Yan 73 and Yan 74 were introduced

In the 1960s, a broken ox cart pulled agronomist Feng Yibiao into Changyu. Feng Yibiao's experimental field is located on a desert beach in the northwest of Yantai. The people here call it Xishawang, and some also call it Yantai's "Siberia". With the sea breeze, this becomes a patch of yellow sand. The beach, thatched hut, horse lantern, scissors, hoe, and pole are all the belongings that he and his students started researching. In the early days of Changyu, there were mainly several types of wine, including dry red, dry white, sweet red, sweet white, vermouth, brandy, etc. High quality wine cannot be

In the early days of Changyu, there were mainly several types of wine, including dry red, dry white, sweet red, sweet white, vermouth, brandy, etc. High quality wine cannot be colored with pigments, and the color of the wine grapes is insufficient. Only the original juice of the colored grapes can be used for blending. The early colored grapes were numbered 69-72, which had low yields and were prone to disease. In 1962, Feng Yibiao hybridized two grape varieties, 72 (Zibeisai) and 124 (Rose Fragrance Grape), and after three years of fruiting, two sample seedlings were selected, named 73 and 74 respectively. After arduous and countless repeated experiments, and after 18 years, the two color grape varieties they cultivated finally bear fruit. The yield is 6 times higher than that of No. 72, No. 73 has a good taste when making wine, and No. 74 has a higher yield. The juice has a bright red color like blood, which is more than 6 times darker than the color of ordinary grape varieties. In 1981, the research results were identified by experts and began to be widely promoted nationwide. This scientific research achievement fills the domestic gap. Over the past 30 years, the grape variety research and development team led by Feng Yibiao has introduced and cultivated a total of 324 excellent grape varieties.