Romanian trout farms and wineries - successful touristic attractions

Elena Bogan¹, Mihaela Ioana Iamandei²

¹University of Bucharest, Faculty of Geography, Romania, ²The Publishing House of the Romanian Academy

E-mail: elena.bogan@yahoo.com; E-mail: iamandeimihaela76@yahoo.com

Abstract

In Romania, the fish consumption has greatly decreased in the last 25 years. Nowadays per capita consumption of fish is 5 kg a year in comparison with 1989 when it was 10 kg. People who enjoy eating fish can choose free-living species or deriving from aquaculture. Due to overfishing and pollution, the free-living fish population has declined while aquaculture has increased and has become a very productive economic activity to the benefit of the Romanian consumers. Currently in Romania there are 1,100 societies managing farms and fish hatcheries which breed numerous species of fish: goldfish (Carrasius auratus), carp (Cyprinus carpio), chub (Leuciscus cephalus), barbel (Barbus Barbus), bream (Abramis Brama), huchen / Danube salmon (Hucho Hucho) and trout - Rainbow trout (Oncorhyncus mykiss), brook trout (Salvelinus fontinalis), and indigenous trout (Salmo trutta fario). The most numerous Romanian trout farms are in Transylvania, especially in the mountain regions. The fish meat is an important source of protein, being preferred for the delicate texture and sweet meat. Romanians like fresh or smoked fish, rarely frozen or canned. The article also discusses the tight connection between fish - in particular the trout - and wines in the Romanian gastronomy as touristic attractions.

Key words  aquaculture, trout farms, gastronomic tourism, The “Carpathian Delta”, fishing business, wineries, wine culture

DOI: 10.6007/IJAREG/v3-i1/2205 URL: http://dx.doi.org/10.6007/IJAREG/v3-i1/2205

Introduction

The current study is an analysis of the activity of trout breeding in aquaculture system in Romania. In the second part, I analyzed the situation of the vineyards in Romania, taking into account the historical areas, with a focus on the white wines of Transylvania. Both analyses are tightly connected to tourism, which is driven by anthropogenic objectives related to trout farms, vineyards and wineries. Some researchers consider that trout and in general fish raised in captivity tend to degrade, as the DNA modifies because of the conditions of feeding and growing (Roston Brittany, 2016). Yet, aquaculture is perceived more and more as a beneficial economic activity both for consumers and especially as regards the environmental impact, less affected due to this complementary system. Moreover, it generates jobs and monez for the state budger. The recreational use of rainbow trout stocking 80,271.7 dollars as regards the created jobs (US Fish&Wildlife Service, 2005). Thus, the investments in this sector are, especially after 2010, more and more important. In Romania it is estimated that the production will double up to 2020. This country joins hence the European trend of the Western countries which produce and consume salmon products, like Great Britain, France, Spain and Italy. In Europe, the production in aquaculture was established between 2005 and 2010, from 1.2 and 1.4 tons and increased after this date, being based on the breeding of two four big species: mussels, trout, salmon and oysters (Market study for the fishing sector in Romania in European context, 2014).

Material and methods

This analysis is based on the information found in the Registry RUA/RAR (ANPA, 2015), which includes all the companies with activities in aquaculture and data relating to the place of registration of their work, the place of actual activity, the type of activity in the aquaculture field, the situation of the licenses and authorizations required by law. These are the environmental license and the authorization for water management, which are mandatory, together with the business license. The data were extracted from this register of the companies active in trout breeding field. A quantitative analysis was made
according to the historic areas of Romania. Going into detail, it was chosen as a case study one of the most prolific companies in this field – Doripesco in Transylvania. Data were collected during an interview with the owners of that company (family Chiuzbășan – mother, father, and son – as this is a family business) on the occasion of the World Exhibition Phishing & Hunting held in Bucharest, February 12-16, 2016. The data provided during this interview and later led to the configuration of the case study regarding the trout farms of Doripesco, one of the largest businesses in the field of fisheries and tourism in Romania. As concerns wines, the analysis on regions of the main vineyards and their classification is based on more studies of one of the most Romanian oenologists, Cotea V.D.

