



## STAGES OF HISTORICAL DEVELOPMENT OF THE FIELD OF VITICULTURE AND PREPARATION OF GRAPE PRODUCTS IN THE TURKESTAN REGION

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### ABOUT ARTICLE

**Key words:** Turkestan, Zharko'ton, Zhang Sian, Rizamat Musamuhamedov, grapes, viticulture, Husayni, Charos, Doroyi, raisins, wine.

**Abstract:** In this article, the stages of the historical development of viticulture and production of grape products in Turkestan are covered based on sources and researches.

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### INTRODUCTION

Grapes are an expensive subtropical plant and are considered one of the most profitable branches of horticulture. Uzbekistan also has its own historical development stages and rich experience in the development of this industry. As Rizamat ota Musamuhamedov, an agronomist who served in Uzbekistan, noted: "Gardening is a profession that Uzbeks love and inherit from their ancestors. We opened our eyes and saw grapes, apples and other fruits. Our mothers used to hang our swings on the branches and fruit trees. When we cried, they sucked a grape seed instead of a pacifier. So, fruit growing is ingrained in our blood" (Mirzaev M.M., Sobirov M.Q, 1980).

In fact, our ancestors have been engaged in viticulture and the preparation of grape products since time immemorial and have a unique historical experience in this regard. Grapes are widely planted in almost all regions of our country, especially in Tashkent, Fergana and Samarkand regions, as well as in the Zarafshan Valley, Kashkadarya, and on the right and left banks of the Amudarya. Various varieties of table grapes grown in our country, as well as products made from grapes such as raisins, molasses and musallas, are known and popular not only in the country, but also in the markets of neighboring Eastern countries. Since ancient times, along with apricots, blackberries, apples, pears, cherries, pistachios, almonds, walnuts and other types of horticulture, valuable local varieties of fruit crops such as grapes have been cultivated.

### METHODS

According to the results of geopaleontological and ampilographic studies, methods of growing grapes and making wine from grapes existed in Central Asia even 6,000 years ago. There are a number of

archaeological materials, as well as written sources, on the history of the ancient period of viticulture of Uzbekistan. In particular, as a result of archaeological research, traces of two holy drink preparation workshops and their storage warehouses were found in the farm part of the Jarkoton temple of the Bronze Age. In the middle of the slightly lowered corner of the room, a hum was placed up to the neck, and at the bottom of the hum, some kind of blackened and solidified liquid cargo, grape seeds and the remains of linden seeds were found (Askarov A, 2015). In fact, even in the ancient leather pages of the Zoroastrian holy book "Avesta" special importance is attached to the blessings of material life (including livestock breeding, irrigated farming, entrepreneurship, and viticulture). Winemaking was considered a noble business, of course, drinking wine was not forbidden and it was considered a necessary food for all ceremonial occasions. The use of wine was not limited to the rituals of Zoroastrianism, which prevailed at that time (Slutsky I.M., 1897).

## DISCUSSION

Even during the reign of the Iranian Achaemenids and Greek-Macedonians, viticulture and the production of various beverages developed in Central Asia, especially in this regard, the Ferghana Valley had a special place. Sources testify that there were large vineyards of large feudal lords, who, along with growing grapes, made drinks from the harvest of grapes and knew how to store this drink for many years.

Especially in ancient Greek sources and religious legends, wine appears a lot. Dionysus, the main hero of Greek mythology, is depicted with his hair hanging down like a head of grapes and a crown of vines on his head, holding a bowl (in Greek "phial", "pial" or "piol") close to his lips. Romans and Phoenicians mainly drank wine during the festivals honoring their gods, and it took on the color of a religious drink. According to archaeologists, the word "bowl" which is widely used in the everyday life of the Uzbek people, and the vessel, actually came from the Greek language in the III-II centuries BC, and such vessels as the bowl, amphora-kushkulok and mustakhara were used during the military campaigns of Alexander the Great in Central Asia. as a result, it is explained by the combination of Greek and local traditions (Rtveladze E.V, // <http://fati.uz>site/>).

According to ancient written sources, the inhabitants of Central Asia under the control of the Parthian kingdom cultivated vineyards and made wine in addition to agriculture. In particular, according to the written documents found as a result of archaeological excavations at the city of Nisa, each satrapy had farms related to various fields, and they paid tribute to the king's treasury in a certain amount and in various forms. For example, grape growing farms sent wine to the capital as a tax. The wine product was stored in large tanks, their total volume was more than half a million liters. It is worth noting that the written documents found in these wine warehouses contain valuable information about the size of the wine, the name of the place where the grapes were grown, the type of wine, the name of the person who brought it, and the position (Azamat Ziya (2000).

In ancient times and the early Middle Ages, the cultivation of grapes and grape products was very advanced in Turkestan. According to the researcher A. Khojayev, one of the plants brought from Turkestan to China was a vine, and the other one was a clover. BC In 126, when the Chinese ambassador Zhang Xiang came to Fergana, he got acquainted with the drink-musallas made from grapes and its water. The Chinese ambassador must have been liked by musallahs, who, on his way back to Chan'an, told the Chinese Hoque that the grapes grown in U Di Fergana had a sweet taste and healing properties, especially since musallahs made from it were also good for human health. He also presented Di with a branch of raisins and Vine that he brought with him. After he tasted the taste of Di raisins, the

ambassador ordered the grape branch he had brought with him to be planted immediately in the garden next to the palace. After that, the Vine began to be grown in China (Khojaev A, 2007).

