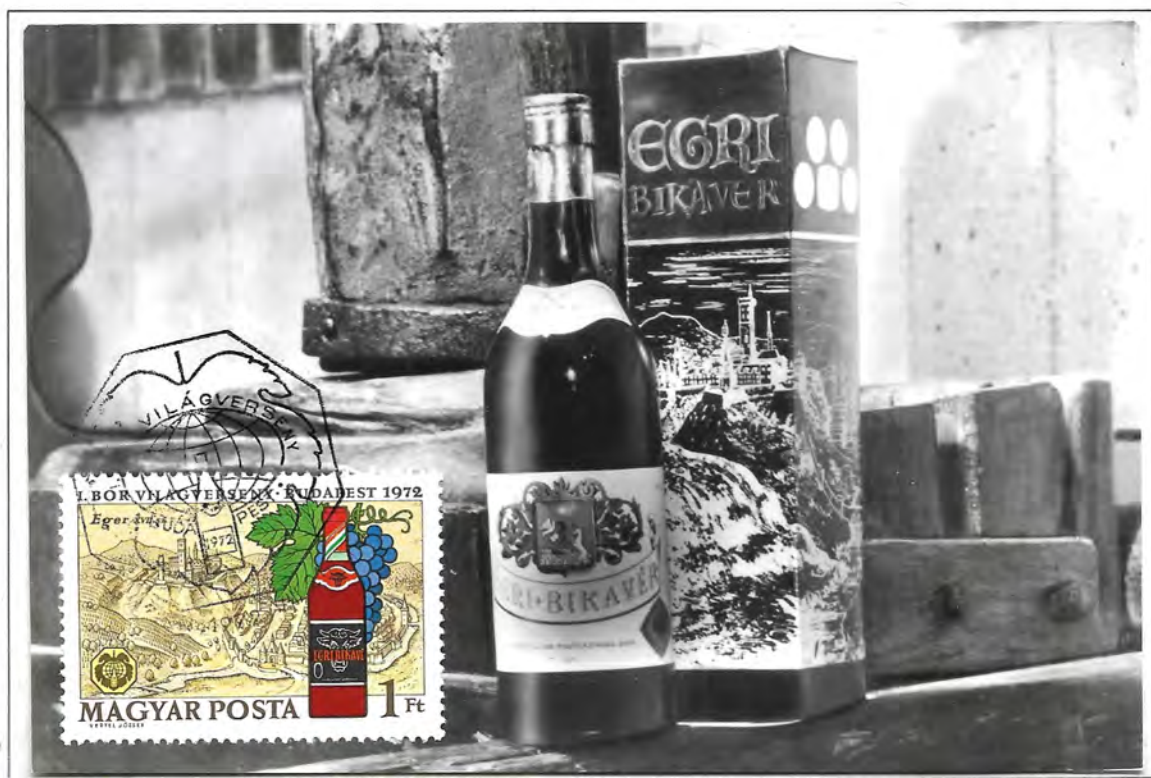
Some wines are known by its main grape variety name, others by the region name and some are a real puzzle. When someone not familiar with the wine called "Bull's Blood" might think it is a wine somehow associated with Bullfights. In fact this is far from the truth.

T : Bullfighting  
 S : Spain, 150 ptas, 29/02/1960  
 P : Madrid, 29/02/1960,  
 (First Day of Issue)  
 C : Artigas Editions

## THE BULL'S BLOOD

Egri Bikaver, known to many as Bull's Blood, is a traditional red wine of the north of Hungary between Budapest and Tokaj.

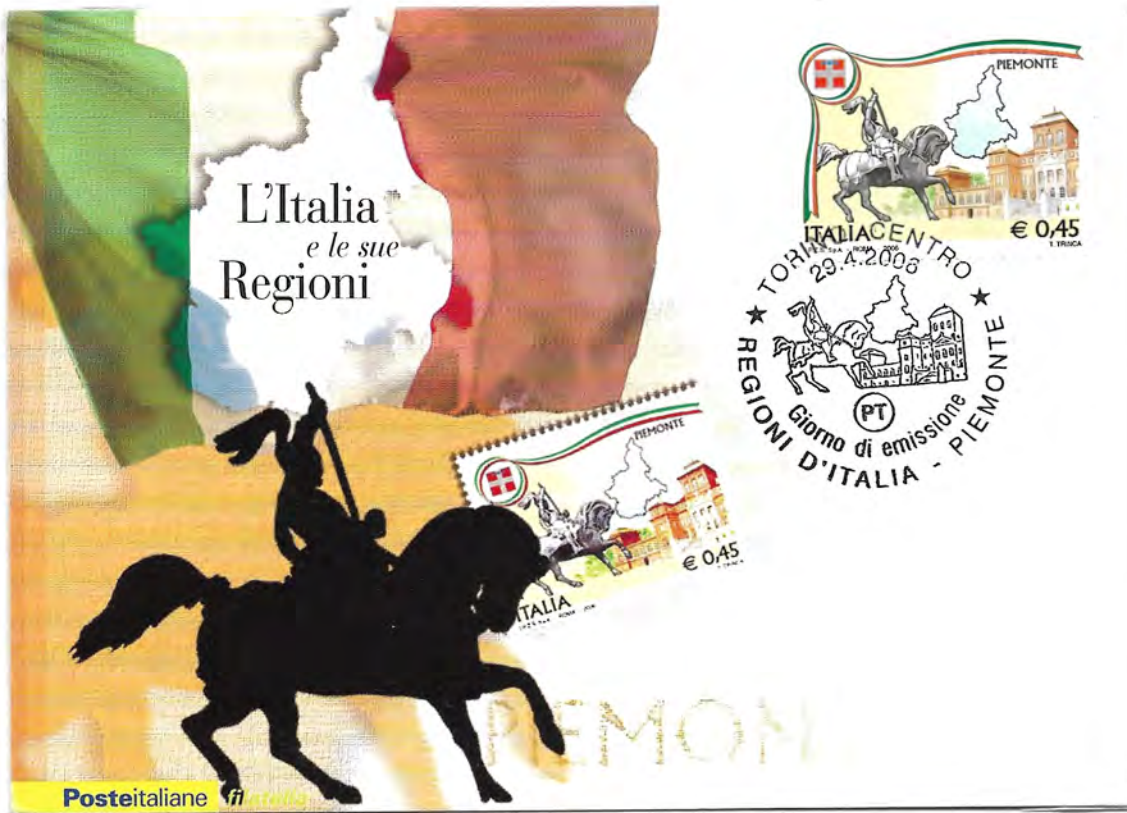
The town of Eger was the battlefield in the 16th century between the Hungarians and the Ottomans and the victory of the Hungarians was attributed to their drinking red wine that the Ottomans thought was Bull's Blood.



T : World Wine Competition  
 Hungary 1972  
 S : Hungary, 1 Ft., 21/07/1972  
 P : Budapest, 21/07/1972,  
 (First Day of Issue)  
 C : : Kepezmuveszeti Alap Kiado-  
 vallalate



PIEMONTE



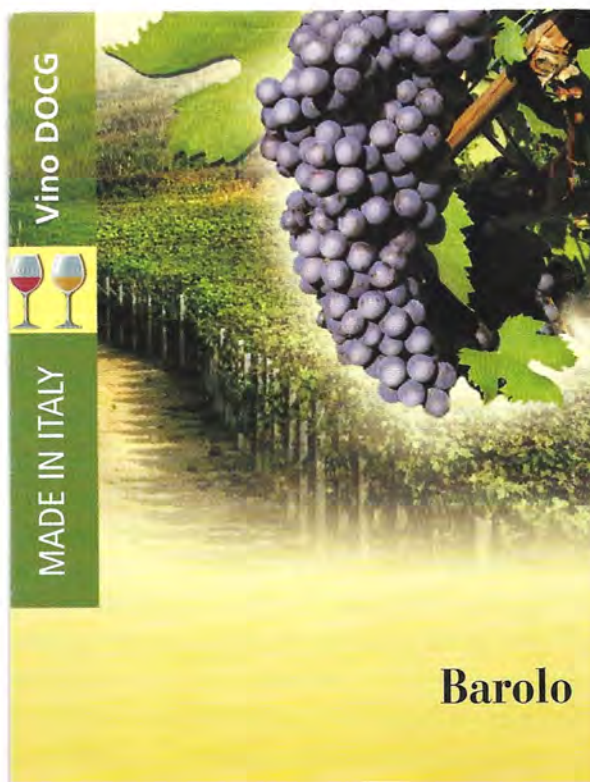
The wine region of Piedmont in northwest Italy is the home of the top-class Nebbiolo red grape variety which is behind some world class wines. The name Nebbiolo comes from the Italian word "nebbia", meaning fog as often the wine growing area is covered by intense fog, especially during harvest in late October.

T : Piemonte  
 S : Italy, €0,45, 29/04/2006  
 P : Torino, 29/04/2006, (First Day of Issue)  
 C : Italy Post

NEBBIOLO-BASED WINES

There are several Nebbiolo-based wines in Piedmont under different names of their particular wine region.

No doubt, the top star of the Nebbiolos is the world class Barolo wine. A wine that combines two contradictory aromas that of Roses and Tar.



Barolo

T : Barolo Wine DOCG  
 S : Italy, €0,60, 24/03/2012  
 P : Alba, 24/03/2012, (First Day of Issue)  
 C : Italy Post



PIEMONTE

## AN OLD GRAPE – A NEW WINE

## Camillo Benso Conte di Cavour

1810 - 1861

Posteitaliane *filatelia*

Nebbiolo-based wines are first being referenced in the 13th century and in order to counterbalance their powerful tannins and acidity until the beginning of the 19th century were sweet. Count of Cavour asked Italian and French Oenologists to improve the existing at the time wine-making processes and the result was astonishing. A top-class powerful yet not harsh dry Red wine was born.