Results and discussion

Governmental fish recipes

The Romanians’ fish consumption has greatly decreased in the last 25 years. This is quite paradoxically because after the Revolution of 1989, every year, in addition to imports and fish production in indigenous natural environments, aquaculture has greatly developed, hatcheries have multiplied, and the quantity of fish has increased.

According to studies carried out by the Romanian Government, fish consumption has dropped, so that in 2008 a Romanian consumed only 4 kilograms of fish per year, and statistics have remained stable or even decreased as the purchasing power decreased, as happened in 2011: -3 kg/capita (Ministry of Agriculture, 2015). The Romanians are on the last place in EU as regards consumption of fish, surpassed even by the Bulgarians who consume seven kilograms of fish/year. Even if they are aware of the health benefits of fish meat – high content of Omega 3, low fat – the Romanians continue to place the fish on the third place in their top preferences after pork and chicken. Fish has become almost a delicacy, being consumed mainly on holidays, in detoxification or slimming diets, and especially by people over 40 years (Figure 1A and Figure 1B).

Figure 1A – The Romanian Government edited an organizer with fish recipes and advice meant to increase the fish consumption; 1B – Salt crusted fish and fish coconut – examples of recipes from the government – edited 2016 organizer meant to increase the fish consumption

The European Commission recommends, however, that by 2030, fish consumption should reach 24 kg per capita in the EU. The authorities in Bucharest had to find solutions for making fish – especially the local one – more popular for children and young people, through a program designed to attract more and more consumers and increase sales. The target is set to at least 9 kilograms of fish/capita, the main aims being the population health, but also attracting money to budget. The campaign meant to promote fish within the POP 2007 – 2013 programme (Operational Programme for Fisheries), extended also in 2015, was very active, even aggressive in the advertising sense: popularization of recipes based on fish, from traditional to international ones, on special websites and through links connected to them; displaying images of well-known Romanian public figures – who declared themselves as fish consumers – on window shops and inside the shops, on various office products for the general public (especially office organizers distributed freely at sale points). Yet, the very high prices, even under fierce domestic and foreign competition, still remain psychological and physical barriers for the potential beneficiaries.
Fish, recommended also by Church

The Romanian fish consumption is closely related to the Orthodox and Catholic Lent. For hundreds of years, on the Romanian territories people have been complying with the religious traditions regarding the days when fish is allowed, specified in the calendars distributed by churches. During Lent, pork, chicken and other type of meat, and the dairy products should not be consumed. However, on specific days, fish can be consumed (Ghinoiu I., 2008). Even if imported fish and fishery products prevail on the market, Romanians consume especially autochthonous species – carp, goldfish, pike, Danube mackerel, turbot, catfish, and marine species such as mackerel, herring, sprat and cod. Trout is a delicacy consumed mainly on holidays and during the vacations in the mountains when it becomes a part of the fun. In some areas, like Moldova or localities along the Danube, up the Danube Delta, there is higher general consumption of fish, fish eggs, and crayfish, clams, and snails. However, the latter are poorly exploited, and in aquaculture they are virtually non-existent (Romanian Ministry of Agriculture, 2014). The fish eggs can be found already prepared in stores across the country, along with various pickled and canned types.

The trout – the Carpathians’ salmon

Fresh trout is consumed in the mountain areas, while in the cities it is rarer, being preferred the commercialization of smoked trout, with different flavors, under various brands – some of which have received European recognition and certification.

In big cities, its main competitor is the imported aquaculture salmon, which, however, has a major drawback as its price is even three times higher than the Romanian "salmon". The mangers of the trout farms have specialized up to the point of producing trout with preferred sizes, adequate for a single portion. In trout farms clients can choose the right size and trout can be grilled in the restaurants built nearby. In more and more places, the two businesses – tourism, respectively, fishery – go hand in hand in a productive and beneficial manner. The trout farms are integrated in the landscape and tourists can thus fish directly from the ponds, in a more comfortable way.

