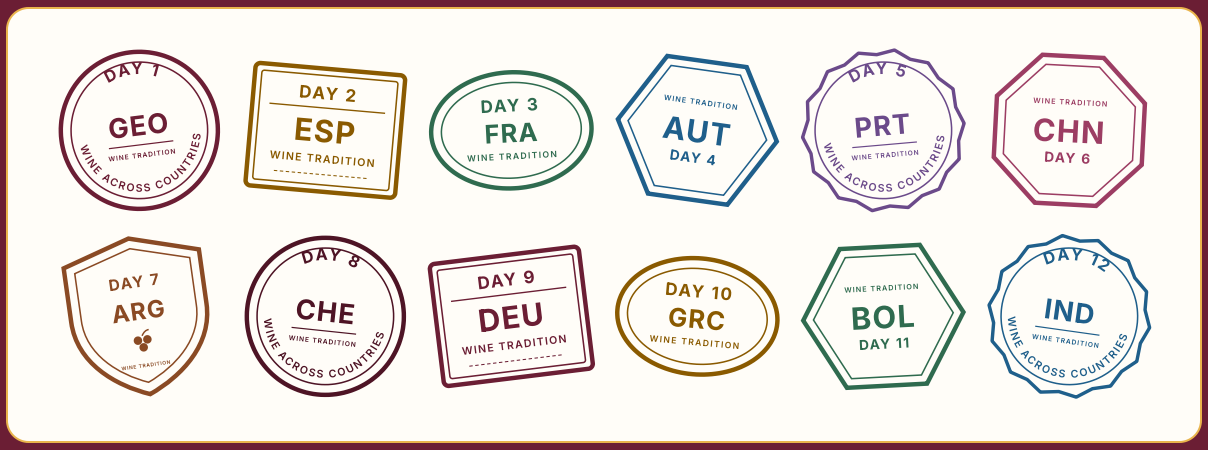
WINE ACROSS COUNTRIES · A FREE PRINTABLE

12 DAYS OF WINE TRADITIONS

★ ★ ★

One tradition a day, from twelve countries. Read it, try it, tick it off, and see the world one glass at a time.





WINEACROSSCOUNTRIES.COM

Start any day you like · Letter and A4

For readers of legal drinking age where they live. Please enjoy wine responsibly.

DAY 1
GEO
WINE TRADITION
WINE ACROSS COUNTRIES

The Georgian supra

GEORGIA

WHAT IT IS

A supra is a Georgian feast where a toastmaster, the tamada, leads a set order of toasts through a long meal of shared dishes, wine and often song.

HOW TO TRY IT AT HOME

1. Choose a tamada before the meal. In Georgia the host appoints one or the guests elect one, usually an articulate, respected person, and at a supra dinner in Greenville, South Carolina, the host leads the toasts himself.
2. Set much of the table before guests arrive. Georgian hosts lay out bread, vegetable dishes and other room-temperature foods ahead of time, then add hot dishes such as khinkali later, putting new plates beside the old ones rather than replacing them.
3. Follow a toast order. Sources describe opening with thanks to the guests or a toast to peace, moving through themes such as God, Georgia, parents, women and friendship, and including a toast to the departed.
4. Close the evening the traditional way. Georgia's tourism agency says the supra ends with a toast to all the saints, kvelatsminda, followed by the guests' toast to the tamada.

★ DID YOU KNOW

The word supra means tablecloth. In the medieval Georgian translation of the Persian epic Shahnameh it meant only the tablecloth or dining table, like its Persian source sufre, and older Georgian words for a feast were nadimi and puroba.

MY NOTES

☐ TICK WHEN DONE

DATE

DAY 2
ESP
WINE TRADITION

The porrón

SPAIN · CATALONIA, SPAIN

WHAT IT IS

The porrón is a Catalan glass wine pitcher with a long spout, passed around shared meals so each person pours a thin stream without touching the spout.

HOW TO TRY IT AT HOME

1. Let first-timers practice with water or white wine, which won't stain, and set out napkins.
2. Fill it through the wide neck. Any wine works: a sommelier recommends cava, Turisme de Barcelona suggests good local wine, and in the Basque Country the classic choice is txakoli, a light, slightly sparkling white.
3. To pour, hold the porrón by its neck a few inches from your mouth, tilt your head back and tip it so a thin stream flows. Ease your arm away as you pour, and stop the stream with a turn of the wrist; the spout should never touch your lips.
4. Pass the porrón to the next person when you finish. Because no one's lips touch it, one vessel can go around the whole table.

