

# 50 Obscure Wine Facts That Will Amaze You - & Your Friends!








1. The ancient Greeks used to add seawater to their wine to enhance its flavor and preserve it longer.

2. Wine has been used for medicinal purposes since ancient times. Hippocrates, the father of medicine, prescribed wine for various ailments such as fevers, wounds, and infections. He also invented a wine cup that would prevent the drinker from consuming too much wine. The cup had a small hole at the bottom that would drain the wine if it was filled above a certain level


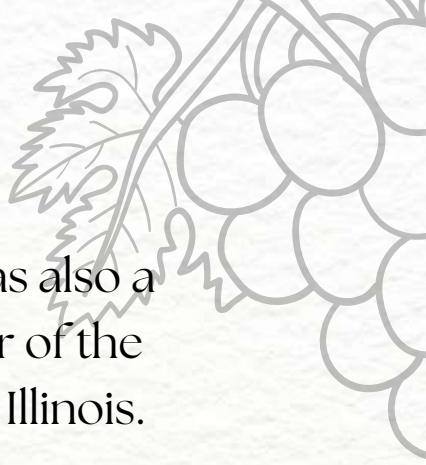

3. The world's largest wine bottle is called "Maximus" and it can hold 130 liters of wine, which is equivalent to 173 standard bottles.

4. Oldest Drinkable Wine:\*\* In 1867, a bottle of wine believed to be from around 325 AD was discovered in a Roman tomb in Germany. It's one of the oldest known bottles of drinkable wine, and it was found alongside a glass beaker and a tin cup.


5. \*\*Venus Bottles:\*\* In the Champagne region of France, some bottles are known as "Venus bottles" because of their curvy shape. These bottles were historically used for rosé Champagne as the shape was thought to better preserve the wine's delicate aromas.





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6. Abraham Lincoln was the only president that was also a licensed bartender. In fact, he was the co-owner of the venue Berry and Lincoln, based in New Salem in Illinois.
  7. In ancient Rome, there was a tradition of using lead to sweeten wine. The acidity of the wine would cause the lead to dissolve into the wine, resulting in a sweet taste and  
Unfortunately, this practice likely led to lead poisoning
  8. Georgia is considered the birthplace of wine in 6,000 BC. It actually hails from China around 7,000 BC. China was fermenting rice and grape juice similar to wine.
  9. During the first five years of Prohibition, California grape growers increased their cultivation by 700%. The grape concentrate was sold with a warning label "After dissolving the brick in a gallon of water, do not place liquid in a jug in a cupboard for 21 days because then it would turn into wine."
  10. France had a cocaine wine. In 1863, Vin Mariani wasn't your average French wine brand. The concoction was made by mixing six milligrams of coca leaves for each ounce of Bordeaux wine. The suggested intake was two to three glasses per day but only one or two for children. The wine was a huge hit and went beyond Paris to London and even to New York. Vin Mariani was a favorite of William McKinley and Ulysses S. Grant, Queen Victoria. Once narcotic laws became stricter in the early 1900s, this wine became illegal.
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11. The world's largest wine consumers per capita are the Vatican City residents, with each resident consuming about 74 liters of wine per year.



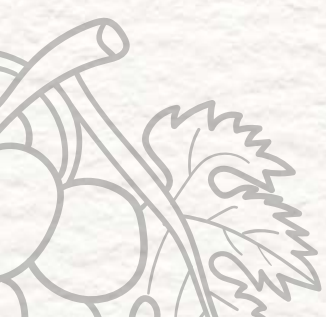
12. Even the name Wine has a unique history Derived from the Proto-Indo-European word “win-o,” which means “friend,” wine has been a cherished companion to humankind for millennia. For at least 8,000 years, this delightful beverage has been intertwined with our history, helping us forge bonds and celebrate life’s special moments.

13. Wine Diamonds Sometimes, wine bottles might develop tiny crystals resembling diamonds. These crystals, called "wine diamonds" or "tartrate crystals," are harmless and often form when the wine is stored at cooler temperatures. They can be a sign of a wine's natural and unfiltered character.



14. Some winemakers choose to age their wines in clay amphorae, which are large, earthenware vessels. This ancient winemaking technique, originating from the country of Georgia, has been revived by modern winemakers seeking to produce wines with a unique and rustic character.





