HISTORICAL STAGES OF VITICULTURE AND VITICULTURE
PRODUCTION IN CENTRAL ASIA

Abstract: This article describes the stages of historical development of viticulture and viticulture in Central Asia, analyzes the development of viticulture and winemaking and local viticulture experiences in agriculture in the Turkestan region.

Key words: horticulture, grapes, viticulture, grape products, raisins, wine, musallas, agriculture.

Language: English

Citation: Tupchiev, U. S. (2020). Historical stages of viticulture and viticulture production in Central Asia. ISJ Theoretical & Applied Science, 05 (85), 44-46

Soi: http://s-o-i.org/1.1/TAS-05-85-9 Doi: https://dx.doi.org/10.15863/TAS.2020.05.85.9

Scopus ASCC: 1101.

Introduction
The people of Central Asia have long been engaged in viticulture and the cultivation of its local varieties, making wine from grapes, and have a unique traditional historical experience in this regard. The locals ate the grapes naturally, in juice and dried. Grapes are widely grown in all irrigated regions of the country, including Tashkent, Fergana, Samarkand regions, as well as in the Zarafshan valley, Kashkadarya, on the right and left banks of the Amu Darya. Raisins, musallas and wine which are raisins and grape products are sold not only in the domestic markets of the country, but also in the markets of neighboring eastern countries.

The cultivation of grapes and grape products in Central Asia existed long before Alexander the Great's march. In particular, during the reign of the Iranian Achaemenids, the population of Central Asia was composed of three satrapies, who paid a certain amount and in various forms to the royal treasury.

Written documents found at the site of Nisa state that viticulture farms in the Achaemenid state satrapies sent large quantities of wine made from grapes to the capital as a tax. The product was stored in large jugs, with a total volume of more than half a million liters. It is noteworthy that the written documents found in these wine warehouses also contained valuable information about the volume of wine, the name of the place where the grapes were grown, the type of wine, the name of the person who brought it [1:46].

In addition, viticulture and winemaking flourished here during the Greek conquest of Central Asia. The Fergana Valley had a special place in this regard. This is because there were large vineyards of the great feudal lords, who, in addition to growing grapes, even made wine from the grape harvest and preserved it for many years [9:92].

Theoretical Basis
Even in antiquity and the early Middle Ages, the cultivation of grapes and grape products in the Turkestan region was quite developed.

In particular, one of the researchers, A. Khodjaev noted that among the plants imported from Turkestan to China, one of the plants directly distributed in the territory of modern Uzbekistan was a vine, and the other was alfalfa. In ancient times, they were unfamiliar to the Chinese. In 127 BC, when the Chinese ambassador Zhang Qian arrived in the state of Fergana, he got acquainted with grapes and wine made from its juice. Apparently, the Chinese ambassador liked musallas. When he returned to Chang'an in 126 BC, he told about that grapes grown in Fergana were sweet and healing, and that musallas made from them were also good for human health with great pleasure to the Chinese king U Di. At the same time, he also presented to U Di the raisins and vines.
he had brought with him. U Di ordered grapes to be planted in the garden near the palace immediately after he tasted the raisins. After that, vine cultivation began in China [8: 194-196; p: 4:10-11].

The notes of N.Ya. Bichurin, one of the researchers on the recent history of viticulture and winemaking in the country are also noteworthy. In particular, the author noted that in the first half of the VII century in the East of Turkestan there was a vineyard one of the places founded by the Samarkand people in the center of the city, which was called the "city of grapes." During archeological excavations at the site of Tali Barzu near Samarkand grape seeds were found in a layer dating back to the VIII century, as well as in the fortress Bolaliktepa (V-VII centuries).

In the same sources it is noted that in the V-VII centuries the method of reflecting the vine branches on the wall and applied arts was also one of the favorite themes. For example, in Afrozistyab (Samarkand) in the VII-VIII centuries the wall of the palace of one of the rulers of Sogdiana was decorated by the artist with image of vine branches [11: 5].