★ DID YOU KNOW

The porrón's origins are unclear. Journalist Salvador Garcia-Arbós, author of a 2025 history of it, cites a 14th-century example from the pharmacy of the Poblet monastery, notes that English and French travel writers mention it in the 17th and 18th centuries, and says documents clearly calling for glass date from the 19th century.

MY NOTES

☐ TICK WHEN DONE

DATE

DAY 3
FRA
WINE TRADITION

The French apéritif

FRANCE

WHAT IT IS

The apéro is France's pre-dinner ritual: a kir, a glass of wine or bubbles with small bites, shared with friends before the meal or in place of it.

HOW TO TRY IT AT HOME

1. Pick the hour. The apéro usually starts in the late afternoon or early evening as the workday ends, often around six, and it can also come before a weekend lunch.
2. Start simple. An apéro needs no cooking: crisps, pretzels, mixed nuts, savory crackers and palmiers are all classic.
3. Pour something light. Kir is traditionally one-third crème de cassis and two-thirds Aligoté white wine, and a kir royal uses Champagne or Crémant de Bourgogne instead. A sparkling wine, white, rosé or sweet wine also works.
4. Offer an alcohol-free choice too, such as sparkling water with lemon, lime or a fruit cordial.

★ DID YOU KNOW

The word comes from Late Latin aperitivus, from aperire, "to open." In French it first described medicines, came to mean "opening the appetite" by 1750, and was used as a noun for a drink before a meal by 1888, according to the Trésor de la Langue Française.

MY NOTES

☐ TICK WHEN DONE

DATE

WINE TRADITION
AUT
DAY 4

The Viennese Heuriger

AUSTRIA · VIENNA AND AUSTRIA'S WINE REGIONS

WHAT IT IS

A Heuriger is an Austrian wine tavern where growers serve their own young wine with a simple buffet. Pine branches at the door mean it is open.

HOW TO TRY IT AT HOME

1. Hang a bunch of pine, fir or spruce branches by the door. At a real Heuriger this sign, often with a board reading "Ausg'steckt," tells passersby the tavern is open.
2. Pour a young Austrian white. Heurigen serve wine from the latest harvest, and the classic Viennese choice is Gemischter Satz, a blend of grape varieties planted together in one vineyard.
3. Set out a cold buffet: bread with spreads such as Liptauer, sausages, ham, cheese, cold meats, pickled vegetables, eggs and salads. Add salted almonds, pretzels and a homemade strudel.
4. Offer a Gespritzter, dry wine topped with soda or mineral water, which locals often order, and keep mineral water and fruit juice on the table.

★ DID YOU KNOW

Austria's agriculture ministry traces wine serving around Vienna to Roman times, noting that Emperor Probus had vines planted near Vindobona around 276 AD. In the Middle Ages, growers who held the right to serve their own wine to visitors were called Leutgeben, the forerunners of today's Heurigen.

MY NOTES

☐ TICK WHEN DONE

DATE

DAY 5 · PRT · WINE TRADITION · WINE ACROSS COUNTRIES

Port in Porto

PORTUGAL · PORTO AND VILA NOVA DE GAIA, WITH THE DOURO VALLEY, PORTUGAL

WHAT IT IS

Port is a fortified Douro wine aged in the lodges of Vila Nova de Gaia, served by style with cheese or dessert and, by tradition, passed to the left.

HOW TO TRY IT AT HOME

1. Choose a style. Ruby styles such as Ruby Reserve, LBV and vintage keep their red fruit, while tawny styles age in wood and turn golden brown with dried-fruit notes. LBV spends four to six years in wood, and vintage is bottled two to three years after the harvest and keeps ageing in bottle.
2. Serve at the right temperature. The port institute IVDP suggests 12 to 16°C (about 54 to 61°F) for ruby styles, 10 to 14°C (about 50 to 57°F) for tawny styles and 6 to 10°C (about 43 to 50°F) for white port.
3. Match the port to the course. Serve chilled white port with toasted almonds before dinner, LBV with roast meats or steak in a rich sauce, and tawny or vintage with cheese and dessert.
4. If you follow the British custom, set the decanter to your right and send it around the table to the left.