The financial benefits are higher in this case for their hosts. This is a trend both in itinerant tourism and in recreation tourism, which involves several days of accommodation. Therefore, trout farms offer diversity in tourism in places with tradition, known before 1989, and in other areas and not necessarily in the mountains, even though these areas display the necessary water quality for trout. To grow in good conditions, the trout needs cold, clear, well oxygenated water streams (ideally from mountain springs), and stones and places to hide. The pools should be sloped, and water should flow continuously and should be close to the natural environment preferred by the trout. Trout ponds are arranged by age groups trout so that the investments are very high – around tens of thousands of euros. However, as in all areas involving fishing – maritime or continental – aquaculture (implicitly trout breeding) is affected by pollution. Other major problems are the great dependence on imported fish, the inadequate spaces, the old equipment, the insufficiently trained staff, the unfair competition, and the poor market promotion (according Ministry of Agriculture, National Strategy for The Fishing Economic Sector, 2014-2020).

The trout boom – in five years

Aquaculture and especially trout farms are traditional economic activities in Romania. Before 1989, the trout breeding was the prerogative of the main manager of the forests (Romsilva) and of the associations of professional hunters and fishermen of AGVPS national network (General Association of Sport Hunters and Fishermen/GASHF). Fish hatcheries belonged to the fishing stocks managed by the two authorities and were subsidized by state.

Until 2005, the trout production was insignificant, representing only 15% together with that of zander, pike, perch, catfish and sturgeon, most of 85% being autochthonous and Asian Cyprinid species. In 2011, the trout production reached 20%, without zander, pike, perch, catfish and sturgeon, which were only 3.19%. The trout overpassed the crucian, 12.56%, but the first two places are still held by the Asian Cyprinid species with 32%, and by the Romanian carp – 31.80% (The National Strategy of the Fishing Sector, 2014-2020). As regards the trout production in tons, this reached, from 123 tons in 2006, to 1,106 tons in...
2013. The threshold of 1000 tons was reached and maintained in 2007 (The Multianual Strategic Plan for Aquaculture, 2014-2020). Half of this production is done through the farms managed by Romsilva, which aim also at populating the mountain waters with autochthonous trout. In 2014, Romsilva produced, through the 44 salmon farms (hatcheries and farms) 600 tons of trout for consumption in Romania, as well as 3 mil. items of parrs for the population of the mountain waters (Ibidem).

After 1990, the trout breeding has developed intensively in aquaculture system and capitalized from the economic and touristic viewpoints, in parallel with the species living freely in cold mountain waters. Year by year, the number of companies that have the object of trout breeding increased, exceeding 360 in 2015, and the conditions for obtaining licenses and authorizations were tightened. In comparison with 2014 the number of aquaculture companies doubled, reaching 1,105, but not all of them have all the necessary licenses.

According RRA (Romanian Register of Aquaculture), only 137 trout farms had all the necessary papers, while a total of 236 had expired license, the environmental authorization was missing or expired, the water management authorization missing or expired or were even excluded from RUA for various reasons.

According to the same source, the most problems of the trout farms were registered during the economic crisis, on the two periods (2007-2010 and 2011-2013), and regarded documents – expired and not renewed license, missing environmental and water management authorizations – as well as RUA exclusions and termination of the activity. On the other hand, of the over 360 trout farms, more than 160 have been registered since 2010, which shows an increase in this activity in the past five years in Romania. An explanation for this phenomenon is closely connected with the takeover of the management of many fishing stocks from AGVPS/GASHF by ANPA/NAFA (National Agency for Fishing and Aquaculture) and companies that invested further in this sector, starting with 2009-2010.

In the last 5 years, ANPA/NAFA has strengthened its position as the main authority regulating the conditions for breeding and capitalizing fish in aquaculture regime. The money comes also from the state budget and especially from private funds and EU funds. According to the Minister of Agriculture, over 50% of the funds invested in aquaculture come from the EU common budget dedicated to this sector. In 2014, 68% of the total fish production of Romania derived from Aquaculture – 87% Cyprinids and 13% other species, mainly trout. The Ministry of Agriculture estimated that the fish production in Aquaculture will increase with 10,000 tons until 2020.

**Transylvania - number one in trout farms**

The distribution by areas of the nearly 140 companies producing trout aquaculture system that works with all papers in order, show an intense activity of trout especially in the Carpathian Mountains (Table no. 1; Figures 2 and 3).