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15. The world's largest wine bottle is called "Maximus" and it can hold 130 liters of wine, which is equivalent to 173 standard bottles
  16. Orange wine is not made from oranges; rather, it's a type of white wine that's made by fermenting white grape juice with the grape skins and seeds. This extended contact with the skin gives the wine an orange or amber color and often results in a more tannic and textured profile
  17. Ice wine is made from grapes that have been left on the vine and frozen. These grapes are often harvested at night to ensure they're at the right temperature. The frozen grapes are then pressed, and the resulting juice is very concentrated, producing a sweet and flavorful wine.
  18. VIETNAM - if you're in the know, ask your waiter for a glass of cobra wine and you will be given a glass of rice wine covered with snake blood that is killed on the spot. It is believed to have medicinal and aphrodisiac properties, but it is risky to drink since the venom could still be active.
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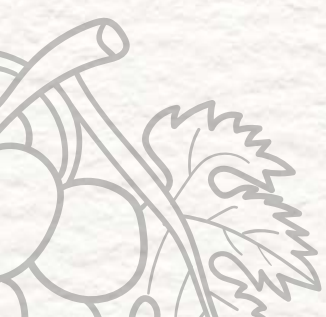


19. SPAIN - In Spain, there's an annual festival called La Batalla del Vino that takes place in the Rioja region. On June 29th, every year thousands of people gather to drench each other with wine using buckets, hoses, water guns, and any other means possible. Some say it dates back to a medieval land dispute between Haro and a neighboring town.

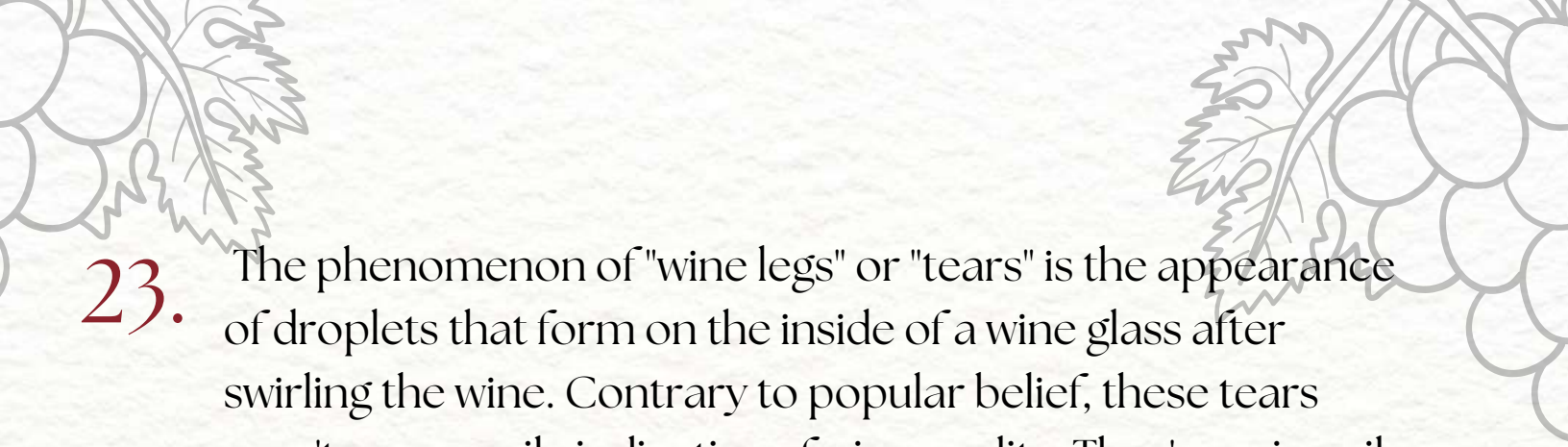
20. . The shape of the wine glass can impact your perception of the wine's aromas and flavors. Different glass shapes are designed to enhance specific characteristics of various types of wines, such as the bouquet of aromas in red wines or the effervescence of Champagne.

21. Cryomaceration: This is a winemaking technique where grapes are frozen before being crushed. The freezing process helps extract more flavor compounds and color from the grape skins, leading to unique and intense wines.

22. Contrary to popular belief, red wines don't necessarily get lighter with age. While some red wines do indeed fade and lose color over time, others can become more vibrant due to chemical changes that occur during aging





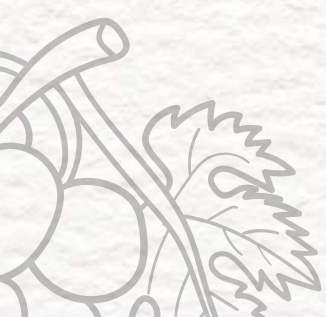


23. The phenomenon of "wine legs" or "tears" is the appearance of droplets that form on the inside of a wine glass after swirling the wine. Contrary to popular belief, these tears aren't necessarily indicative of wine quality. They're primarily caused by the surface tension between the wine and the glass, along with the alcohol content.


24. Champagne owes much of its popularity to the French monarchy. French kings were traditionally crowned in the city of Reims, which is located in the Champagne region. The wine of the region became associated with celebration, and this contributed to the association of Champagne with festive occasions.

25. Italy is the largest wine producer in the world, followed by France and Spain. These countries have a long history of winemaking and diverse wine regions.

26. Champagne Bubbles: Champagne and other sparkling wines get their bubbles from a second fermentation process that occurs in the bottle. The pressure inside a bottle of champagne is roughly three times that of a car tire.







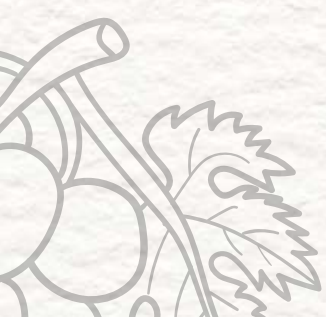
27. 11. The world's largest wine consumers per capita are the Vatican City residents, with each resident consuming about 74 liters of wine per year.

