

Belgian cuisine traditionally prizes regional and seasonal ingredients. Ingredients typical in Belgian dishes include potatoes, leeks, grey shrimp, white asparagus, Belgian endives and local beer, in addition to common European staples including meat, cheese and butter. Belgians typically eat three meals a day, with a light breakfast, light or medium sized lunch and large dinner.[1]

Belgium has a plethora of dishes and products that are local to a specific area. Examples include waterzooi from Ghent, the shortbread biscuit from the town of Dinant, and tarte au riz from Verviers. While their local origins are acknowledged, most such dishes are enjoyed throughout Belgium.

Although Belgian gastronomy is connected to French cuisine, some recipes were reputedly invented there as e.g. French-fried potatoes (despite the name), stoof karbonnaden (or carbonate flamande in French, a beef stew with beer, mustard and bay laurel), specula's (a sort of cinnamon and ginger-flavoured cookie), Brussels waffles (and their variant, Belgian waffles), waterzooi (a broth made with chicken or fish, cream and vegetables), endive with bechamel sauce, Brussels sprouts, Belgian pralines (Belgium has some of the most renowned chocolate houses), charcuterie (deli meats) and Paling in 't groen (river eels in a sauce of green herbs). Belgian cookies are noted for their aroma and unique texture. The most exquisite dishes are masterfully concocted by real wizards, who also happen to be world-famous chef artists. [2]

There's more to the success of Belgian chefs than just mussels and chips, steak américain (raw minced meat) and café liégeois (cold dessert with coffee and ice-cream). What they have in common, besides their creativity, is the excellent quality of their products: fresh local produce combined with exceptional beers and soft cheeses. Many of the more hearty stews and soups are recipes handed down from one generation to another. Belgian chocolates and beer are internationally renowned and are in themselves a lure for many tourists with festivals celebrating both products. Street stands selling waffles and chips are found almost everywhere for those wanting something quick. Restaurants tend to approach things more seriously and meals are seldom hurried. Vegetarians and those with food allergies may find their options limited in some parts of the country.[3]

Though Belgium has many distinctive national dishes, many internationally-popular foods like hamburgers and spaghetti bolognese are also popular in Belgium, and most of what Belgians eat is also eaten in neighbouring countries. 'Belgian cuisine' therefore usually refers to dishes of Belgian origin, or those considered typically Belgian.

#### **References:**

1. Martin Dunford, Phil Lee (2012). International cuisine: Belgium and Luxembourg, 27(9), 881–899.
2. Internet resource: <http://belgium.angloinfo.com/lifestyle/food-and-drink/>.
3. Internet resource: <http://www.visitbelgium.com/belgianbites/>.

## **48. DEVELOPMENT OF ENO- TOURISM IN CHILE**

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One of the most unexplored areas of wine tourism is Chile. At the same time this country has excellent wines and tours of one or more of the country's wine routes. It is good enough reason to visit the country.

Chile has been highlighted as a global producer of excellent wines and spirits. Flavor, color and centuries of experience, are some of the features that make the Chilean wine one of the more popular of the world. The valleys of Chile receive an ideal combination of soil, sunlight, temperature and humidity, which lead to world class grapes and wine. Chilean wines are among the most organic. Due to the dry summer season, Chilean vineyards resist infestation and natural geographic barriers have protected the country from the arrival of phylloxera and other diseases. The absence of these threats, allows producers to grow their vineyards with reduced dependence on chemical agents. In 2007, total exports of Chilean wine exceeded \$1.256 billion, with destinations to five continents, led by the UK, U.S. and Canada.

Foreign investment has significantly influenced the development of the Chilean wine industry, among which are Torres Winery and Chateau Lafitte. Today, Rothschild, Pernod Ricard, Kendall-Jackson, Francisco State, Bruno Prat are among those international vintners with substantial investments in the Chilean wine industry.

All of them attracted by the ideal geo-climatic conditions, the promise of premium quality fruits, healthy crop conditions, and a growing demand for Chilean wines around the world.

Chile proposes wine tours around the fascinating world of Chilean wine, fine gastronomy and the natural beauty.

There are many wine routes of one sort or another around the country, but space allows mentioning only the eight most important: Maipo Valley, Aconcagua Valley, Casablanca Valley, San Antonio Valley, Colchagua Valley, Curico Valley, Limarí Valley, Rapel Valley. Note that although there are 11 growing regions, three are without a formal appellation: Itata Valley (tiny, east of the Maule Valley), the Eiqui Valley (in the far north), and the Bio Bio & Malleco Valley (in the far south).

About a 60-minute drive southeast of Santiago, in Pirque, you'll find the Concha y Toro Winery (since 1883), home to one of Chile's most famous labels. Here you can visit the villa (1875), a park, the Pirque Wine Cellar and the rows of bottles in the Casillero del Diablo (Cellar of the Devil). Their wines come from grapes grown in several locales, including the Casablanca Valley and the Maipo Valley, and include such favorites as the cabernet sauvignon Casillero del Diablo (which they say is the best value on earth at about \$10) and Trio (blended) labels, and single-variety names such as Don Melchor (cabernet sauvignon) and Amelia (chardonnay). This year the big fuss is over their Terrunyo wines (cabernet sauvignon, shiraz and sauvignon blanc), which are getting between 90 and 93 points from the Wine Spectator.