**Table no. 1 – Distribution areas of the trout farms having all the necessary legal documents (2015)**

<table>
<thead>
<tr>
<th>No.</th>
<th>Transylvania</th>
<th>Moldova</th>
<th>Banat, Crişana, Maramureş</th>
<th>Muntenia, Oltenia</th>
<th>Dobrudja</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Alba -2</td>
<td>Bacău - 5</td>
<td>Bihor - 17</td>
<td>Argeş - 15</td>
<td>Constanţa -2</td>
</tr>
<tr>
<td>2</td>
<td>Bistriţa Năsăud - 5</td>
<td>Neamţ - 1</td>
<td>Caraş Severin -1</td>
<td>Dâmboviţa -2</td>
<td>Tulcea -1</td>
</tr>
<tr>
<td>3</td>
<td>Braşov - 19</td>
<td>Suceava - 11</td>
<td>Satu Mare - 1</td>
<td>Gorj - 3</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Cluj-1</td>
<td>Vrancea -2</td>
<td>Timişoara -5</td>
<td>Mehedinti -2</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Covasna -3</td>
<td>Maramureş -13</td>
<td>Prahova -3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Harghita -2</td>
<td></td>
<td>Vâlcea -1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Hunedoara - 8</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Mureş - 4</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Sălaj - 2</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Sibiu - 6</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>52</strong></td>
<td><strong>19</strong></td>
<td><strong>37</strong></td>
<td><strong>26</strong></td>
<td><strong>3</strong></td>
</tr>
</tbody>
</table>
According to RUA (RRA/Romanian Register of Aquaculture) of ANPA (NAFA/National Agency for Fishing and Aquaculture)

Figure 2. The Trout farms/areas share in Romania

As it can be noted, the trout breeding has the largest share in Transylvania (38 %), followed by Banat, Crişana and Maramureș (27 %). The area of Muntenia, Oltenia is ranked third with 19 %, followed by Moldova with 14 %. Dobrudja has the fewest trout farms with only 2%.

In top 10 from the point of view of the number of trout farms are the counties of Braşov (19 trout farms), Bihor (17), Argeş (15), Maramureş (13), Suceava (11), Hunedoara (8), Sibiu (6), Bistriţa Năsăud, Satu Mare, Bacău (5 each), Mureş (4), Covasna, Gorj and Prahova (3 each).

Some information on trout

Rainbow trout (Oncorhyncus mykiss), brook trout (Salvelinus fontinalis), and indigenous trout (Salmo trutta fario) (Figure 4) are fish species of cold, clear water, with continuous flow, preferably in streams. Trout spawns differently depending on the species, season, and type of water. The rainbow trout reproduces in spring, in March-April, but in the trout farms with spring water the trout spawning is in late January. The brook trout spawns from August to November, and the autochthonous trout between October and December (Allard T., 2015).

The indigenous trout is prevailing in the Carpathian mountain rivers and also in the romanian fishing farms. In Romania, the trout farms have an average size a little smaller than a standard football field. Some are supplied with water directly from Carpathian sources, which is the ideal situation. Generally, in Romania the farms are located in Carpathian and sub-Carpathian zones where the water
sources are clear, very good oxygenated (over 6% oxygen per one litre of water) and with 16 to 18 degrees Celsius recommended temperature. For a classical farm, the water flow must be between 500-1000 l/sec/ha (apud www.acviatex.ro). In other situations, when the investors in this type of fish farms don’t have access to natural springs, they can use two methods for growing trout – recycled water systems or floating cages. The water quality must be the same offered by the natural habitat of the trout.

**Figure 4. The Indigenous Trout** (*Salmo trutta fario*)

**Fishing legislation – pro-environmental**

An important aspect of this industry is represented by the conditions of storage, conservation and distribution of fish. And this was strictly regulated under the project of the Romanian Government regarding *Law of Aquaculture and Fisheries in 2014*, concerning the administration and management of the entire fish heritage of Romania. The legislation encourages the development of aquaculture, but combats practices of proliferation of fishery products harmful to human health and environment. Small entrepreneurs who apply the law correctly in the aquaculture field stand out on the market and make profit, especially if they are connected to touristic activities or to big store chains with great sales. One of the most important conditions imposed by law is related to the methods of storage and transport in the best conditions of food safety for fish and fishery products.