In the eighth century Central Asia was conquered by Arab invaders and caliphate rule was established here. As a result of the wars of the Arab conquest the prosperous cities and villages of Central Asia suffered great losses. However, as a result of the hard work of the local population the life of the country soon returned to normal and the towns and villages began to prosper again.

In this regard, the information recorded in the works and diaries of Arab geographers and travelers is noteworthy. For example, the Arab geographer Ibn Hawqal in his book "Kitab surat al-ard" noted valuable information about the nature of this country, its mineral resources, prosperous cities and villages. According to Ibn Hawqal, Movarounnahr had prosperous and beautiful cities such as Samarkand, Bukhara, Ustrushona, Shosh and Fergana, which were on a par with the cities of the Middle East. Especially these cities, especially around Bukhara and Samarkand, are surrounded by lush, beautiful and beautiful gardens. In Fergana, Al-Shosh, Ustrushona, and throughout Central Asia there were so many thick-growing trees, abundant fruits, and a series of pastures that no other country has such a resemblance. In the mountains of Fergana there were grapes, walnuts, apples and all fruits, as well as varieties of roses, violets and various basil [5: 27-30].

The Arabs also brought to Central Asia a new religion, Islam, which forbade the consumption of wine. Naturally, during this period, viticulture in Central Asia began to specialize in the more edible consumption, as well as the drying of grapes, the preparation of sweets from them, the crumbly and raisin side. During the reign of the Arab Caliphate, as international relations expanded, new, high-yielding and hardy varieties of grapes began to be brought to Central Asia from Arabia, India, Iran and other countries. In particular, many new grape varieties were imported from Arabia, such as "Taiyif", from India "Kalanjari", from Afghanistan "Shivilgoni", "Kabulhostoni", "Balkhi", from Iran "Bakhtiyyori", "Daroi" and many others. Most of them have survived to the present day. [11:8].

During the Samanid period, handicrafts such as tanning, pottery, weaving, jewelry, and carpentry developed in Central Asia. Grain-growing, melon-growing, horticulture and vegetable growing have also flourished in the country’s fruitful oases. In particular, in the Jizzakh oasis, one of the most important regions of the country agriculture, horticulture and handicrafts, vegetable oil which extracted from flax and sesame, and raisins, making musallas, vinegar and wine which made from grapes are well developed [7:54].

In the 13th century, as a result of the Mongol invasion of Central Asia, the occupied lands became desolate, which in turn led to the crisis of viticulture, as well as all branches of agriculture. However, in the XIV-XV centuries, during the reign of our great ancestor Amir Temur and his successors, all the territories of the kingdom were beautified, the central city and surrounding gardens and vineyards were restored and flourished.

There is a simple truth for all time: man is fed by the earth. Amir Temur was able to raise this simple fact on a national scale. According to Sharafiddin Ali Yazdi, "Amir Temur, who was extremely disappointed in the way of the world’s prosperity and enlightenment, did not want any piece of land to be wasted." Following this rule, he carried out important activities in Central Asia, Khorasan and other countries, such as landscaping, opening new lands, planting gardens. Mirish farmers and gardeners, in addition to cultivating crops, also managed to keep them for a long time. For example, fig peel, melon peel, sorrel, raisins and many other dried fruits are sold abroad all year round, especially in the cold seasons, decorating market stalls and houses [1:191-193].

Zakhiriddin Muhammad Babur's "Boburnoma" also contains interesting information in this regard. In particular, let's take the information on example of Jizzakh. The play says about Jizzakh, which is located in one of the most important parts of the country: "After the evening prayer, we went down to the Ilonot, made kebabs, ate them and rode the horse for a while. We arrived at the village of Khaliya (now the territory of the present-day Qal’iya fortress) before dawn. Dizak came from Khaliya, and at that time Tahir Duldoy, the son of Hafiz Muhammadbek Duldoy, was in Dizak. Fatty meats and small meats are cheap, fresh melons and good grapes are plentiful ... and we have felt ourselves as in the world of cheapness and peace" [2: 86].