T: Conte di Cavour  
 S: Italy, €0,60, 06/06/2020  
 P: Torino, 06/06/2020, (First Day of Issue)  
 C: Italy Post

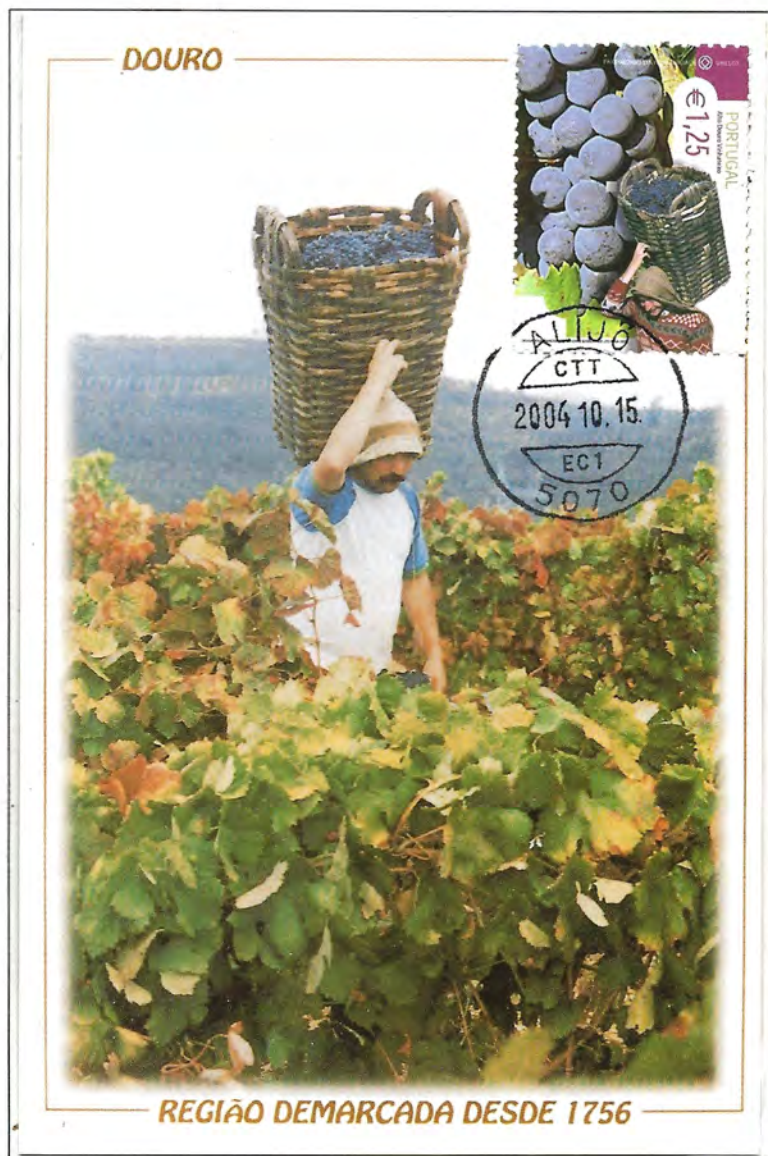
## MARQUES DE POMPAL

In 1756 the Marques de Pompal in Portugal foreseeing the great potential of the Portuguese wine from Douro demarcated and regulated the wine industry of the region and boost exports.

This beneficial intervention of Pompal has put the Douro wines firmly on the world wine map.



T: Marquise of Pompal  
 S: Portugal, 10 Escudos, 24/11/1983  
 P: Pompal, 24/11/1983,  
 (First Day of Issue)  
 C: Impercor



## DOURO WINE REGION

The region has a growing reputation for both excellent red and white wines.

There are around 10 indigenous grape varieties cultivated in Douro while 5 red and 4 white varieties are the best ones

T : Demarcated Douro Wine Region

S : Portugal, €1,25, 15/10/2004

P : Alijo, 15/10/2004, (First Day of Issue)

C : Grafbeira

## A LEADING RED

The dark-skinned Touriga Nacional is producing the finest wines in Portugal - in Douro and nearby Dao wine regions) due to its firm tannins bold dark-fruit aromas and savoury notes of spice, leather and violet.

When oaked Touriga Nacional offers more complex tastes of vanilla and nutmeg

T : Portugal Grapes from Dao  
S : Portugal, €0,75, 02/08/2016  
P : Nelas, 02/08/2016,  
(First Day of Issue)  
C : Edifotopostal



## A PRESTIGIOUS LOCAL WINE

Austria's most significant white wine variety is Grüner Veltliner, the most important autochthonous grape variety. Grüner Veltliner achieved worldwide awareness and popularity at the end of the last century. It delivers all quality levels - from light, acidity-toned wines to the highly ripe wines with spicy, peppery versions but also versions showing stone fruit notes.



T: Weinviertel Grüner Veltliner  
 S: Austria, 0,65, 19/10/2012  
 P: Retz, 19/10/2012, (First Day of Issue)  
 C: Unspecified

## NEW WORLD IMMIGRANTS

Hunter valley in Australia is known for Chardonnay and Semillon white wines, both of them are "immigrants" from France.

About 70% of the area is planted with Chardonnay grapes often blended with Semillon to get that unique Hunter Valley flavour.

Semillon is perhaps the most iconic wine of the Hunter Valley with lemon and grassy notes when young and in its more mature years, you can expect a richer flavour with heavy biscuit notes.



T: Vineyard Regions - Hunter Valley  
 S: Australia, 45c, 09/04/1992  
 P: Nuriotpa, 09/04/1992  
 (First Day of Issue)  
 C: Australia Post



## WINES OF THE NEW WORLD

The largest country in South America, Brazil is the fifth-largest wine producer in the southern hemisphere.

Viticulture since 1532, when Martim Afonso de Souza, the Portuguese explorer and colonial administrator began planting vines Brazil was depending on Portuguese immigrant winegrowers.

In 1824, German immigrants began to arrive, and later Italian winegrowers began planting European grape varieties.

Over the next few decades, other varieties, including American grapes were also planted.

T: Italian Immigration in Grande do Sul

S: Brazil, 0,60\$, 15/03/1950

P: Caxias do Sul, 15/03/1950,  
(First Day of Issue)

C: Multilith SIPA

## COSMOPOLITAN WINES

Sauvignon Blanc has been one of the very large global success stories due to its fresh flavours and crisp citrus notes.

Originating from Western France Sauvignon Blanc has spread in the New World, especially New Zealand and California, and the cooler areas with in Europe, including Austria, Hungary and Serbia.

T: Sauvignon (Blanc)

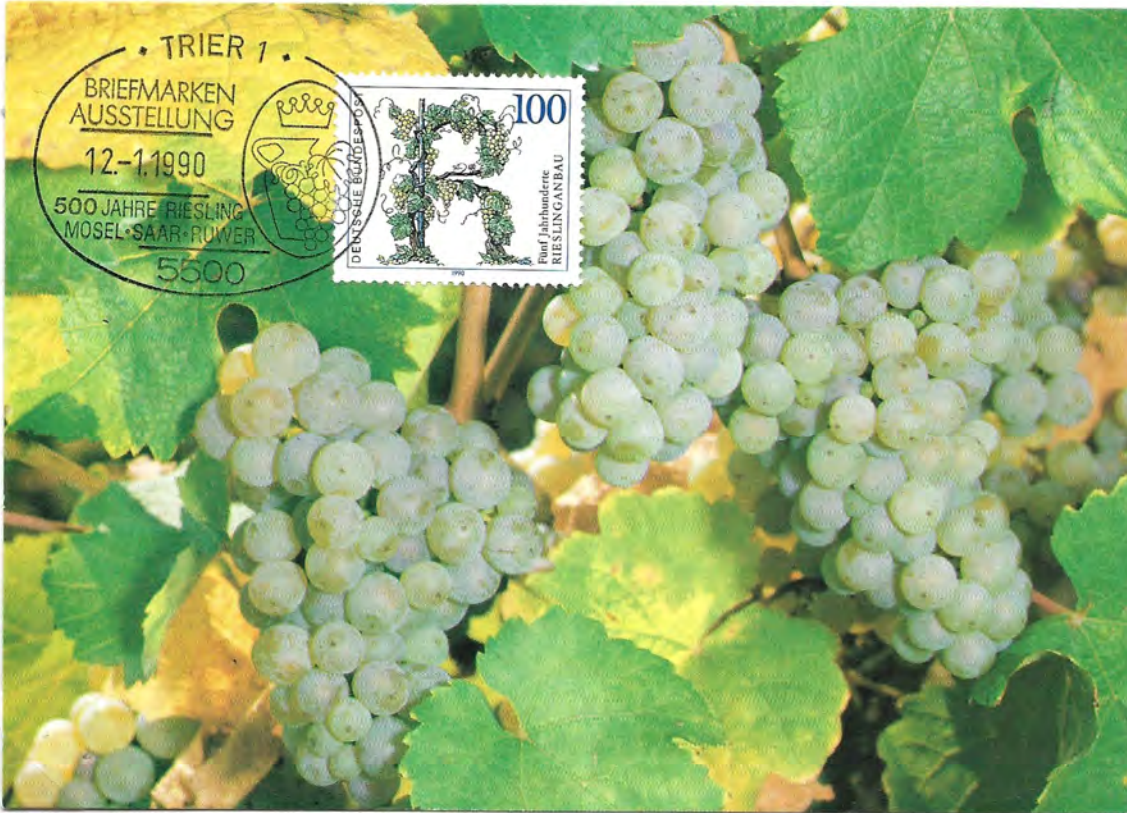
S: Serbia, 20 Din., 25/09/2008

P: Beograd, 25/09/2008,  
(First Day of Issue)

C: Yugomarka Beograd



## A WORLD-CLASS WHITE WINE



T : 500 years of Riesling Viticulture  
 S : Germany, 100 pf., 12/01/1990  
 P : Trier, 12/01/1990, (First Day of Issue)  
 C : Maxiphil Edition

Oenophiles know that Mosel in Germany is home to one of the biggest, richest and oldest winemaking traditions in the world : Riesling. Riesling comes in 4 styles : Dry, Medium-sweet, Sweet and Sparkling.