**“Eat what you fish” – a touristic trend**

In Romania, be it for transit tourism, weekend tourism, longer vacations or business meetings, it is also practiced intensely the gastronomic tourism, which completes the tourists’ leisure activities by rich menus – traditional but especially international ones.

For the tourists who do not necessarily love fishing, a special trend has developed in the last five years: “eat what you fish” or “eat what you see and wish”. The fact that they can themselves choose and catch the desired fish in the neighbourhood of the restaurants constitutes a growing attraction for tourists and visitors. Yet, fishing rules and prohibitions still apply here. It is prohibited to fish by electric shock, staking, shooting or other violent means (according to the project of the Romanian Government regarding Fisheries law, 2014).

**Traditional ways of preserving and preparation**

In general, the Romanians preserve the fish traditionally by several methods: drying, salting, brining, smoking, frying and pickling (apud Vlăduţiu I., Map, 2008). Drying, smoking and salting are practiced widely in Oltenia, Muntenia and Dobrudja, especially in the localities along the Danube River. The same methods are applied in Moldova, particularly in the localities along the Prut. In Transylvania and Maramureş, smoking is preferred, but also drying and salting. In Banat and Crişana, drying and salting are practiced more.

According to studies done all over the country by cultural anthropologists from the Romanian Academy, the traditional methods of preparation for fish (Figure 5), crayfish, clams, snails include: spitting (on fire, on the grill, with brine, in spit – roasted or spitted, on heated stones, in various leaves), baking (with vegetables or stuffed fish), boiling (broths, soups, dishes, stews), frying (in various oils, with different crusts – among which the most common is corn or flour), thermal processing under the form of traditional
Romanian dishes (stuffed cabbage, aspic, fried or boiled meatballs, peppers or other vegetables stuffed with rice and fish), salads – boiled or canned fish in different types of salads or fish egg salads (apud Moraru Georgeta, 2008).

Trout is usually preferred grilled, baked with vegetables, or fried, accompanied by side dishes and salads. The smoked trout with various flavours is considered a delicacy, being eaten at every meal as hors d’oeuvre or at any time of the day in sandwiches.

![Figure 5. The Romanian Trout – traditional ways of preparation](image)

**Case study: “The Carpathian Delta” – Doripesco**

Doripesco – *The Carpathian Delta* is a family business, one of the most developed in Romania, having primarily an interconnected system of production, processing and marketing of fish. In this system, the business head, the engineer Dorin Chizbășan integrated and tourism-related activities - culinary ones in three restaurants in Transylvania, sport fishing with national and international competitions, photo hunting and bird watching in the Carpathians and the Carpathian Delta - Doripesco. This is a protected natural area, Natura 2000 and Ramsar site, comprising 415 ha of water, reeds, waterways, streams, marshes, and wet meadows, where there were identified more than 200 wild birds, many of them being internationally protected.

Doripesco has a house resort with a restaurant at Poiana Râșnoavei between Predeal and Brașov, Casa Păstrăvarului (Figures 6, 7 and 8) in Târgu Mureș and Doripesco House Resort between Brașov and Târgu Mureș.

![Source: Doripesco DataBases, 2016](image)
Doripesco trout farm - Carpathian Delta is located in a natural framework that belongs to the eastern branch of Țara Bârsei Depression, on the left bank of the Olt River, at the outskirts of Harman.

Doripesco Representatives exclusively specified for this study the following:

"The trout farm operates in closed circuit and aims at the incubation of eggs and growth of fifies and parrs in sheds, the intensive growth in sheds and in exterior concrete pools. The embryonated eggs are deposited in incubators and remain there until hatching and yolk sac absorption. At that time we will proceed to make rarer the fries by transferring them in intensive indoor farming pools until they reach the weight of 10-15 grams, when they are transferred to the outdoor concrete pools. There they will develop until about 250-300 grams (optimal weight for consumption). The production capacity is about 80 tons/year."

The tourists and the visitors can choose on their own the Doripesco products they wish to buy or consume.

As regards selling, the best sold product was the live fresh trout 74 tons in 2015.

The bestseller product is the smoked trout (52,000 items) sold in the hypermarket networks all over the country, followed by the Transylvanian smoked trout which registered 24,398 sold items.