28. The color of wine can vary widely, depending on the grape variety and winemaking process. Red wines get their color from grape skins, while white wines are typically made from the juice of grapes without the skins.

29. While cork stoppers have been the traditional choice for sealing wine bottles, many winemakers now use screw caps. Screw caps are more reliable in preventing spoilage due to cork taint, a musty odor that can affect wine

30. The oldest bottle was discovered in a tomb in present-day Iran and is estimated to be over 7,000 years old

31. The ancient Egyptians were the first to create glass bottles by blowing molten glass into molds. They used these bottles to store perfume, oil, and other liquids.







32. The first wine bottle was invented in the 17th century by a French Benedictine monk named Dom Perignon. Contrary to popular myths, he did not discover the Champagne method for making sparkling wine. He did, however, make some improvements to the winemaking process such as blending grapes, using corks, and producing clear white wines from black grapes. He also tried to prevent the bottles from exploding due to secondary fermentation that creates the bubbles

33. The distinctive shape of champagne bottles with their deep punt (the indentation at the bottom) was said to be influenced by Napoleon Bonaparte. It's believed he wanted Champagne bottles to be stackable in military supply wagons which led to this design.

34. In ancient Rome, women were forbidden to drink wine, and husbands could kill their wives if they caught them drinking it. However, some women would drink wine mixed with perfume to mask the smell







35. Domaine de la Romanee-Conti “Romanee-Conti” 1945: This wine is considered the world’s most expensive wine and comes from a single vineyard in Burgundy<sup>1</sup>. It sold for \$558,000 in 2018 at a Sotheby’s auction. It is a rare and highly rated-wine that has a complex and elegant aroma and flavor



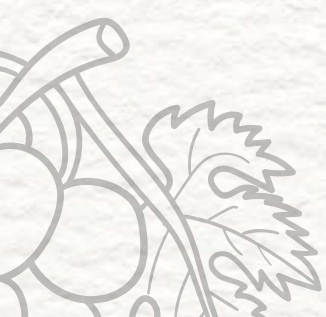
36. In the 17th century, French nobility would spice up their wine and call it "hypocras". Infused with sugar, cinnamon, ginger, and an array of several other herbs, it captivated the palates of the upper class. It was purported to have medicinal qualities which made it sought after among the elite. The exotic spices were hard to come by and, therefore made it integral to the aristocratic lifestyle.

37. In 2010, U.S. surpassed France to become the global leader in wine consumption


38. Following 2009, China experienced a gradual and progressive rise peaking in 2017. Since the pandemic, China's consumption has plunged to nearly half of what it was in 2017.





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39. The reason for toasting with wine is that it originated in ancient Rome, where the host would take the first sip of wine to assure the guests that it was not poisoned. They would also drop a piece of toasted bread into the wine to soften the bitter taste. The toast would absorb some of the sediment and acidity in the wine
  40. Though Portugal pales in total comparison volume to its EU neighbors France and Italy, it has the highest per capita consumption of wine
  41. Europe still ranks as a significant wine consumer, accounting for 50% of the world's total
  42. Out of a total of 16,000 varieties in all, there are over 10,000 varieties of wine grapes in the world.
  43. Some wines are not vegan, because they use animal byproducts like gelatin, egg whites, or fish bladder to filter out impurities.
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44. Sulfites are compounds used to preserve wine and prevent spoilage. While some people might be sensitive to sulfites, they naturally occur in all wines to some extent, and even organic wines contain sulfites, albeit at lower levels than conventional wines

45. Loveblock is a New Zealand winery that has been experimenting with replacing sulfites with green tea. Green tea extract has similar antioxidants as sulfites and can be added to the wine to preserve its freshness

46. In moderation, red wine has been associated with potential health benefits, such as a lower risk of heart disease due to compounds like resveratrol

47. AurumRed Gold: This wine is widely considered the most expensive wine in the world by its producer, Hilario García. It sells for upwards of €25,000 per bottle. It is made from

- Tempranillo grapes that are treated with ozone therapy to prevent diseases and enhance quality. It has a fruity and floral aroma and a smooth and balanced flavor







48. Wine Windows: In Florence, Italy, there are small, discreet windows known as "buchette del vino" that were used during the Renaissance to sell wine. These windows allowed customers to purchase wine without direct contact with the seller, which was especially useful during times of disease outbreaks
49. Thomas Jefferson, the third President of the United States, was an avid wine enthusiast. He attempted to cultivate European grapevines in Virginia with little success. However, his efforts are remembered, and there is a winery in Virginia named after him, Monticello, that produces wine from grapes grown on his estate.
50. There is a Greek god of wine called Dionysus, who was also the god of fertility, madness, and ecstasy. He was worshipped with wild rituals that involved drinking wine, dancing, and tearing animals apart with bare hands

