

KHYBER PAKHTUNKHWA INVENTORY ON THE INTANGIBLE CULTURAL HERITAGE

Name of the Element: Dah Karik: The process of wine making.

Brief Description: Dah is a local beverage made by red and green grapes. The process of making grapes, known as Dah Karik starts from the harvesting of grapes (usually taking place in August-September) and preservation carried out by female members of the community. The grapes are placed in a grape crusher (*Dazun*), through which their juice is extracted. The grape juice is then stored in a clay moulded jar and is sealed completely so that no fresh air may enter the container. The fermentation process lasts for a period of approximately two months, till the wine is ready around winter time. The community members drink Dah, particularly during festivals. Wine is also used in religious rituals particularly for taking ablutions before sacrifices. It is also a commonly offered to guests when visiting Kalasha homes along with dried mulberries and walnuts.