Riesling on the nose can run the gamut from citrus, candle wax, white blossom and sheep's wool/lanolin to honeyed, sometimes musky and spicy notes. Aged Rieslings – and younger Rieslings grown in warmer climates – can also show a petrol-like aroma, often described as kerosene.

## THE LANDS OF RIESLING

Nowadays France in particular the Alsace wine region, Germany, Austria, Italy, and in Australia, New Zealand Napa Valley dominate the popular Riesling wine scene. Riesling is one of the top three most widely grown white grape varieties in the world.



T : Alsace  
 S : France, 3,90 Francs,  
 26/02/1997  
 P : Colmar, 28/02/1997, Com-  
 memorative : Colmar Ville d'Art  
 et de Tourisme  
 C : Fos-Phil

## A WORLD-CLASS WINE REGION



The Tokaj region is widely considered Hungary's star region, and it's the most well-known and well-represented Hungarian wine region on international market.

Tokaj is the birthplace of one of the world's oldest sweet wines, Tokaji Aszú is a spectacularly complex and extremely concentrated wine high in both sugar & acidity, with a wide range of flavours than one could imagine possible in one wine.

T : World Wine Competition Hungary 1972  
 S : Hungary, 2 Ft., 21/07/1972  
 P : Budapest, 21/07/1972, (First Day of Issue)  
 C : Kezdomuveszeti Alap Kiadovalalate

## VINUM REGUM

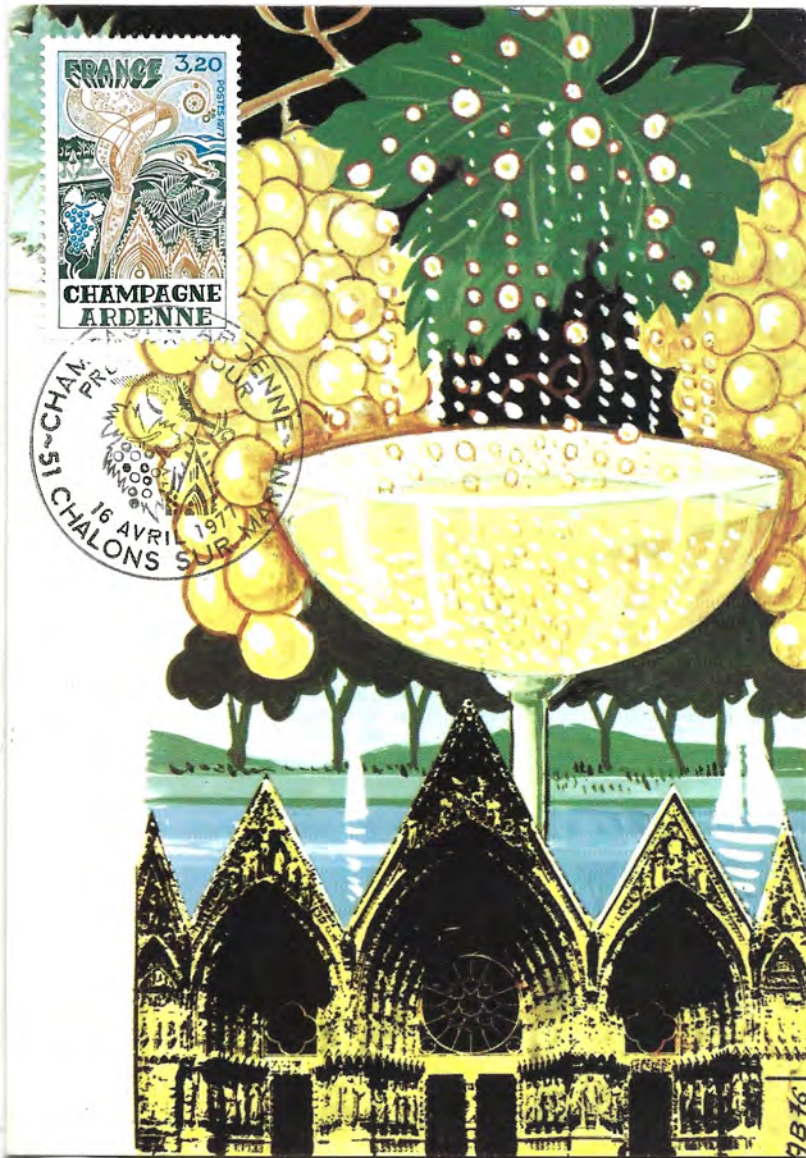
King Louis XIV of France, who served Tokaji wine at the French Royal court at Versailles, has referred to it as "Wine of Kings, King of Wines."

Over the years, the wine became a favorite of many notable people, from Ludwig von Beethoven and Joseph Haydn to Catherine the Great and Thomas Jefferson.



T : Louis XIV  
 S : France, 0,45 Francs, 17/10/1970  
 P : Versailles, 17/10/1970, (First Day of Issue)  
 C : G. Parison et B. Regnier





## NOT JUST A SPARKLING WINE

Champagne is the par excellence the most renowned Sparkling wine.

The name Champagne of this bubbly Corresponds with the name of the Region:

T : Champagne-Ardenne  
 S : France, 3,20 Francs, 16/04/1977  
 P : Chalons sur Marne, 16/04/1977,  
 (First Day of Issue)  
 C : CEF Editions

## CHAMPAGNE FOR CELEBRATION

Champagne is the wine of Joy, Celebration and Victory.

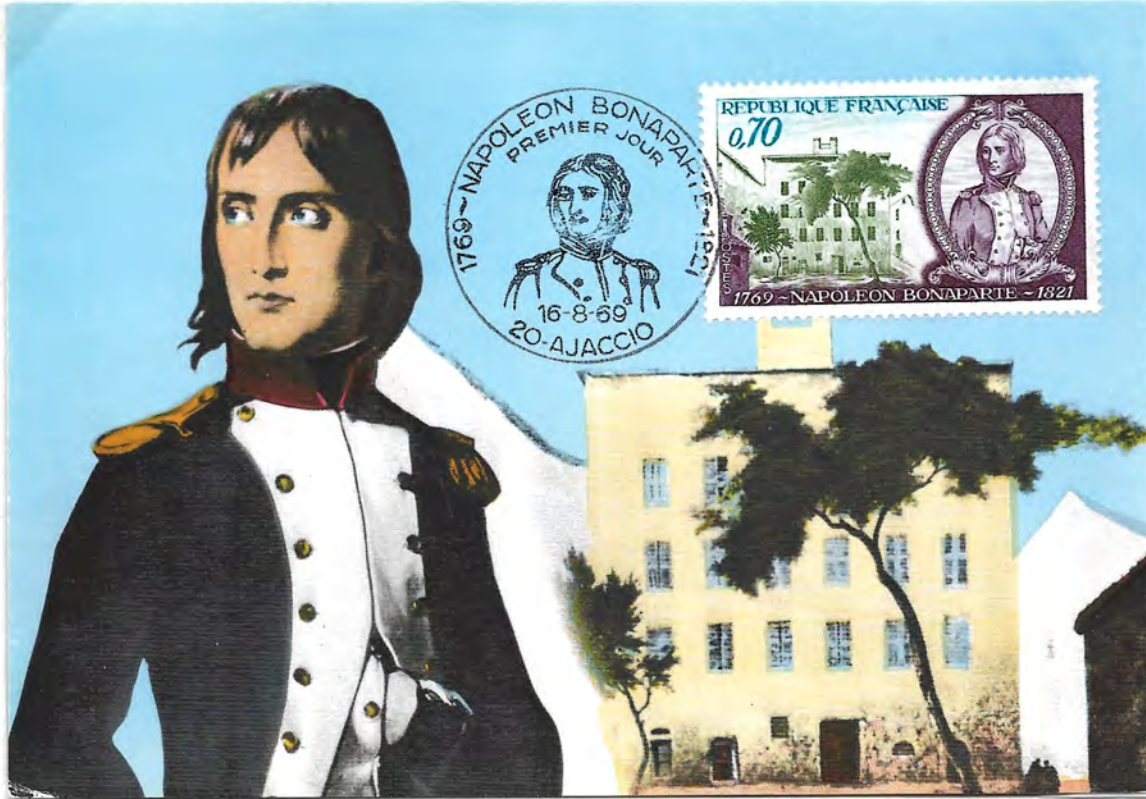
It is also the right way for a new start in life such as a Wedding or even to make a toast for launching a boat.

T : Champagne clinging glasses  
 S : Australia, 70c., 15/04/2014  
 P : Sidney, 15/04/2014, (First Day of Issue)  
 C : Australia Post





## BONAPARTE ON CHAMPAGNE



Napoleon was in two minds about Champagne :  
 "I drink Champagne when I win, to celebrate....and I  
 drink Champagne when I lose,  
 to console myself".