It might make you feel comfortable to know that Concha y Toro was the first winery in the world to trade its shares on the New York Stock Exchange (since 1994). They work with the Baron Philippe de Rothschild winery in France and Concha is the only Latin American winery member of the Club de Marques, an alliance of some of the world's most prestigious wine brands. Tours operate daily except Sundays and holidays, and you should reserve at least four days in advance. Fee is 6,000 pesos (\$11.30), which includes the tour, a gift wine glass and two tastings.

From Santiago, you can easily visit the Aconcagua Valley, about 75 miles north, where you can stop in at four wineries on the Aconcagua Wine Route. Aconcagua Valley is known for its small and medium-sized wineries where the quality of their wines speaks for themselves. Close to the La Campana National Park and the Termas de Jahuel hot springs, this valley invites outdoor activities. You visit wineries such as Errazuriz, Von Siebenthal, and San Esteban. One of Chile's most beautiful tour is Vina Errazuriz. The tour includes a visit to the original winemaking facility and a walk through the valley's hillside vineyards. The unique vineyard and winery San Esteban includes the opportunity to visit the ancient petroglyphs of an archaeological site on the winery property on Paidahuen Hill.

Also easily accessible from Santiago is the San Antonio Valley about 25 miles from Casablanca, one of the newest and smallest wine areas in Chile. There are wineries such as Matetic, Casa Marín, and Garcés Silva. The San Antonio Valley is known for its production of elegant Sauvignon Blanc, Chardonnay, and Pinot Noir. Just 20 km from the Pacific Ocean, the region is clearly marked by a maritime influence and a diversity of soil types that allow for white and red wines of extraordinary quality.

The bigger Maipo River Valley, about 45 miles southeast from the capital, has the greatest grape growing and winemaking tradition in the country, tourism officials say, and also that it is the most famous internally. This area has 17 wineries producing distinguished red wines and you can also enjoy good rafting on the river here.

Then there's the Cachapoal Valley, 52 miles southwest of Santiago, with eight to ten wineries on the route.

Consider, too, the Limari Valley Wine Route, consisting of three wineries, namely Casa Tamaya, Francisco de Aguirre and Tabali. The area also produces good goat cheese and olive oil.

Way down south of Santiago (124 miles) is the Curico Valley Wine Route, with 15 wineries.

The Maule Valley Wine Route offers daily winery tours from the Villa Huelquilemu, a national monument. The area is about 155 miles south of Santiago, still in the Central Valley. There are 15 member wineries, and this is a good place to explore the outdoors with mountain biking, horseback riding, fishing trips and spas after you savor the wine.

The Colchagua Valley is the home to good red wines ("the country's finest reds," says Wines of Chile), such as cabernet sauvignon and syrah, as well as South America's finest Malbecs, attributed, they say, to the valley's mild Mediterranean-type climate. There are 32 wineries here, 14 of which have tours. The Rutadel Vino in the Colchagua region, and based in Santa Clara, provides information about the 14 vineyards, with guided tours in English to at least ten. Tours to three vineyards cost upwards from 25,000 pesos (\$47.20).

The Casablanca Valley, located one hour west of Santiago, is known for the production of white wines such as Sauvignon Blanc and Chardonnay. There are wineries such as Veramonte, William Cole, Indómita, Viña Mar, Villard, Casas del Bosque, and others. It is cool climate and diversity of productive zones help in the adaptation of different varieties.

However, all wine tours in Chile last one or two days. It seems to me it is not enough time to discover all the riches and beauty of this extraordinary region. Tours can be combined or expanded, introduce some additional excursions and services.

#### **49. WINE TOURISM IN PORTUGAL**

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Gastronomy, food and wine tourism has become a rapidly growing area of tourism research and tourism product development. Gastronomy is the zenith of cultural signifiers, epitomizing local dedication to tradition and innovation. Food and wine tours are more than just sensual feasts; they are a paradigm that elevates travel experiences to their most unique and luxuriant. The country is considered a traditional wine grower with 8% of its continental land dedicated to vineyards. Unlike most Latin wine producing countries wine consumption in Portugal appears to be stable.

Portugal has two wine producing regions protected by UNESCO as World Heritage: the Douro Valley Wine Region (Douro Vinhateiro) and Pico Island Wine Region (Ilha do Pico Vinhateira). Portugal has a large variety of native breeds (about 500), producing a very wide variety of different wines with distinctive personality. With the quality and uniqueness of its wines, the country is a sizable and growing player in wine production, being in the top 10, with 17 % of the world market (2014). Portugal offers to the traveler old world charm, wonderful wine country accommodation and beautiful, unspoiled scenery.

The most famous vineyards of the Alentejo region are those of Borba, Reguengos de Monsaraz, Vidigueira, Cuba and Alvito. In the beautiful hillsides and under the hot sun of Alentejo, the wine is produced from the "Periquita", "Trincadeira" and "Aragones" grape sorts. This wine is of good body, smooth, aromatic and garnet-red colored.