In the following centuries, the feudal states of Central Asia (Khiva, Bukhara, Kokand khanates)
banned the production and consumption of wine, musallas and other similar alcoholic beverages made from grapes in accordance with the requirements of Islam, as during the Arab rule. Therefore, during this period, only grape varieties, raisins and raisins were left in the country, and wine varieties in the vineyards were removed. On the eve of the Russian Empire, there were more than thirty local varieties of grapes in Turkestan, including Chillaki, Charos, White Raisin, Black Raisin, Dombrobi Raisin, Katta-Kurgan, Doroi, White and Pink Hussaini, Hasaini, Sahabi, Gilami, Ofpari, Buaki, Maska, Nabishi, Khojaakhrori, Sultani, Shakar angur, Alvonii, Sirkoi, Shuvurgan, Khotinbarmak and others can be cited as examples [10: 247-300; 6: 48-50].

In Turkestan region, the local viticulture network has long been developed, and due to the rich experience gained in the field of viticulture, a rich harvest of grapes. Of course, the quantity of grapes and its quality depended on the agro-technical rules of processing grapes.

In particular, inter-row cultivation of grapes, pruning of excess vines, burying vines in late autumn to protect them from the cold, opening in early spring, inter-row cultivation, feeding, treatment of any diseases of grapes, grape ripening with the sun the removal of excess leaves and twigs for ripening were important factors in ensuring an abundant and high-quality grape harvest [10: 237-239].

**Impact Factor:**

<table>
<thead>
<tr>
<th>ISRA (India)</th>
<th>SIS (USA)</th>
<th>CIV (Poland)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.971</td>
<td>0.912</td>
<td>6.630</td>
</tr>
<tr>
<td>ISI (Dubai, UAE)</td>
<td>PHHI (Russia)</td>
<td>PIF (India)</td>
</tr>
<tr>
<td>0.829</td>
<td>0.126</td>
<td>1.940</td>
</tr>
<tr>
<td>GIF (Australia)</td>
<td>ESJI (KZ)</td>
<td>IBI (India)</td>
</tr>
<tr>
<td>0.564</td>
<td>8.716</td>
<td>4.260</td>
</tr>
<tr>
<td>JIF</td>
<td>SJIF (Morocco)</td>
<td>OAJI (USA)</td>
</tr>
<tr>
<td>1.500</td>
<td>5.667</td>
<td>0.350</td>
</tr>
</tbody>
</table>

**Conclusion**

In conclusion, the people of Central Asia have long been engaged in agriculture and horticulture, they have extensive experience in making grapes and wine from them. After the conquest of Movarounnahr by the Arab Caliphate, as Islam forbade the consumption of wine, viticulture began to specialize in the consumption of more freshly cut food, as well as the drying of grapes, the preparation of sweets from them, the crumbly and raisin side. As a result of the Mongol invasion of Central Asia, the occupied lands became desolate, which in turn led to the crisis of viticulture, as well as all branches of agriculture. In the XIV-XV centuries, during the reign of our great ancestor Amir Temur and his successors, all the territories of the kingdom were beautified, the central city and its surrounding gardens and vineyards were restored and flourished. During the khanate period, in accordance with the requirements of Islam, the production and consumption of may, musallas and other similar alcoholic beverages made from grapes was prohibited.

On the eve of the colonization of the Russian Empire in Turkestan more than thirty local varieties of grapes, namely Chillaki, Charos, White Raisin, Black Raisin, Dombrobi Raisin, Katta-Kurgan, Doroi, White and Pink Hussaini, Hasaini, Sahabi, Gilami, Ofpari, Buaki, Maska, Nabishi, Khojaakhrori, Sultani, Shakar angur, Alvonii, Sirkoi, Shuvurgan, Khotinbarmak and other similar varieties.

**References:**