T : Napoleon Bonaparte  
 S : France, 0,70 Franc, 16/08/1969  
 P : Ajaccio, 16/08/1969, (First Day of Issue)  
 C : G. Parison - B. Regnier

## CHAMPAGNE PROTECTION

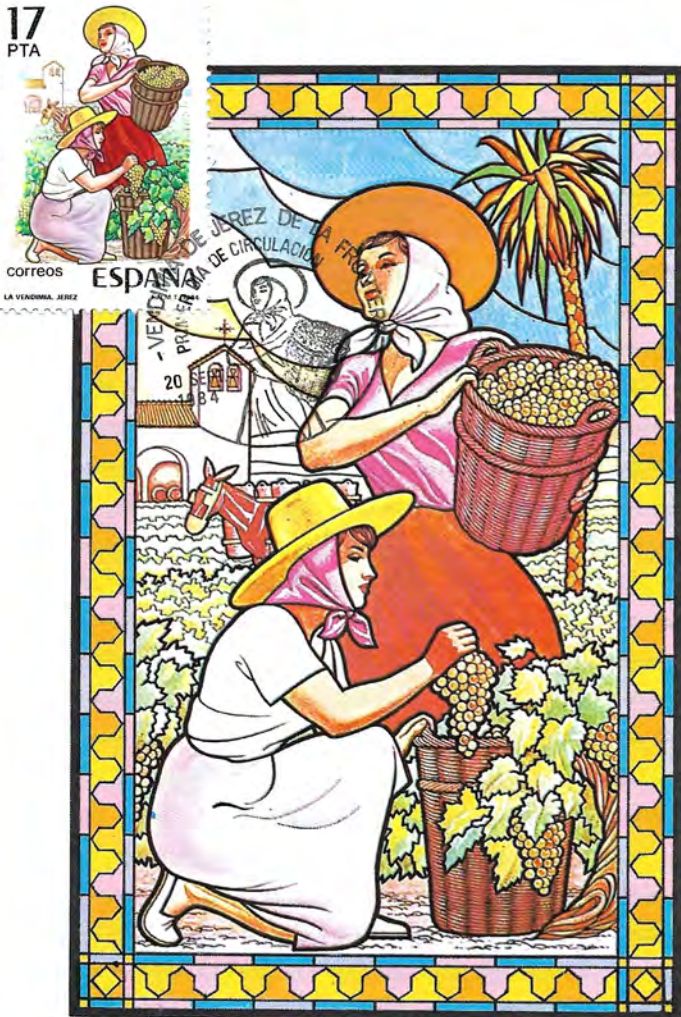
Nowadays only Champagne wine coming from the Champagne region and undergoes the traditional production methods.

Most than 120 countries worldwide abide by the legislation protecting the designation of origin.

Before the legislation was enforced all Sparkling wines for "status" called themselves as Champagne.



T : Sparkling Wine Bottle with Glasses  
 S : Romania, 10 Bani, 21/01/1971  
 P : Bucharest, 21/01/1971  
 C : Nyomda Bucharest



VIDRIERA "VENDIMIA"  
que decora la Casa del Vino

JEREZ

### SHERRY WINS OVER THE ENGLISH

In 1587 Francis Drake sailed to Cadiz harbor destroyed 30 Ships of the Spanish Fleet and captured almost 2.000 tonnes of Sherry wine.

From that date onward Sherry gained the English palate becoming a favourite drink.

T : Sir Francis Drake  
S : San Tome e Principe, 18 Bb, 21/12/1982  
P : San Tome, 21/12/1982,  
(First Day of Issue)  
C : San Tome e Principe Post

### THE WORLD OF FORTIFIED WINES

#### SHERRY WINES

Sherry is a Fortified wine from Jerez in Andalusia from Palomino, Pedro Ximenez and Moscatel grape varieties.

There are three group of Sherry wines :Dry (biologically aged and oxidatively aged), Natural Sweet and Blended.

T : Harvest at Jerez  
S : Spain, 17 pta., 20/09/1984  
P : Jerez de la Frontera, 20/09/1984, (First Day of Issue)  
C : Organizing Committee of Harvest Feast





## MADEIRA WINES

Madeira wine comes from five grape varieties grown on the volcanic soil of the island and it classified into different quality levels from basic to a very special/20+ years aging wine. Madeira are both single-variety and blended wines.

T : Madeira Wines

S : Portugal, €0,50, 15/10/2004

P : Funchal, 15/10/2004, (First Day of Issue)

C : XXI Century Editions

## A DIFFICULT TERRAIN

The difficult terrain of the isolated island of Madeira, around 1.000 km southwest of Lisbon in the Atlantic Ocean, used to produce a low quality wine but when the island became a key supply station for ships en route to India and Brazil the wine improved greatly.

The wine was fortified to last the long and hot sea voyages and it acquired complex and desirable flavours.

T : Wine transport in a Goatskin

S : Portugal Madeira, €0,52, 01/07/2006

P : Funchal, 01/07/2006,  
(First Day of Issue)

C : Regional Tourism of Madeira Directorate Edition





## PORT WINES

Port is the most known Fortified wine with several styles but the two major ones are of Red and Tawny colours.

The Douro river is the home of Port and in this mountainous terrain, though difficult for viticulture, the vines manage to prosper at these different aspects, altitudes and soils.

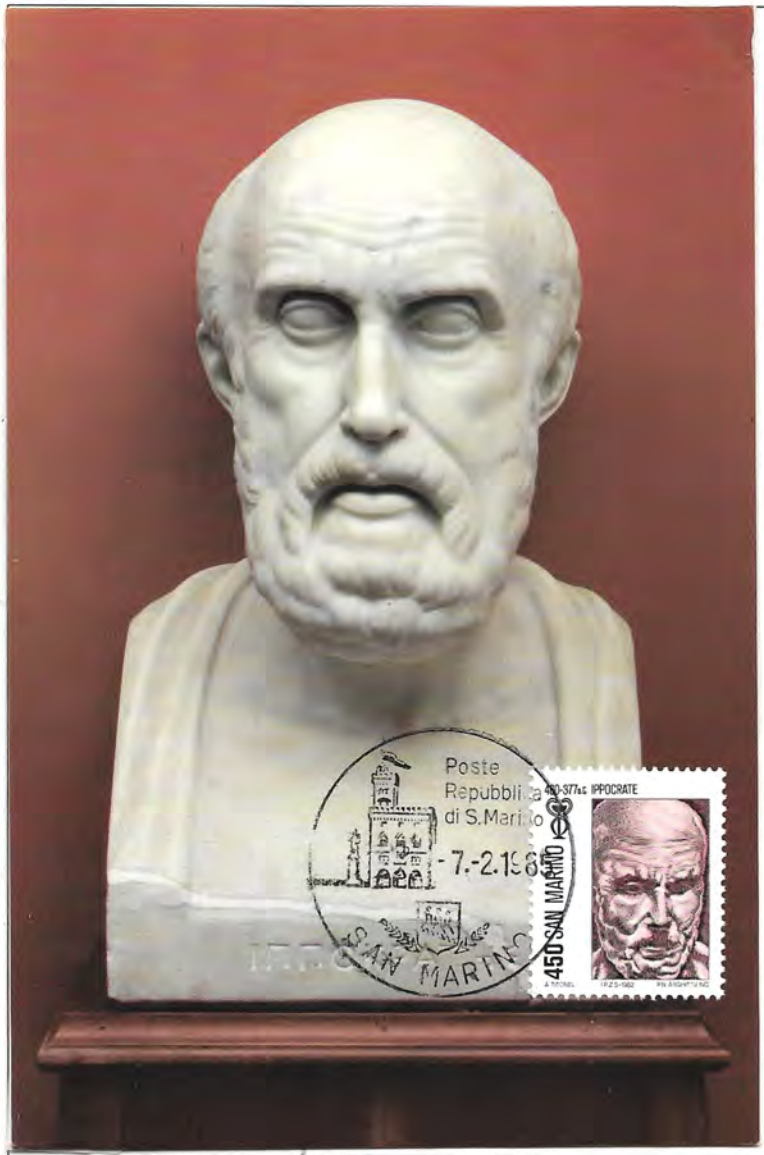
T : Bringing in the Grapes at Alto Douro  
 S : Portugal, 1 Escudo, 30/12/1970  
 P : Porto, 30/12/1970, (First Day of Issue)  
 C : C. Conseil de Vasconcelos

## PORT EXPORTS

Since the beginning of the 18th century the British importers and later the Dutch favoured this sweet, fortified wine. The traditional means of transportation were not preventive to the soaring of exports.



T : Port-Wine Ox-Cart  
 S : Portugal, 7 Escudos, 30/12/1970  
 P : Porto, 30/12/1970, (First Day of Issue)  
 C : C. Conseil de Vasconcelos



## HIPPOCRATES

The father of Western Medicine, Hippocrates stated that "Wine is an appropriate article for mankind, both for the healthy body and for the ailing man" considering wine as an integral part of a healthy diet.

T: Hippocrates Bust  
 S: San Marino, 450 Lire, 21/04/1982  
 P: San Marino, 07/02/1985  
 C: I.H.F of Kos

## AVICENNA – IBN SINA

The great Muslim philosopher and physician believed that "an old wine is a medicine".

He also recommended wine in moderation, remarking, "It is of sharp flavour, like a father's advice, but useful also; permitted to the intelligent, forbidden to fools".

T: Avicenne  
 S: France, €0,53, 12/11/2005  
 P: Paris, 12/11/2005,  
 (First Day of Issue)  
 C: La Philatelie Artistique





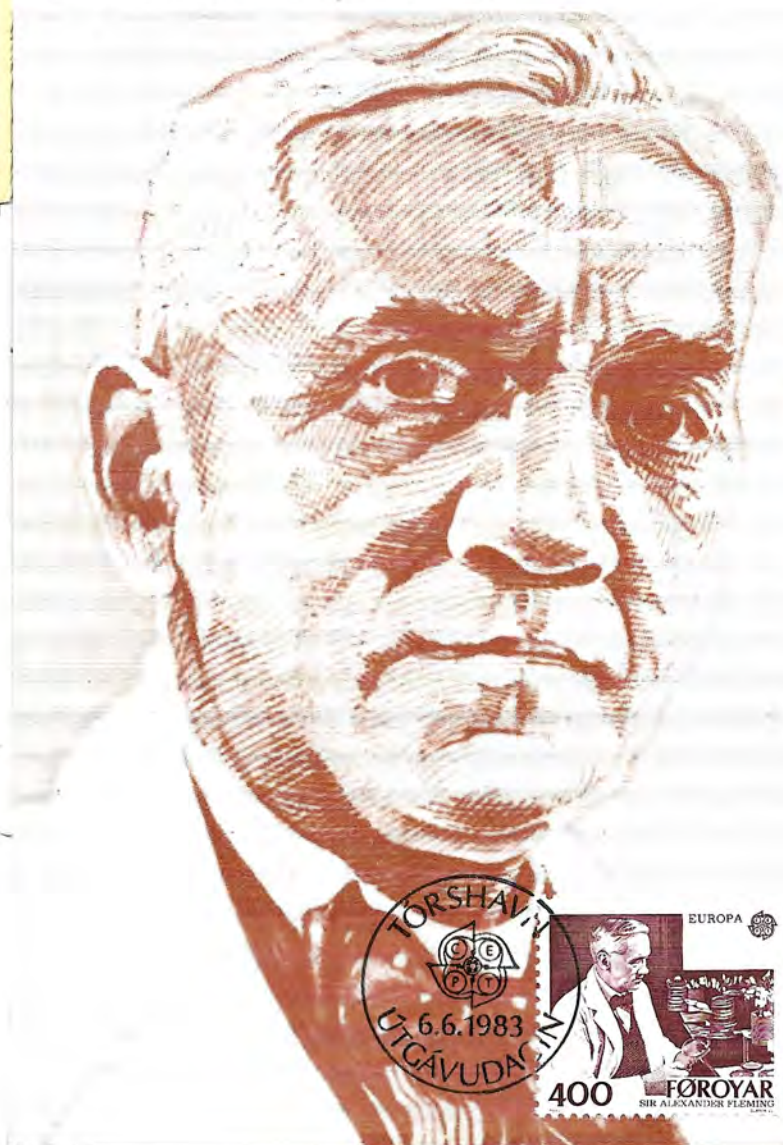
## LOUIS PASTEUR

The great chemist and microbiologist that among his other discoveries Pasteur found that microbes were Responsible for souring alcohol and came up with the life-saving process of pasteurization was adamant in stating that "Wine is the most healthful and most hygienic of beverages".