As regards the specialties made from trout, the first place is occupied by the trout stew (6,793 sold items), followed by trout vinaigrette (2,377 items), the trout fillet in olive sauce (1,919 items), and among the last products launched on the market are the saute of trout with spinach (879 items), and hors d’oeuvre of trout with almonds (500 items) (according Doripesco Economics Database, 2016)

Doripesco has 7 products which were certified as traditional, done according to recipes Țara Bârsei, all under Doripesco - Carpathian Delta brand: 1. Carp roe salad, 2. Transylvanian roe salad, 3. Smoked trout, 4. Transylvanian trout, 5. Spicy Transylvanian trout, 6. Fisherman’s pastrami, 7. Fisherman’s baton.

Doripesco is also known for the products based on bighead carp, the best-selling form being the smoked one in hardwood (beech), but also pike, mackerel, crucian carp. The product offer is tailored to consumers’ requirements based on Romanian traditions – the Romanian small minced fish sausages and fish meatballs being some of the new products required on the fish market, like the fish and vegetable stew (zacusca) - a specific Romanian and Balkan product, highly appreciated in countries like Bulgaria and Serbia.

The owners of Doripesco brand, so famous on the fish market and in fishing and hunting tourism, specified for us that most of the items sold under this brand do not contain industrial food additives. Doripesco also holds special hydro-canisters and means of transport for fish and fishery products complying with the food safety and consumer protection requirements.
Doripesco has distribution throughout the country, with contracts to sell their products to large supermarkets, including Kaufland, Auchan and Mega Image, where are sold the specific brands of Doripesco Carpathian Delta - traditional products, as well as Billa, Selgros, Carrefour and Artima.

**White wine, the pair of the trout**

Wines accompanying fish, as well as food preparation with wine are also part of the Romanian culture. Romania stands out on the international market especially with white wines – true competitive brands, which have been produced, canned and sold in the last 25 years under increasingly attractive forms.

The sources are the vineyards of the three historic wine-growing regions – the intra-Carpathian zone (Transylvania), the peri-Carpathian zone (outside the Carpathian arc, without the Romanian Plain, the sandy south of Oltenia and of the terraces of the Danube and Dobrudja; represented in fact by Subcarpathians, the Moldavian Plateau, the Getic Plateau, the hills and the plains of Banat, Crișana and Maramureș) and the Danubian-Pontic zone (along the Danube to Dobrudja and the Romanian Plain, in south and south-east of the country). The three areas include ten major wine regions, each having from one to ten vineyards and large wine centers (Cotea V.D., et al., 2000), most of them recognized as international brands. They produce very complex wines from the point of view of the colours, smell and taste – true liquid pearls.

Famous vineyards are Târnave – in Transylvania; Cotnari, Iași, Colinele Tutovei (Tutova Hills), Covurlui – in Moldova; Panciu, Odoebşti or Dealu Mare – at Curvature Carpathians. The wine zone of the Getic Plateau also has well-known vineyards, such as Ștefănești Argeș, Severin, and Drăgășani, the latter being known in recent years as the vineyard where the National Bank Governor, Mugur Isarescu, invested and produced quality wines. National Bank Governor also holds a guesthouse area and a wine house that bears his name.

The vineyards of Banat and of Silvania are renowned in the west, while in the south, where the land is sandy as a desert, very productive and well-known are the wines from the vineyards of Dacilor, Calafat, Sadova-Corabia, and Greaca. In the Romanian Plain, Drăgășeni Olt wine-growing center is famous, and in the historical Dobrudja, which has reunited different cultures for thousands years, it is worth visiting and appreciating the vineyards of Sarica - Niculițel, Istrița Babadag, Murfatlar (supplier of the Royal House of Romania) and of Ostrov vineyard.

