

ANALYSIS OF THE STATE OF VINE GROWING AND WINE MAKING IN THE REPUBLIC OF UZBEKISTAN

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ABSTARCT:

The volume of grapes produced in Uzbekistan allows not only to cover the needs of the population, but also to carry out export deliveries in significant volumes. The export potential of grapes in Uzbekistan consists of production capabilities, comparative advantages in yield, quality, and price of grapes in foreign markets. This makes Uzbekistan a potentially major supplier of grapes to the markets of developing CIS countries. At the same time, the current situation is characterized by a number of problems, the solution of which will increase the export potential of viticulture and winemaking.

KEYWORDS: grapes, gross volume, yield, winemaking, export potential, competition, raw material base

INTRODUCTION:

Uzbekistan is one of the largest producers of grapes in the world, and in the CIS in terms of the volume of grapes grown, it confidently occupies a leading position. According to FAO, Uzbekistan ranked 18th in the world in terms of vineyard areas in 2016-17, and in terms of gross volumes of grapes harvested in 2017 it

took 17th place in the world. According to the OIE, Uzbekistan ranked 15th in the total volume of grape harvest in 2016, 6th in the collection of table grapes, and 5th in the world for dried grapes.

In 2020, the total area of vineyards amounted to 162.5 thousand hectares, having increased by 19% over 5 years. (In 2014 it was 128.9 thousand hectares). The total vineyard area of wine varieties is 13 720 hectares, or 8.1% of the total vineyard area. The main regions of viticulture are Samarkand (41.2 thousand hectares), Tashkent (20.4 thousand hectares), Surkhandarya (16.8 thousand hectares), Kashkadarya (16.2 thousand hectares), Namangan and Bukhara (14, 1 and 13.9 thousand hectares) of the region.

In 2020, 1,682.7 thousand tons of grapes were harvested in Uzbekistan. Of these, 14.3% (221.8 thousand tons) were exported, 10.8% (159.3 thousand tons) processed by the wine industry, the remaining volumes were domestic consumption and food processing. It is worth noting here that according to the OIE, per capita consumption of table grapes in Uzbekistan is one of the highest in the world.

The development of viticulture is currently receiving increased attention from the state. The adopted programs are aimed at

expanding the area for vineyards, increasing yields and reducing resource costs by introducing modern technologies.

In particular, the Action Strategy for the Development of the Republic of Uzbekistan for the period 2017-2021. the development of intensive horticulture and viticulture is envisaged through the cultivation of high-yielding, early maturing dwarf and semi-dwarf orchards and vineyards on the basis of the introduction of modern agricultural technologies. It is envisaged that annually 10% of the existing low-profit orchards and vineyards (26.4 thousand hectares of orchards and 14.1 thousand hectares of vineyards) will be transferred to intensive methods of modern agricultural technologies. Drip irrigation will be introduced annually on 5.7 thousand hectares of newly created gardens and vineyards. Due to the increase in plantings and the share of high-yielding intensive vineyards and orchards, their yields are expected to increase up to 4 times.

In addition, by the Presidential Decree of 02/05/2019, it is envisaged in 2019-2021 to increase the total area of vineyards of wine varieties suitable for industrial processing to 29 thousand hectares by creating new vineyards on an area of 23.4 thousand hectares, the harvest from which will fully load the current production facilities of the wine industry.

At the same time, there are certain problems that hinder the more effective development of the industry. Among them, the following should be noted. Insufficient development of the raw material base of wine-making products, first of all, the variety and small scale of production of technical grape varieties. Reduction of vineyards of wine varieties and a decrease in their yield, which does not allow to fully load processing capacities for the production of finished wine products with high added value. The problem

of non-compliance with harvesting and delivery technologies is also relevant, which leads to a significant decrease in the quality of wine. The lack of a specialized service for chemical protection of vineyards contributes to the spread of diseases and pests.

The solution of the existing problems in the industry can be facilitated by a more correct professional selection of grape varieties, which will create the best preconditions for obtaining high quality wine products. In this regard, it is necessary to make more extensive use of foreign experience.

It is advisable to use the "concept of precision viticulture", or "precision viticulture", adopted in the practice of the EU and other countries, which consists in a differentiated approach in the cultivation process to the specific natural conditions of each vine growing area. The advantage of using these modern solutions is to reduce the costs of viticulture management by improving the quality and yield of vineyards, process traceability and environmental sustainability while using the rational use of chemical resources.

It also seems advisable to develop organic, environmentally sensitive and sustainable vineyards in the hot arid climatic conditions of the republic.

The country has accumulated sufficient experience in the production of high-quality wine products, which has been repeatedly noted at international exhibitions and fairs. The average annual growth rate of the production of alcoholic beverages in 2011-2017 averaged 8.7% per year. The sales value for this period increased by 52.2%. Meanwhile, the industry is currently facing organizational, structural and systemic problems.

The production capacity of the enterprises in 2017 made it possible to process 200 thousand tons of grapes, per year and produce 3.7 million decaliters of grape wine, 19.9 million decaliters of alcoholic beverages,

118.5 thousand decaliters of cognac, 187.5 thousand decaliters champagne, 9.3 million dal of edible alcohol, but they were not fully used. Thus, the processing of grapes in 2017 amounted to only 45% of the production capacity (or 90.4 thousand tons). In 2018, processing increased to 146 thousand tons. At the same time, the capacity for the production of grape wine was used by 66%, alcoholic beverages by 80.7%, edible alcohol by 76.7%, champagne by 20.4%.

In 2018, the enterprises of Uzsharobsanoat JSC produced 1.8 million decaliters of wine (compared to 2017, there is a decrease in production by 11.1%), 205 thousand decaliters of cognac (an increase of 3.7%), 52 thousand decaliters champagne (down 32%).

Enterprises that are part of Uzsharobsanoat JSC in 2018 exported 53.1 thousand decalitres of wine, which is only 2.8% of the total wine produced in the country. Cognac exported 6.5 thousand decalitres, or 3.2% of the production volume. At the same time, the export of wine materials, cognac alcohol significantly exceeds the export of products with high added value. So in 2018, the export of wine materials amounted to 1.1 million decaliters, and a year earlier, 2 million decaliters. Cognac alcohol was exported in 2018 168 thousand dal.

Also, domestic demand for wine and champagne is not met. According to a questionnaire survey of respondents in relation to the consumption of alcoholic beverages, the consumption of wine in Uzbekistan amounted to 3.8 million decaliters, and the production of grape wine amounted to 2.1 million decaliters (satisfaction of the domestic demand of the population by the enterprises of JSC HC "Uzvinprom-holding" was only 55%), consumption of champagne - 142 thousand decaliters. against the produced - 116 thousand decaliters. (provision by 82%), consumption of

cognac by the population - 151.4 thousand decaliters and cognac production amounted to 170 thousand decaliters. (excess of supply over demand by 12%).

Thus, given that the structure of consumption of alcoholic beverages in the short term, other things being equal, changes slowly, we can expect a growing volume of imports of wine and champagne, due to the untimely coverage of the growing consumption of this product by the population. In this regard, it is highly relevant to conduct a comprehensive study of the domestic alcoholic beverages market and the volume of alcohol consumption by the population.

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