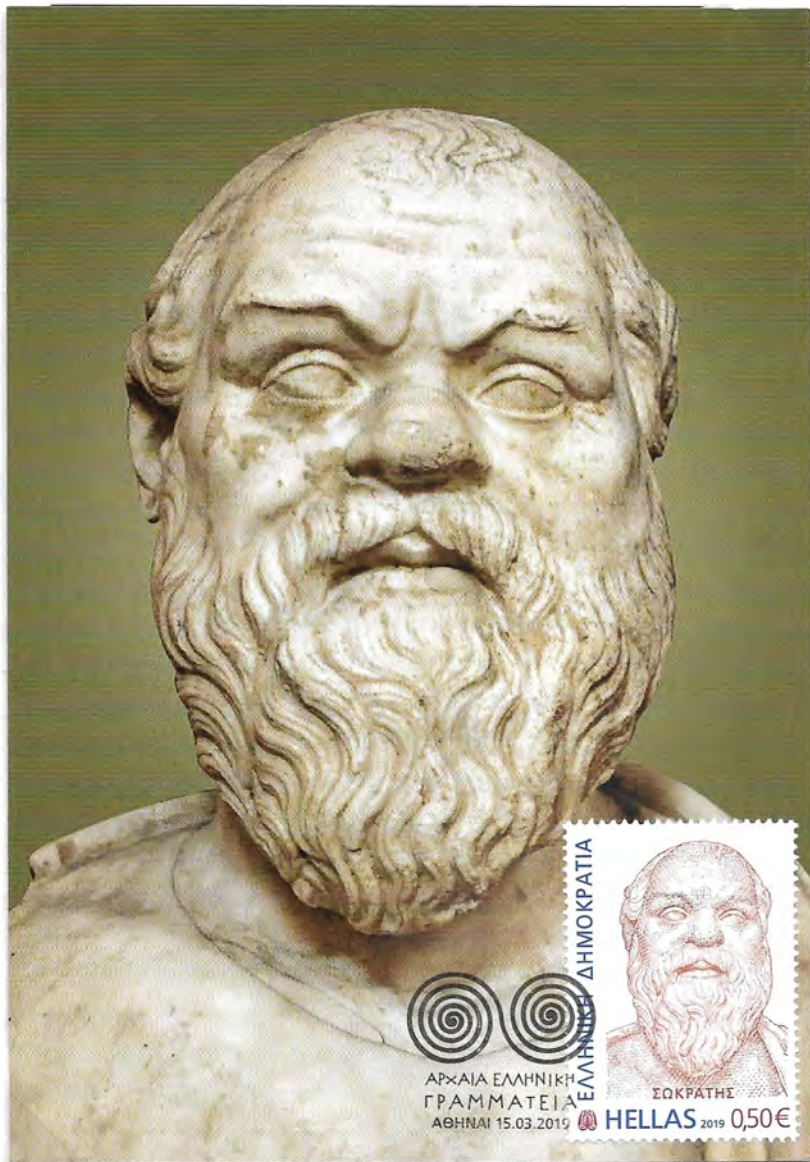
T : Louis Pasteur  
 S : France, 0,50 + 0,10 F., 06/10/1973  
 P : Dole, 06/10/1973, (First Day of Issue)  
 C : Regionalistes de l' Imprimerie Editions

## ALEXANDER FLEMING

A bacteriologist, that changed the modern medical treatment with his discovery of the penicillin, was also clear on his views on wine by saying that : "Penicillin cures, but wine makes people happy".



T : Alexander Fleming  
 S : Faroe, 400 kr., 06/06/1983  
 P : Torshavn, 06/06/1983,  
 (First Day of Issue)  
 C : Wahl



GREAT PHILOSOPHER AND A MODERATE WINE DRINKER

Plato in his "Symposium" commending on Socrates' excessive wine drinking ability wrote that "Nobody has ever seen him drunk".

T : Socrates  
 S : Greece, €0,50, 15/03/2019  
 P : Athens, 15/03/2019, (First Day of Issue)  
 C : Unspecified

HARMFUL EXCESSIVE DRINKING

According to the W.H.O data, 3 million deaths every year result from harmful use of alcohol Worldwide and nearly 10% of these deaths are due to drunk driving.

**BOIRE  
 OU CONDUIRE  
 A VOUS  
 DE CHOISIR.**

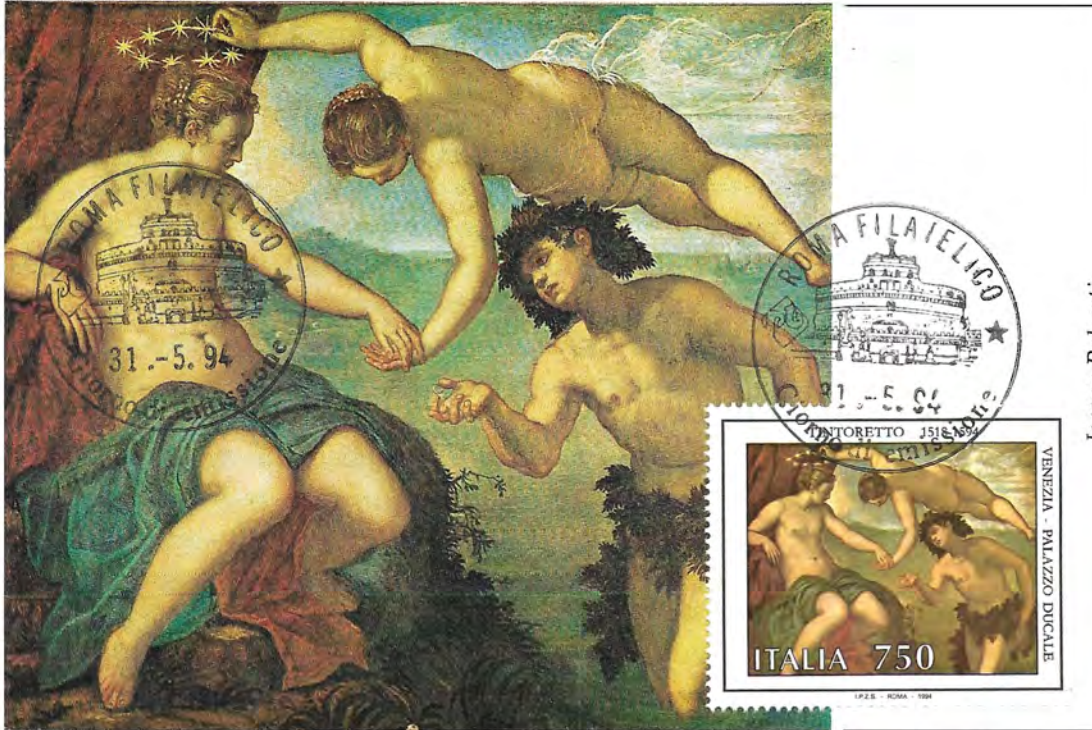
COMITÉ DE LA SÉCURITÉ ROUTIÈRE



T : Drink or Drive  
 S : France, €1,60, 05/09/1981  
 P : Paris, 05/09/1981,  
 (First Day of Issue)  
 C : Bourgogne Editions

From Praxiteles' Hermes holding baby Dionysus to Modern Art, the artworks related to the Mythology, the History and the Wine itself are numerous

### JACOBO ROBUSTI "TINTORETTO"



Jacopo Robusti  
detto Tintoretto

The painting of "Bacchus, Venus and Ariadne" hangs in the Doge's Palace in Venice and this mythology marriage painting alludes the union of Venice with the Sea.

T: Weinviertel Grüner Veltliner  
S: Austria, 0,65, 19/10/2012  
P: Retz, 19/10/2012, (First Day of Issue)  
C: Unspecified

### DIEGO VELAZQUEZ

This "bodegón" painting is a combination of a conversation piece and a still-life and despite the superb facial expressions of the people, the eye is drawn by the glass of the red wine that is poured in it.

The wine is the real protagonist of this outstanding painting.