N. from researchers on the stages of historical development of viticulture in the country in later periods. Ya. Bichurin notes that in the first half of the 7th century in Eastern Turkestan there were vineyards in one of the places founded by the Samarkand people, that is, in the center of the city, and this city itself was called the "grape city". During archaeological excavations at the Tali Barzu settlement near Samarkand, grape seeds were found in a layer dating back to the 8th century, as well as in the Fortress of Chiliktepa (5th - 7th centuries). Similar archaeological sources suggest that the method of representing the vine branch in fine and Applied Art in the 5th - 7th centuries was also a favorite subject. For example, in Afrosiab (Samarkand), in the 7th - 8th centuries, it was noted that the artist gracefully decorated the wall of the palace of one of the rulers of Sugdyona with vine branches and grape heads (Yusupov X.S., Akchurin R.K., Tashkenboev A.X, 2001).

In the 8th century, Central Asia was conquered by the Arab conquerors, and Caliphate rule was established here. As a result of the Arab conquest, the prosperous towns and villages of Movarounnahr were greatly affected. But soon, as a result of the hard work of the local population, the life of the country began to take its toll again, and cities and villages began to flourish.

In this regard, Arab geographer scientists and tourists recorded valuable information in their works and diaries. For example, the Arab tourist scientist Ibn Hawqal noted that the surroundings of Bukhara and Samarkand from the cities of Movarounnahr are surrounded by lush, beautiful and lush gardens. Fergana, ash-Shosh, Ustrushona and the entire Movarounnahr are so abundant with thick-grown trees, abundant fruit and successive pastures that it is not like in any other country. In the Fergana mountains there are nuts, apples and all fruits, roses, violets and various varieties of basil, as well as grapes, he noted (Ibn Hawqal, 2011).

Because of the expansion of international communication during the years of the reign of the Arab Caliphate, new, fertile and resistant varieties of grapes have been brought to Central Asia, such as toyifi from Arabia, kalanjari from India, shiver from Afghanistan, Kabulistoni, Balkhi, Bakhtiari from Iran, Doroyi and many others, and most of them remain to this day (Yusupov X.S., Akchurin R.K., Tashkenboev A.X, 2001).

In the era of the Somonites, grain growing, policing, horticulture, and vegetable growing also flourished in the serunum oases of Central Asia. In particular, in Jizzakh oasis, one of the important regions of the country, agriculture, horticulture and handicrafts have developed significantly, vegetable oil is made from flax and sesame, and consumer products such as raisins, molasses, vinegar and musallas are made from grapes. .

As a result of the Mongol invasion of Central Asia in the 13th century, the conquered lands turned into ruins, which, in turn, led to the crisis of viticulture, as well as all branches of agriculture. Nevertheless, in the later periods of the Mongol rule, viticulture, like other fields, began to recover. In this regard, the information given in the diaries of the great Venetian traveler Marco Polo states: "Samarkand, Bukhara and other cities have wonderful areas decorated with gardens and vineyards, and I had to drink the wine of the local people. This wine, which has been stored for several decades, surprised me with its high quality, I had never been lucky enough to drink it before" (<https://uzwine.uz>).

In the 14th and 15th centuries, during the reign of our great grandfather Amir Temur and his successors, all areas of the kingdom were beautified, the central city and its surrounding gardens, including vineyards, were restored and the industry flourished.

There is a simple truth for all times: man is fed by the earth. Amir Temur was able to raise this simple fact to the level of a state issue. According to Sharafuddin Ali Yazdi's testimony, "He (Amir Temur), who was extremely disappointed in the path of the development and enlightenment of the world, did not see any piece of land suitable for development going to waste." Following this rule, he carried out important activities such as water extraction, beautification, opening of new lands, and the establishment of gardens in Movarounnahr, Khorasan and other countries. Mirishkor farmers and gardeners knew how to grow crops and store them for a long time. For example, figs, melons, gourds, raisins and many other dry fruits decorate market stalls and houses all year round, especially in cold seasons, and are sold abroad (Azamat Ziya, 2000).

In this regard, Zahiriddin Muhammad Babur's "Baburnoma" contains valuable information. In particular, in this work of the author, it is said about Jizzakh, which is one of the important regions of the country: "After late prayer, we went down to Ilonotdi, killed a horse, grilled the meat, made kebabs, and rode off after resting the horse for a while. Early in the morning, we arrived at the city of Haliliya (now the territory of Kaliya fortress). Dizak was brought from Khaliliya, and Tahir, the son of Hafiz Muhammadbek, was a widower in Dizak. "Fat meats and small meats are cheap, sweet melons and good grapes are prosperous... and we have come to cheapness and safety" (Zahiriddin Muhammad Babur, 2002).

During the following centuries, in the independent states (Khiva, Bukhara, Kokand khanates), especially during the Ashtarkhanid period, the political, economic and cultural spheres of Movarounnahr faced a crisis. Internecine wars and attacks by foreign invaders destroyed the economic life of the country. Water facilities were neglected, and many cultivated lands became unusable. This caused serious consequences in the economic and social life of the country (Murtazaeva R.H. et al. (2003).

In addition, there is an increase in religious fanaticism in the social and political life of the state, as in the times of the Arab caliphate, it is forbidden to prepare and consume may, musallas, and other such intoxicating drinks made from grapes in accordance with the requirements of Islam, which is the main ideology of the khanates. Therefore, during this period, only the varieties of grapes used for food and raisin were left in the country, and the varieties of grapes used for making may and similar drinks in the vineyards were destroyed.

## CONCLUSION

Thus, viticulture in the Turkestan region has its own historical stage of development, and the ancient peoples of Central Asia, the Sugdians, Bactrians and Parthians, have been engaged in viticulture and the preparation of various drinks from time immemorial. From the time of the rule of the Russian Empire, new varieties of grapes were brought to the country from abroad, and as a result of the use of new techniques and technologies used in viticulture, viticulture was raised to an industrial level.

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