★ DID YOU KNOW

Port is a fortified wine from the Douro Demarcated Region. Winemakers stop fermentation by adding grape brandy, called benefício, so the wine keeps natural sweetness and usually ends up at 19 to 22 percent alcohol.

MY NOTES

☐ TICK WHEN DONE

DATE

WINE TRADITION
CHN
DAY 6

Ningxia, China

CHINA

WHAT IT IS

Ningxia grows Cabernet-led reds at the desert foot of the Helan Mountains, where vines are buried under soil each winter against extreme cold.

WHAT TO KNOW

1. Expect hot summers and very cold winters: Decanter reports summers that are very hot and dry, and winter lows that can reach -25°C.
2. From October to April most vineyards look bare, because the vines are buried under topsoil until spring.

★ DID YOU KNOW

To survive, vines are buried from October to April under 20–30 cm of topsoil. Farmers have used the method on table grapes for over 700 years; it is slow work, with 150 people taking about a week and a half to cover 35 hectares.

MY NOTES

☐ TICK WHEN DONE

DATE

DAY 7
ARG
WINE TRADITION

The Argentine asado and Malbec

ARGENTINA

WHAT IT IS

An asado is Argentina's social cookout: the host grills sausages, offal and beef over embers for hours while guests bring red wine, often Malbec.

HOW TO TRY IT AT HOME

1. Plan for the whole afternoon. An asado typically runs four hours or more: about two for cooking, one for eating and one for relaxing.
2. Cook over embers, not flames. Dry regions burn native hardwood and humid regions use coal; spread the embers under the grill and cook the meat slowly on gentle, flameless heat.
3. Serve in stages. Chorizos come first, then offal, then the larger cuts in rounds so everyone eats similar pieces.
4. Save the best reds for the table. Once guests are seated, open Malbec, Cabernet Sauvignon or a blend, which have the structure to go with beef.

★ DID YOU KNOW

Beef was very cheap in the region in the 17th and 18th centuries, and offal (achuras) was the cheapest part of it. Food historian Carina Perticone finds accounts linking achuras to the diets of enslaved and Afro-descendant people credible.

MY NOTES

☐ TICK WHEN DONE

DATE

DAY 8 · CHE · WINE TRADITION · WINE ACROSS COUNTRIES

Lavaux, Switzerland

SWITZERLAND

WHAT IT IS

Lavaux is a UNESCO-listed terraced vineyard on Lake Geneva's north shore, about 800 ha planted mostly with Chasselas, first terraced under monks.

WHAT TO KNOW

1. The Route des Grands Crus is an easy 2.8 km trail between Épesses and Rivaz with eight stations, open year-round and taking about 90 minutes. Trains stop at Cully, Épesses, Rivaz, Chexbres and Puidoux.
2. Certified guides lead visits from May to October, including a heritage tour on the Lavaux Panoramic tourist train from Vevey.
3. Caves Ouvertes Vaudoises, on Pentecost weekend, opens winegrowers' cellars for tastings, with free guided vineyard walks from Cully and Chexbres.

★ DID YOU KNOW

The terraces rest on 400 to 450 km of walls built from local stone, mostly cleared from the vineyards or blasted, and usually bonded with lime mortar tinted to match. The walls also drain rainwater and carry stairs between plots.

MY NOTES

☐ TICK WHEN DONE

DATE

DAY 9
DEU
WINE TRADITION

Ice wine

GERMANY & CANADA · GERMANY AND CANADA

WHAT IT IS

Ice wine is pressed from grapes frozen on the vine: below -7 °C in Germany, -8 °C in Ontario. Mild winters make German Eiswein ever rarer.

HOW TO TRY IT AT HOME

1. Look for 'Eiswein' on German labels; it is an official Prädikat, which requires grapes picked and pressed while frozen.
2. For Canadian bottles, look for 'Icewine' spelled as one word with the VQA logo. Wine Country Ontario warns of imitations made by artificial freezing, from concentrate or with added sweeteners.
3. Expect small bottles and high prices. About 3 kg of Vidal or 3.5 kg of Riesling makes one 375 ml bottle, six to seven times less wine than the same grapes would give as table wine.
4. Serve it chilled, about two hours in the fridge or 15 minutes in an ice bucket, in a white wine glass. Wine Country Ontario suggests about 1.5 ounces (45 ml) per person; sealed in the fridge, an open bottle keeps for several weeks.