**The trout farms and the vineyards as touristic sights**

While trout farms and fish hatcheries have become irresistible touristic attractions especially in the last five years, the vineyards and everything related to wine storage have been for a long time cultural sites in Romania. Cellars, museums and wineries wine, the memorial houses of famous people, the former mansions and the inn with cellars, the wine cellars with carved barrels as real works of art, the wine tasting cellars decorated with traditional costumes and objects or with modern ornaments are to be found in areas with history and long-standing traditions such as Moldova, Oltenia, Dobrudja and Transylvania. The archaeological discoveries have unearthed containers, various household objects and ornaments, images, inscriptions about wine and fish, as products consumed currently by the Romanians’ ancestors - the Dacians used to consume about 5 liters of wine per day in peace time, having huge vineyards that over the time knew periods of expansion, decline and revival. Currently, on average, a Romanian consumes 20 liters of wine per year.

**The trout on King Michael’s table**

The Royal House of Romania is famous for promoting the local products, which they also produce and consume. This is also the case of trout, grown especially for their Highnesses in the two small trout farms in Azuga, in the Prahova County. The trout farms, which have less than half a hectare in size, are recorded in RUA on the name of the former sovereign of Romania, His Majesty King Michael I. The two trout farms received aquaculture license in 2014 and 2015 respectively, and the environmental
authorization expires in 2022, while the water management authorization is valid until July 2018 (according RRA, 2015).

As regards the wines, the Royal House of Romania is supplied from one of the most renowned suppliers of the Romanian wine landscape - Murfatlar. This brand international has been providing the royal wines for over 20 years.

**Transylvanian wines best accompany of Transilvanian Trouts**

The main production of the wine region of the Transylvanian Plateau consists of prestigious dry white wines: white Fetească or the delicate and attractive Royal Fetească, with a flavor that distinguishes it, like the balance of its texture and balance, being appreciated for freshness, and for its higher acidity than that of other Târnave wines, which gives it vivacity (Figure 9). Similarly, the bright limpidity and stability of these wines, especially the Jidvei, makes it highly requested by the foreign tourists coming in Romania (Cotea V.D. et al., 2005).

![Figure 9. The Romanian trout and wine](https://www.google.ro/search?q=peste+si+vin&biw=1366&bih=653&source=lnms&tbm

The Italian dry Riesling is also famous for its freshness and for the unique exotic fruit flavors unique and is a winner in the consumers’ preferences.

The Transylvanian Pearl, and the Târnave Pearl are famous for pleasant fragrances and flavours, for their moderate alcohol content, of an unmatched flavor that delights any taster who uses the products of the Transylvanian vineyards (Idem).

Târnave Sauvignon, Chardonnay, Neuburger, Pinot gris, Muscat Ottonel, Traminer, but also those of Jidvei Alba or Ciumbrud wines are seductive through their qualities and are particularly appropriated for accompanying fish dishes.

**Conclusions**

The Romanians’ fish consumption has greatly decreased after the Revolution of 1989. Before the Romanian Revolution, the inhabitants suffered because of scarcity of pork and poultry but they consumed more fish out of reach. After 90s, the fish meat consumption fell on the third place, being surpassed by pork and chicken. Year after year, aquaculture has become a prolific economic activity in Romania and it intensified in the last five years after the economic crisis and due to the possibility of accessing the European funds. As a result, the number of trout farms has been increasing tremendously in Romania after 2010. The trout, also named the Carpathians’ salmon, has always been one of the Romanians’ most beloved fish species, generating increasingly more profitable business, inclusively in tourism. The trout creates distinct landscapes and tourist destinations in Romania, especially in Transylvania, deep in the heart of the Carpathians. Moreover, the Romanian trout (and the fish in general) and the Romanian white wines,
international brands, are sold very well. It is very clear that the trout created and developed new cultures in Romania, especially in the 2010 – 2015 period. The trout is a delicacy in Romania and a relevant example is the fact that it is preferred by King Michael I, who owns two trout farms in Prahova Valley. Overall, trout farms and the vineyards with cellars, wine tasting cellars, wineries and tasting salons are themselves touristic sites, specific attractions for the historic areas of Romania. According to a National Plan regarding fisheries, this economic trend will be rising until 2020.

References
Allard T., 2015, Pescuitul la copcă la păstrăv, Editura MAST.
Cotea V.D., Barbú N., Grigorescu C.C., Cotea V.V., 2000, Podgoriile și vinurile României, Editura Academiei Române, București.
http://new.cardulinter.ro/node/626
http://www.comunamaierus.ro/pagina/obiective-turistice
http://www.bucataria-hoinara.ro/