T: Eating Peasants by Velazquez  
S: Hungary, 250 Forint, 30/05/1968  
P: Budapest, 30/05/1968,  
(First Day of Issue)  
C: Kossuth Nyomda

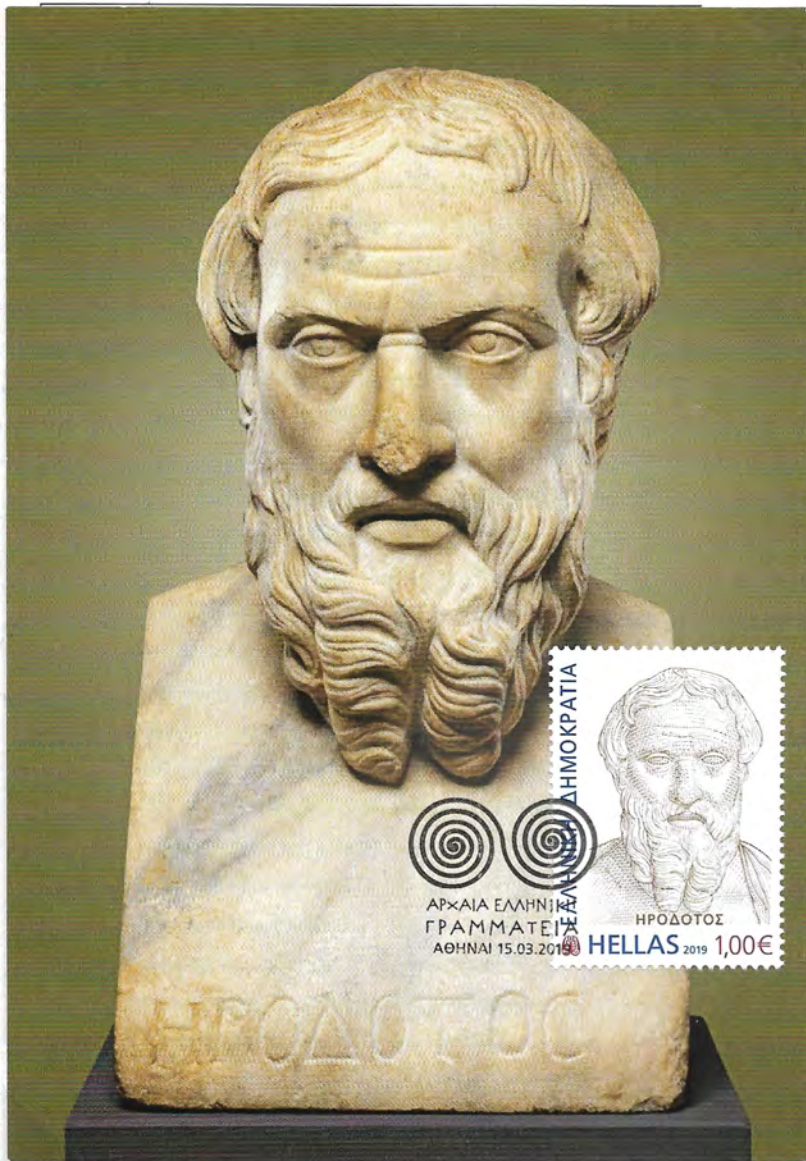
VELAZQUEZ: ÉTKEZŐ PARASZTOK

250 Ft

MAGYAR POSTA



The list of quotes about wine are numberless and selecting just eight of them is a difficult task.



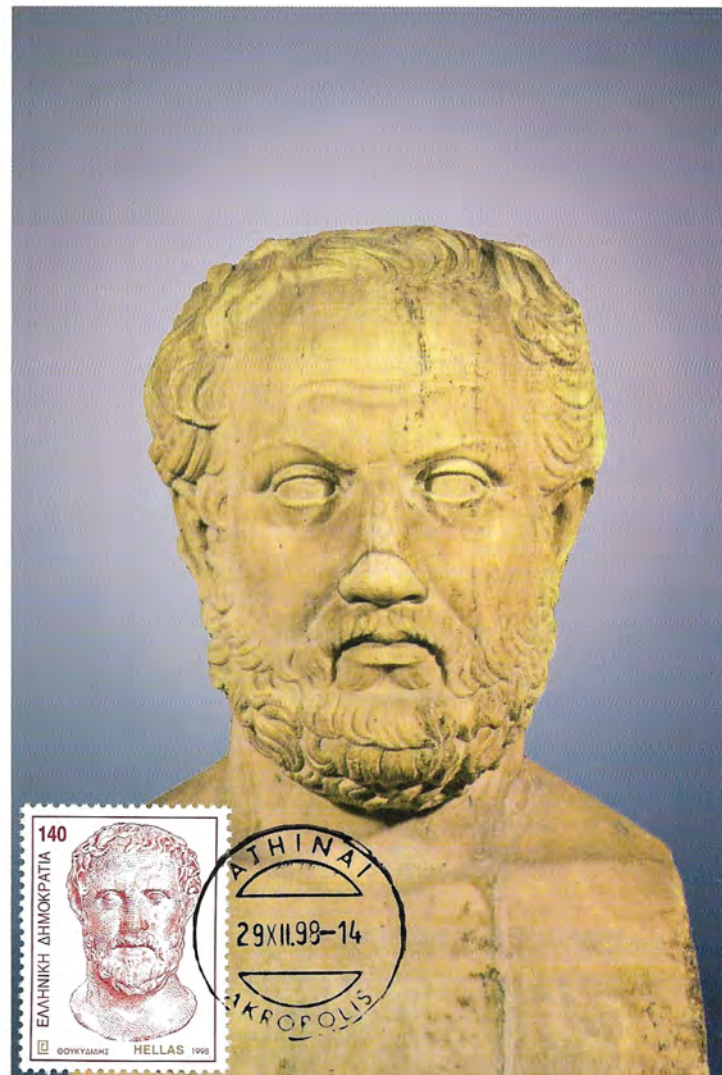
#### HERODOTUS

Herodotus the 5th century B.C Historian and Geographer  
How the wine facilitates oral communication :“when the wine is sinking the words are floating”.

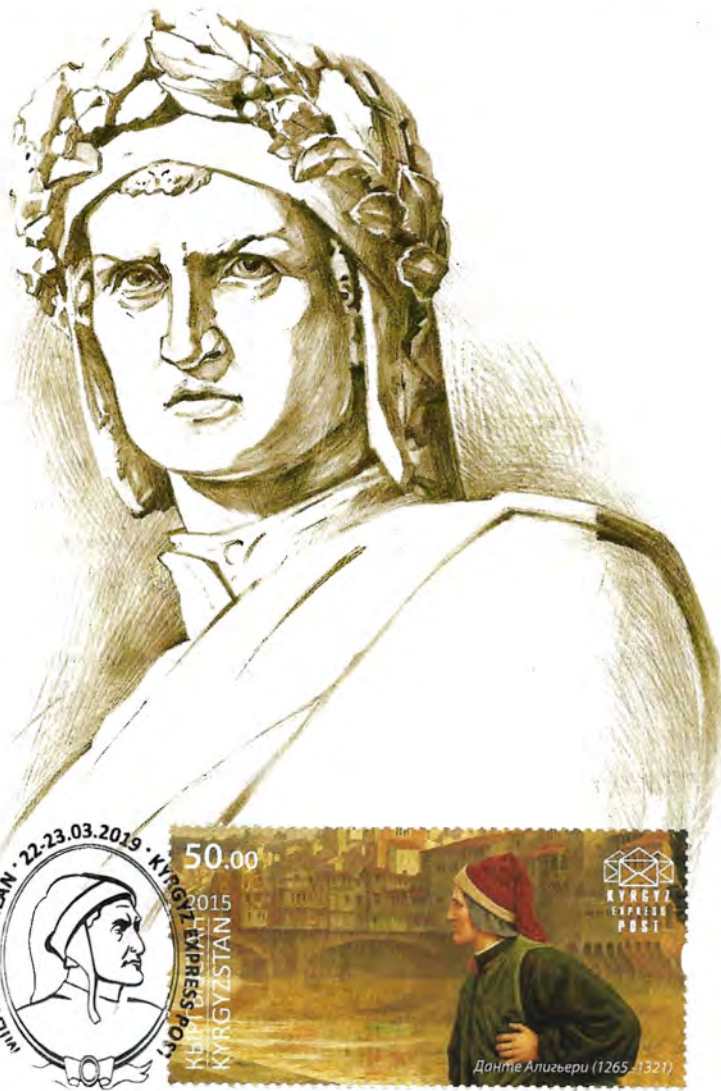
T: Herodotus  
S: Greece, €1, 15/03/2019  
P: Athens, 15/03/2019, (First Day of Issue)  
C: Unspecified

#### THUCIDIDES

The Greek Historian Thucydides linked Viticulture as an civilized activity by declaring : “The peoples of the Mediterranean began to emerge from barbarism when they learnt that cultivate the olive and the Vine”.



T: Thucydides  
S: Greece, 140 Drs, 29/07/1998  
P: Athens, 29/07/1998, (First Day of Issue)  
C: A. Tsakos et al



## DANTE ALIGHIERI

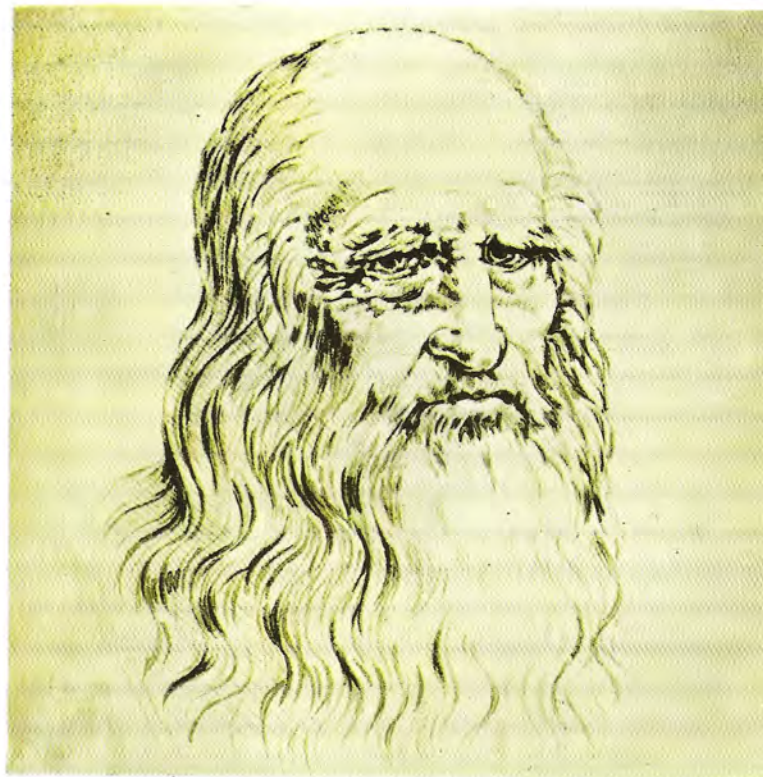
In Purgatorio (Canto XXV) of The Divine Comedy Dante wrote: "And that thou less may'st marvel at the word, Mark the sun's heat; how that to wine doth change, Mix'd with the moisture filter'd through the vine."

