

EU- GIFT Agri Food Week 2026 I EKCU

EUGIFT

The **EU-GIFT Agrifood Week** offers students a hands-on **introduction to the Hungarian agri-food sector** through winery and industry visits, expert presentations and professional discussions.

Students will explore **viticulture and winemaking, geographical indications (GIs), regional food identity and sustainability.** The programme includes visits to wineries, a cooperage and a brewery, as well as sessions on climate adaptation, wine and health, and food pairing.

By connecting academic knowledge with real industry experiences, the week highlights the importance of regional heritage, innovation and sustainability in the **European agri-food sector.**

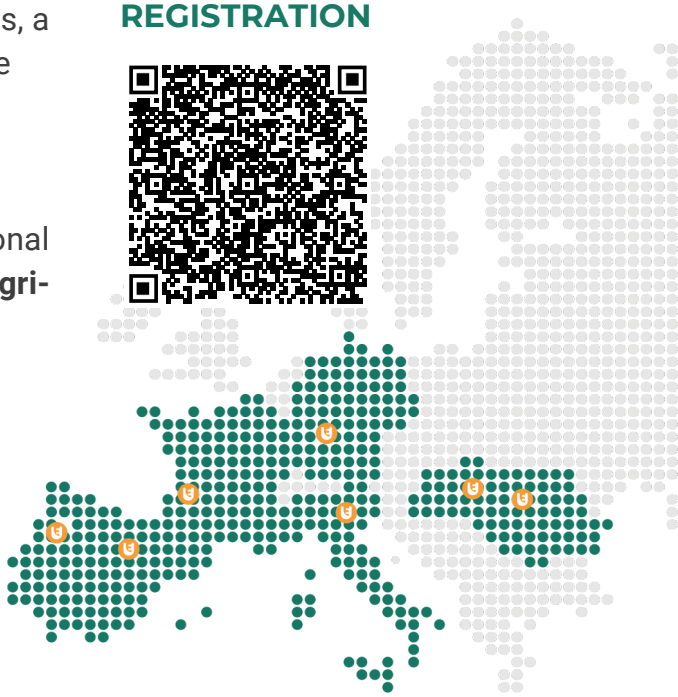
DATES

9–13. November 2026

VENUE AND TIME

Local visits
Eszterházy Károly Catholic University

REGISTRATION



ORGANISED BY

Institute of Viticulture and Enology
Eszterházy Károly Catholic University

UNIVERSITÀ di VERONA · utad UNIVERSIDADE DE TRÁS-OS-MONTES E ALTO DOURO · BORDEAUX SCIENCES AGRO · EGER 1774 ESZTERHÁZY KÁROLY CATHOLIC UNIVERSITY · USAMV · Hochschule Geisenheim University

Programme

Monday, 9 November 2026 | 8:00 am - 12:00 p.m. I Noszvaj

Visit to Thummerer Winery
The visit will primarily focus on exploring viticultural and winemaking technologies and equipment, highlighting their role in vineyard and winery operations. It will also provide a producer's perspective on the production of Geographical Indication (GI) wines, with particular emphasis on **Egri Bikavér and Egri Csillag.**

15:30 - 17:00 pm| EKCU, Faculty of Natural Sciences. Building D, Room 316.

Presentation of Wine and Health
DR. ZOLTÁN BARÓCSI - Associate Professor, Institute of Viticulture and Enology (EKCU)
Registration is necessary (max 40 person).

Tuesday, 10 November 2026 | 8:00 am –17:00 p.m. | Soltvadkert

Visit to Frittmann Winary
The whole day visit will demonstrate **how viticulture and winemaking are adapted to the specific conditions of the Kunság wine region**, providing an opportunity to compare its terroir characteristics and wine styles with those of the Eger wine region. Particular emphasis will be placed on the role of environmental factors in shaping wine characteristics and their importance in geographical indication (GI) protection.

15:30 - 17:00 pm| Eger, Dobó István Castle Museum

Paralell activity - Visit to Local Wine Exhibition
The temporary exhibition at the **Dobó István Castle Museum** presents the history, traditions and significance of viticulture and winemaking in Eger. Visitors can explore the wine region's t**erroirs, grape varieties and the history of Egri Bikavér.** The exhibition features interactive games, archival footage and augmented reality (AR) experiences. It also highlights Eger's present-day wine culture and wine festivals.

Wednesday, 11 November 2026 | 9:00 am - 15:00 p.m. I EKCU, Eger Kőlyuktető

Condefence Visit - Climate-Adaptive Plant Conditioning and Nutrient Management
As part of Agrifood Week, students will attend a **professional conference** organised by **Egerinnovation Kft.,** focusing on **climate-adaptive plant conditioning and nutrient management.** The event provides an opportunity to explore innovative approaches to plant nutrition and climate adaptation, which may play an important role in the sustainable production of grapes for Geographical Indication (GI) wines. **Meeting and discussion with stakeholders.**

Participation is free of charge for students.

The conference programme is available at the following link:
https://kfk.uni-eszterhazy.hu/cms/tartalom/megtekint/klimaadaptiv-novenykondicionalas-es-tapanyaggazdalkodas

15:30 - 17:00 p.m. I EKCU, Faculty of Economics Building B, Room 119

Presentation of Cheese and Wine - Feeling Fine
DR. ZSUZSANNA BENE - Associate Professor, Institute of Viticulture and Enology (EKCU)
Registration is necessary (max 40 person).

Programme

Thursday, 12 November 2026 | 8:00 am - 17:30 p.m. I Budapest, Jászapáti/Jászberény

Visit to Kádár Hungary Kft.
During the visit to the cooperage, students will gain a comprehensive understanding of **how the origin of oak wood, barrel design, and toasting levels influence wine ageing, sensory characteristics, and barrel selection.** Particular attention will be paid to the importance of these factors in the production of Geographical Indication (GI) wines, especially in preserving their regional identity, distinctive sensory characteristics, and typical wine styles.

Visit to Guri Brewery
During the brewery visit, students will gain insight into raw material processing, fermentation, technological process control, and product positioning through the example of another fermented beverage.

Friday, 13 November 2026 | 8:00 am - 13:00 p.m. I Feldebrő–Verpelét

Visit to Hárs Winery and Petrény Winery
The Feldebrő–Verpelét visit will introduce students to the **specific terroir characteristics and winemaking practices** of **one of the distinct subregions of the Eger wine region.** This area is known for its particular environmental conditions and characteristic wine styles, providing students with an opportunity to explore and compare the diversity of terroirs and wine styles within the Eger wine region.