

VinDel

Salon VinDel The international salon of wines and delicatessen products

In the month of October the traditional Salon VinDel is taking place, an event that is often described as "The most delicious day of the year." The international salon of wine and delicatessen products is housed in Maribor, a University town, whose living symbol is the Old Vine - the oldest vine in the world. The salon takes place once a year. Ever since its premiere performance in 2008, it is held in the Congress Centre of the five-star Hotel Habakkuk at the foot of Pohorje. It is a one day salon event and its aim is to promote wine and delicatessen products and to spread the awareness of their importance. The presentation and the tasting of the products offered by the manufacturers from near and far are taking place in one central location. One hundred and sixty tasting tables are arranged according to the geographical origin. Providers present their goodies and offer them to the visitors for tasting. The most widely represented are the wines from Slovenia and from other countries of the world. Additionally, there are top-quality delicatessen products, such as dry-cured ham, truffles, cheeses, dried and fresh fish, quality oils, Krainer sausages, ham, crackling, spreads, breads, pastries, coffee, water, hand-made chocolates and similar goodies.



There are a lot of additional activities in other separate halls running parallel to the main salon event. One part, which can be called VinDel Academy - College of wine and delicatessen products, includes lectures, guided tastings, thematic workshops and presentations. Its individual sessions are run by the renowned professionals who share their knowledge unselfishly with the participants of the events of the Salon VinDel. The list of speakers includes some famous names, such as: Javier Arauz (a long-time Wine Director of the Spanish Academy), Joseppe Vaccarini (a President of ASPI), Wendy Vallaster (ISG Canada), Erich Kruzler (a famous Austrian wine expert), Edward Reben (10 x consecutive Best Sommelier of The Netherlands), Karmen Parovel (an Italian evaluator of olive oils), Tadeja Vodovnik Plevnik (a specialist at KGZS) and other exceptional local and foreign experts. Most commonly an approach is used that allows the participants to taste immediately all they've heard about in the lectures. Undoubtedly, it is an extremely delicious academy where the flavours, the tasting and the perceptions play a very important role. Education and awareness are also in general the priority tasks of the Institute for Development and Research of Catering and Agricultural Activities SloVino, which is the organiser of the whole Salon VinDel.

The Gala Dinner of the Salon VinDel is a unique experience. Some sort of a review of the salon offers of wine and delicatessen products, presented through a prism of the modern culinary creations, is prepared by the Chefs from Terme Maribor. A marriage between the dishes and the wines, next to the excellent ingredients, performance, ambience and a superior service, has another advantage. The organisers carry it out as a non-commercial promotion of the culinary excellence, which enables an exceptionally low price for the uncompromising quality of the five-star Restaurant in Habakuk. The salon VinDel is, as befits Styria, completed with a wine party. The VinDel After party takes place in the city centre's Wine Bar and Restaurant Rožmarin, just a stone's throw away from the Old Vine, the oldest vine in the world. The Institute SloVino issues two publications on the day of the Salon. A catalogue of the event, with a description of all the providers and products that have been offered for the tasting at the Salon VinDel, is a guide in the choice of the gourmets. The second publication is the bulletin Wine Culinary Trends which you are reading at the moment.

In the past years the Salon VinDel offered a lot of surpluses, both in the selection of the international speakers, guest expert Chefs, as well as in terms of allowing the tastings of some extremely rare items (truffles, caviar, salmon, foie gras, exceptional vintage wines, non-commercial, premiere and magnum bottles and similar goodies). If we dig through the photos of the previous salons on the website www.vindel.si we can find one constant: a satisfaction, which is reflected in the smiles on the faces of the visitors and the exhibitors.