T: Dante Alighieri

S: Kyrgyzstan, 50 Som, 02/09/2015

P: Milan, 22-23/03/2019, Commemorative: Milanofil

C: Kyrgyz Express Post



## LEONARDO DA VINCI

"I think that a great deal of happiness is given to men who were born where good wines are grown..."

T: Leonardo da Vinci Self-Portrait

S: Monaco, 0,40 F., 25/11/1969

P: Monaco, 25/11/1969, (First Day of Issue)

C: CEE Editions





**B. FRANKLIN**  
 Homme d'Etat Américain  
 1706-1790

### BENJAMIN FRANKLIN

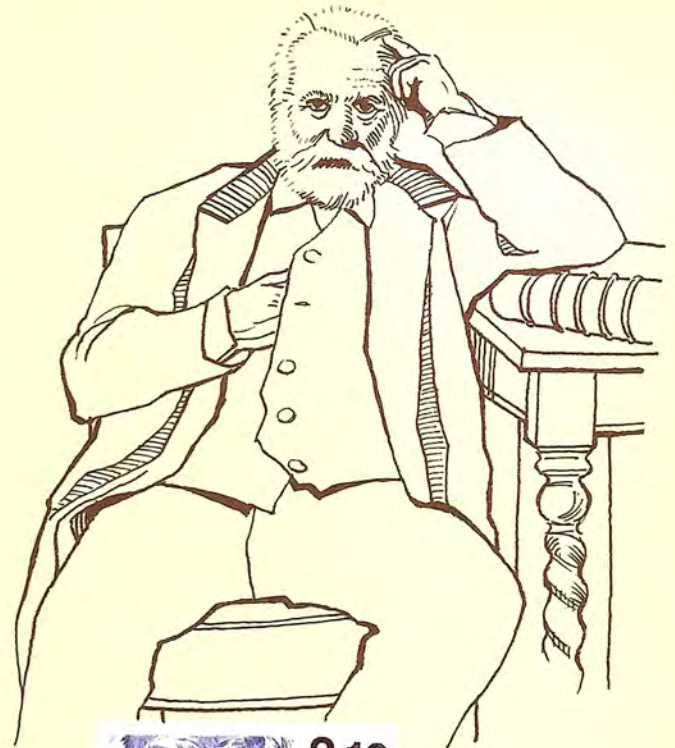
He was a wine enthusiast and a pious person who viewed the transformation of the grape into wine as a divine deed : "We hear of the conversion of water into wine at the marriage in Cana as of a miracle.

But this conversion is, through the goodness of God, made every day before our eyes. Behold the rain which descends from heaven upon our vineyards, and which incorporates itself with the grapes, to be changed into wine; a constant proof that God loves us, and loves to see us happy".

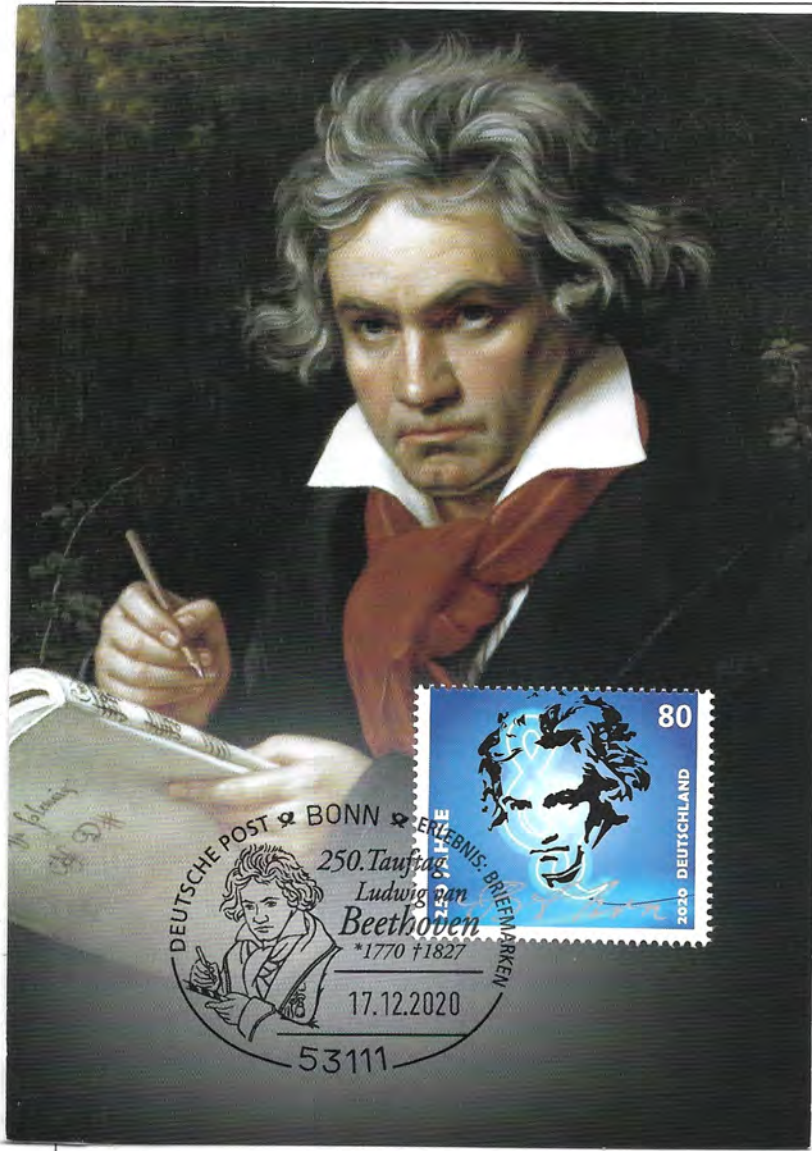
T : B. Franklin  
 S : France, 18 Francs, 10/11/1956  
 P : Paris, 10/11/1956, (First Day of Issue)  
 C : G. Parison & B. Regnier

### VICTOR HUGO

He could not see any divine intervention into the making of wine saying that : "God made only water, but man made Wine".



T : Victor Hugo  
 S : France, 2,10 + 0,50 Francs, 23/02/1985  
 P : Besançon, 23/02/1985,  
 (First Day of Issue)  
 C : C.O.S.P.T.T Editions



LUDWIG van BEETHOVEN

“Music is the wine which inspires one to new generative processes, and I am Bacchus who presses out this glorious wine for mankind and makes them spiritually drunken”.

T : Ludwig van Beethoven  
 S : Germany, €0,80, 17/12/2020  
 P : Bonn, 17/12/2020, (First Day of Issue)  
 C : Deutsche Post

## JOHANN WOLFGANG GOETHE

Goethe underlined the beneficial effect of wine drinking: “Wine rejoices the heart of man and joy is the mother of all virtues”.



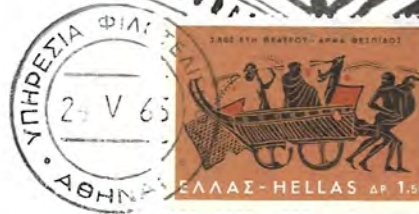
T : Johann Wolfgang von Goethe  
 S : Liechtenstein, 0,70 Francs,  
 07/12/1981  
 P : Vaduz, 07/12/1981,  
 (First Day of Issue)  
 C : Liechtenstein Post



THE BLISSFUL FOUNDER OF THEATRE



Dionysos sur un char de Thespis.  
 Détail d' un scypho attique.  
 Musée Archéologique d' Athènes.



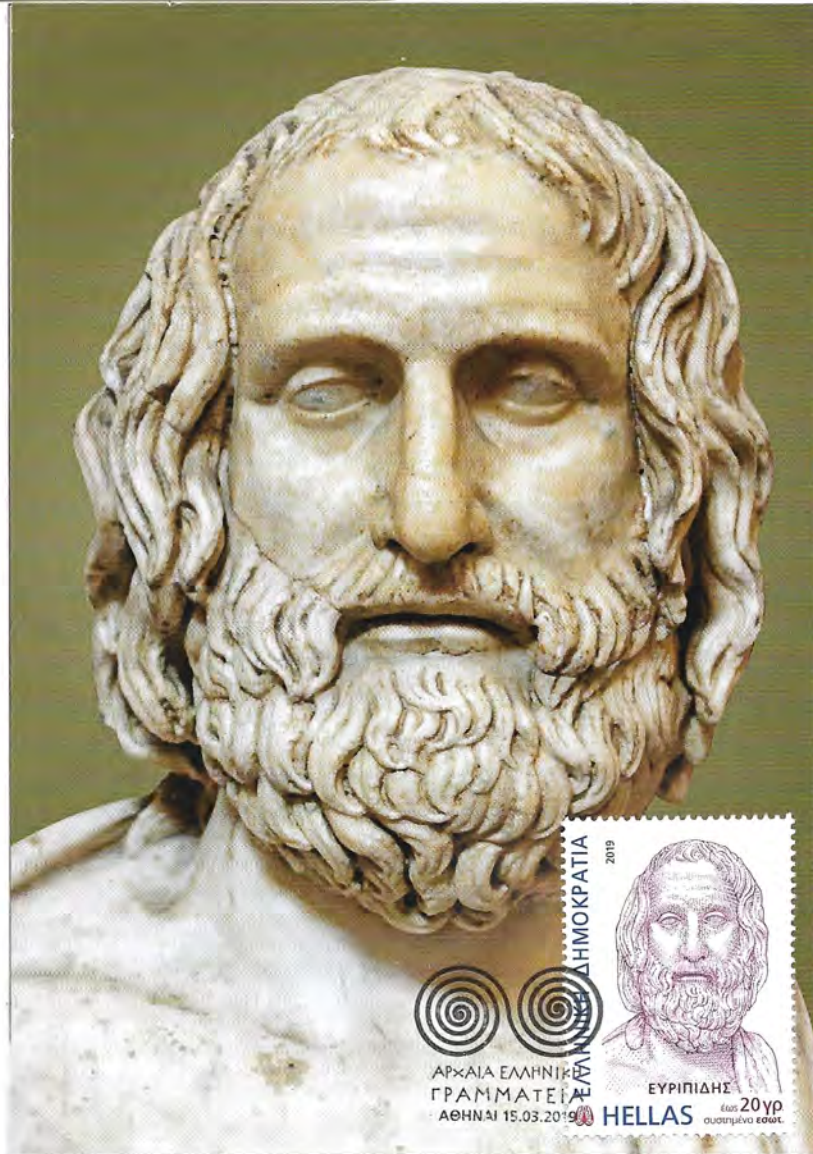
Dionysus – Bacchus is the founder of theatre, with a cup in his hand was re-acting his adventures and offered the common people and the aristocrats alike, a means of ecstatic liberation from everyday identity and a blissful interval from life's troubles.