★ DID YOU KNOW

According to tradition, ice wine was discovered in Germany in 1794 after a sudden frost. Wine Country Ontario repeats this story without naming a source.

MY NOTES

☐ TICK WHEN DONE

DATE

Read more: wineacrosscountries.com/lost-arts/ice-wine/

DAY 10
GRC
WINE TRADITION

Retsina

GREECE

WHAT IT IS

Retsina is Greek wine made with Aleppo pine resin added during fermentation. Only Greece may use the name, and young winemakers are reviving it.

HOW TO TRY IT AT HOME

1. Look for 'Retsina' with the words 'Traditional Designation' (or 'Traditional Appellation'). Only retsina made in Greece may carry it.
2. Look for place names too. Wines of Greece lists Attica (mainly Mesogia), Viotia and Evia in Central Greece as retsina areas, and Retsina of Spata and Retsina of Attiki are geographical indications.
3. Don't expect a vintage. Traditional-appellation retsina may blend years and the vintage is not allowed on the label, so some producers print a code instead.
4. For the modern style, look for a grape name such as Assyrtiko on the label, a sign of the newer, more careful retsinas.

★ DID YOU KNOW

Resin in wine is very old. University of Pennsylvania researchers report chemical evidence of a locally made, resinated wine on Crete by 2200 BCE.

MY NOTES

☐ TICK WHEN DONE

DATE

WINE TRADITION
BOL
DAY 11

Tarija, Bolivia

BOLIVIA

WHAT IT IS

Tarija is Bolivia's wine heartland: valley vineyards at roughly 1,600–2,500 m, Tannat reds, Muscat of Alexandria and the grape spirit singani.

WHAT TO KNOW

1. The Vendimia Chapaca includes a harvest and grape-treading day, wine and singani tastings, artisanal fairs, music and a tourist route through wineries and distilleries. In 2025 it was held on March 1–2.
2. In the Cinti valley, harvest runs in February and March; grapes go into cane baskets and are pressed by foot. Camargo's national wine fair has coincided with its harvest festival in early March.
3. Wineries welcome visitors: a guide at Campos de Solana told NPR it hosted 12,000 visitors in the year before its 2019 report.

★ DID YOU KNOW

Bolivia is landlocked and dominated by Amazon jungle and the Andes, yet it has a wine industry, based in Tarija near the Argentine border. Many of its vineyards sit in mountain valleys and foothills more than a mile high.

MY NOTES

☐ TICK WHEN DONE

DATE

Read more: wineacrosscountries.com/expeditions/tarija-bolivia/

DAY 12 · IND · WINE TRADITION · WINE ACROSS COUNTRIES

Nashik, India

INDIA

WHAT IT IS

Nashik, in Maharashtra, is India's best-known wine region: tropical vineyards near 20°N, pruned twice a year, harvested from about January to April.

WHAT TO KNOW

1. Harvest runs from late January to mid-April. India's main grape harvest falls in March and April.
2. SulaFest, a wine and music festival held at the Nashik vineyard from 2008, ended after its 2020 edition. Sula now hosts live music on about 30 weekends a year.

★ **DID YOU KNOW**

Growers there prune twice a year but harvest once. A back pruning in March–May cuts canes to single buds to grow new wood, and a forward pruning in October–November sets up the fruit.

MY NOTES

☐ TICK WHEN DONE

DATE

YOUR TWELVE DAYS

The countdown

Tick each box when you have done the day. Twelve countries, one a day.

DAY 01



The Georgian supra

GEORGIA

☐

DAY 02



The porrón

SPAIN

☐

DAY 03



The French apéritif

FRANCE

☐

DAY 04



The Viennese Heuriger

AUSTRIA

☐

DAY 05



Port in Porto

PORTUGAL

☐

DAY 06



Ningxia, China

CHINA

☐

DAY 07



The Argentine asado and Malbec

ARGENTINA

☐

DAY 08



Lavaux, Switzerland

SWITZERLAND

☐

DAY 09



Ice wine

GERMANY & CANADA

☐

DAY 10



Retsina

GREECE

☐

DAY 11



Tarija, Bolivia

BOLIVIA

☐

DAY 12



Nashik, India

INDIA

☐

For readers of legal drinking age where they live. Please enjoy wine responsibly.

Sources (1 of 2)

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