



Meet4Business AGRA 2024

The Regional Development Agency Podravje - Maribor, SPIRIT Slovenia and the Enterprise Europe Network partners are inviting you to the business matchmaking event **“Meet4Business AGRA 2024”**, which will take place on **28th of August 2024** in the framework of the **62nd International Fair of Agriculture and Food Fair AGRA 2024** in Gornja Radgona, Slovenia.

TOPICS ADDRESSED

- Organic farming
- Production and processing of food products
- Agritourism
- Digitalisation, robotics and artificial intelligence in agri-food sector
- Sales & Distribution
- Service / Maintenance / Supply
- Other

The matchmaking event aims to initiate business and technology co-operations by offering pre-arranged 30-minute meetings. The basis for the meetings is an online catalogue containing all competence profiles of each participant.

AGENDA

Wednesday 28th, August 2024 (HALL 5)

11:30 – 12:00 Registration of companies, drinks & snacks

12.00 – 16.00 Bilateral business meetings

16.30 – Networking & Wine testing

Attendance at the business matchmaking event is free of charge.

Expression of Interest for Business Co-operation Proposals

Profile of the Company and Contact Details

Name of the company	Four Friends LTD		
Contact person	Slav Tsenov	Position	Sales MANager
Telephone number.	+359893391616	Website	www.fourfriends.bg
e-mail address	tsenov@fourfriends.bg		
Number of employees	40	Year established	2006
Contact languages	English		

Brief description of the company

(Provide a short description of your company's activities, products and/or services, advantages and innovation)

- **The vineyards**
 - We believe that growing our own grapes is the key to making great wine. Our experience in viticulture shows that it takes a lot of care and attention to create a good, healthy vineyard that will reward you with a rich harvest. All our vineyards are constantly under the eye of our knowledgeable team under our team of agronomists.
- **The method**
 - We grow our vineyards using a special method that combines modern viticultural practices with hands-on care – the best formula for superior quality of the wine. The practices that ensure our higher productivity are green pruning, threading and tying up of the shoots, removing part of the vine leaves, harvesting while still green, etc. Grape varieties develop their best biological potential with the vines pruned to Double Guyot .

The grapes are left to vinify in special fermenting tubs, which bring out the best from the fruit, and the wine is aged in oak barrels. The interaction with the oak contributes to the fine nuances in taste and aroma, bringing out the best in the wine for a real treat of the senses.
- **Climate**
 - The natural conditions are especially favourable for growing the grape varieties we have selected: mild, moderate continental climate with many sunny days throughout the year (over 3,000 hours of sunshine during more than 120 days a year). The sun helps our grapes build up the sugar content that, in combination with their low acidity and natural dye create the perfect balance to create the unique taste of our wine.
 - The wines of Four Friends are produced by classical technology with predominantly manual labor . The total capacity of the winery is 400,000 liters of wine, with the possibility of production of 300,000 bottles a year. The wine is fermented in aged in oak barrels. They are refilled regularly and monitored for quality changes that occur due to contact of the wine with oak wood . At every stage of production , it is exercised strict control by constant laboratory analysis and tasting . The winery has a modern well-equipped laboratory.

Reasons for your interest in the Business Co-operation

(What kind cooperation are you looking for? Are you interested in selling and/or buying? What kind of business partners are you looking for? What do you expect from the potential business partners and what kind of partnership?)



Four Friends winery is looking for partner for distribututing and importing the fine bulgarian winery into the Slovenian market.

I accept that Enterprise European Network Partners use my contact details for the sole purpose of the Business Co-operation Database