T: Dionysus on the Cart  
 S: Greece, 1,50 Drs., 26/05/1966  
 P: Athens, 26/05/1966, (First Day of Issue)  
 C: Unspecified

BACCHAE

Euripides in his tragedy “Bacchae” described how the Thebans refused to worship Bacchus as a God.

Bacchus has, therefore, caused all the women to take to the mountains to celebrate him among nature. He took the form of a human being and led a group of Bacchantes.



T: Euripides  
 S: Greece, 20gr. Weight, 15/03/2019  
 P: Athens, 15/03/2019, (First Day of Issue)  
 C: Hellenic Post



## FROM DIONYSIA TO CARNIVAL

The Bacchanalia were Roman festivals of Bacchus based on various ecstatic elements of the Greek Dionysia a celebration honoring the God of Wine Dionysus.

All of these festivities contribute to the present day event we know as Carnival, a yearly celebration of the joy of life. That is why always the Carnival leader is the God of Wine.

T : Cadiz Carnival  
S : Spain, 17 Ptas, 05/02/1988  
P : Cadiz, 05/02/1988, (First Day of Issue)  
C : Unspecified

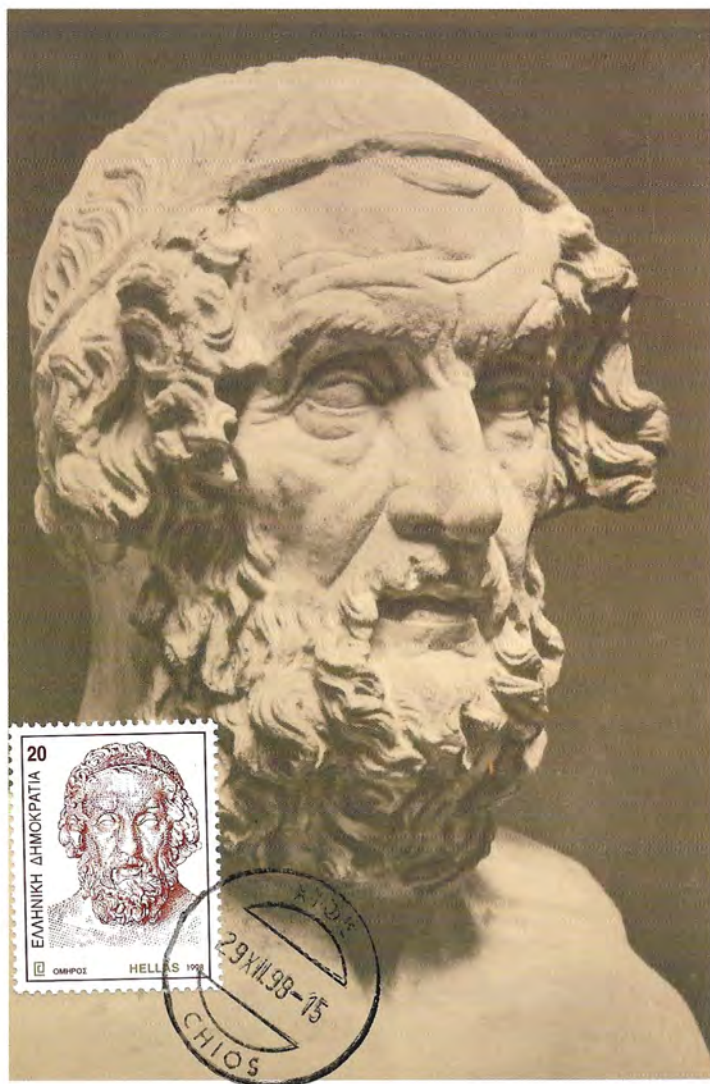
## MODERN WINE FEASTS

Dionysus – Bacchus was the patron of Arts promoting free expression and creativity.

Dionysia in Argos, an ancient winegrowing area in Greece associated with Hercules' Labours, is a contemporary wine feast that evolves around the free artistic expression and the joys of wine as a path to transcend everyday conventions.

T : September - Grapes  
S : Greece, €1, 24/04/2014  
P : Argos, 14/05/2015, Commemorative: Dionysus Feast in Argos  
C : Unspecified





## HOMER

Homer, the 8th century BCE Greek epic poet stated : “Bacchus opens the gate of the heart” bringing on stage what it is nowadays accepted by all : that wine facilitates the free flowing of emotions and communication to emerge.

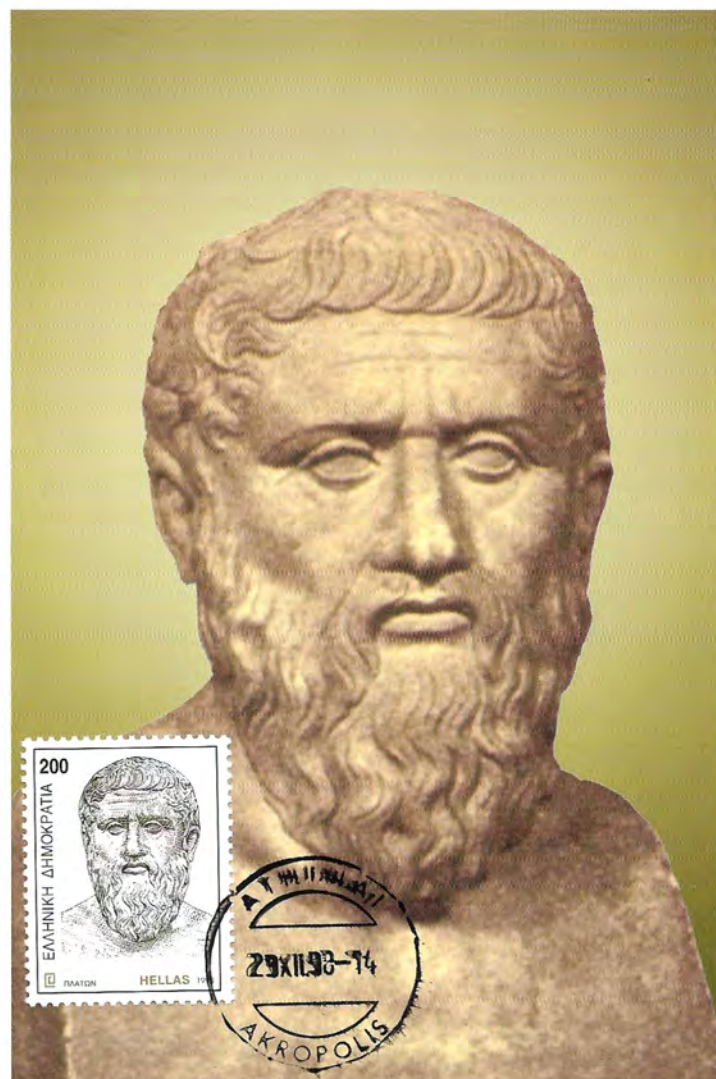
T : Homer  
S : Greece, 20 Drs, 29/07/1998  
P : Chios, 29/07/1998, (First Day of Issue)  
C : A. Tsakos et al

## SYMPOSIUM

One of the most important socio-cultural activities initially in ancient Athens was the Symposium, a drinking gathering of free expression and joyful debating.

In his work “Symposium” Plato describes the beneficial influence of Wine that encourages the mental exercising among the participants and allowing their spirit to climb up into a new, blissful level.

T : Plato  
S : Greece, 200 Drs, 29/07/1998  
P : Athens, 29/07/1998,  
(First Day of Issue)  
C : A. Tsakos et al



## FROM THE CLIMBING VINE



As it was mentioned at the very beginning, the vine having can climb up to 35-metres high.

The transformation of the grape to a blissfulliquid is also the turning point for making possible the wine to act as a vehicle of moderate intoxication wherein one's inhibitions and earthly restraints are significantly lowered and then there is a feeling of spiritual uplifting.

T: Vineyard  
S: Serbia, 46 Din, 25/09/2008  
P: Beograd, 25/09/2008, (First Day of Issue)  
C: Jugomarka Beograd

## TO THE BLISSFUL CLIMBER

The wine is the fuel to restore spontaneity and to drive human consciousness to a state of blissful relaxation, one that climbs up to a higher level of thinking with a vigorous and fruitful imagination.

From the climbing vine as the starting point to the moderate wine drinking there is always a single protagonist : Gargantua, you, me and most of us.

## XXIV° FOIRE GASTRONOMIQUE – DIJON



T: Gargantua  
S: France, 6 F., 27/05/1953  
P: Dijon, 31/10/1953, Commemorative: XXIV Gastronomy Fair – Dijon  
C: Bourgogne Editions