

MOVIKOZLOVIĆALEKSANDROVIĆMATUŠKODEMIANRADOVANOVICŠUREKPLENKOVIĆZDJELAREVIĆTRAPANCHATEUKAM  
NIKKOVAČEVIVUKOJEKABOLAPLANTAŽE13.JULTOMIĆMARJANSIMČIČMATOŠEVICBOVINKORTAKATARINAKIŠALEKSIJE  
RZETIČSJEKLOČAVIPAVAVINDULOBODRENBOTUNJACPLANČIČBIOTEHNIČKIINSTITUTTAŽEXMANASTIRTVDOŠEDISIMČ  
IČCORONICAMAČKOVPODRUMVERUSANDRIJADOKRAJASVETAENJINGIDEGRASSIRUBINRADGONSKEGORICEJANKOBARTOLOVI  
ČFRANCARMANPRINČIČSELECTAKUTJEVOPULLUSDIBONISVRBICATIKVEŠMOVIAKOZLOVIĆALEKSANDROVIĆMATUŠKODEMIAN  
RADOVANOVICŠUREKPLENKOVIĆZDJELAREVIĆTRAPANCHATEUKAMNIKKOVAČEVIVUKOJEKABOLAPLANTAŽE13.JULTOMIĆ  
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IDEGRASSIRUBINRADGONSKEGORICEJANKOBARTOLOVIČFRANCARMANPRINČIČSELECTAKUTJEVOPULLUSDIBONISVRBICATIK  
VEŠMOVIAKOZLOVIĆALEKSANDROVIĆMATUŠKODEMIANRADOVANOVICŠUREKPLENKOVIĆZDJELAREVIĆTRAPANCHATEUKA  
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MAČKOVPODRUMVERUSA  
MANPRINČIČSELECTAKUT  
OVIČŠUREKPLENKOVIĆZ  
SIMČIČMATOŠEVICBOVIN  
HNIČKIINSTITUTTAŽEXMA  
RASSIRUBINRADGONSKE  
ŠMOVIAKOZLOVIĆALEKSANDRO  
NIKKOVAČEVIVUKOJEKABOLAF  
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IČKIINSTITUTTAŽEXMANASTIRTVDOŠEDISIM  
ASSIRUBINRADGONSKEGORICEJANKOBARTOL

TOP 50  
VINARIJA  
EX-YU

Wine Style edition



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Magazin WINE STYLE predstavlja

## 50 najboljih vinarija u regionu ex-YU

SLOVENIJA  
HRVATSKA  
BOSNA I HERCEGOVINA  
SRBIJA  
CRNA GORA  
MAKEDONIJA

Godina 2010.

The WINE STYLE magazine presents

## 50 best wineries in the ex-Yu region

SLOVENIA  
CROATIA  
BOSNIA AND HERZEGOVINA  
SERBIA  
MONTENEGRO  
MACEDONIA

Year 2010

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## **TOP 50 VINARIJA EX-YU**

Specijalna publikacija magazina *Wine Style*

Prvo izdanje, 2010. godina

## **TOP 50 EX-YU WINERIES**

Special publication of the *Wine Style* magazine

First edition, 2010

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## PREDGOVOR

Tokom četvorogodišnjeg intenzivnog praćenja promena u vinskom svetu, shvatili smo da je za ozbiljniju promociju vinarstva našeg regiona neophodan organizovan, zajednički nastup vinara iz svih šest zemalja. I ne samo vinara, već svih aktera vinskog sveta. Iz te činjenice proistekla je ideja da bi trebalo izraditi vodič o regijama, vinarima i vinima našeg podneblja, koji bi ljubiteljima vina u svetu u pravom svetlu predstavio ono što se ovde radi. A rezultat te ideje je knjiga *Top 50 vinarija ex-Yu*, u kojoj magazin *Wine Style* predstavlja najbolje vinarije iz Slovenije, Hrvatske, Bosne i Hercegovine, Srbije, Crne Gore i Makedonije, po svom izboru.

Regije su prikazane prema geografskom redosledu, počevši od zapada, od Slovenije do Makedonije, dok je redosled vinarija dat po oblastima. U svakoj od izabranih vinarija obišli smo vinograde i proizvodne pogone, razgovarali sa vinarima i, naravno, degustirali vina, te u ovoj publikaciji dajemo kompletne prikaze izabranih vinarija. Više od 200 ekskluzivnih fotografija, 50 članaka o vinarima sa svim relevantnim podacima, uz 300 stručnih opisa vina – to Vas očekuje u ovoj knjizi.

Uživajte!

S poštovanjem,  
Redakcija magazina *Wine Style*

## PREFACE

During the four years of intensive observations of the changes in the wine world, we have realized that, for a serious promotion of winemaking in our region, it is necessary to have an organized, joint presentation of the winemakers from all six countries. And not only the winemakers, but all the participants in the wine world. From that fact, an idea was born to create a genuine guide book on the regions, the winemakers and the wines of our climate, with the aim to present the wine lovers all around the world with what we are doing here. The result of this idea is the book *Top 50 Ex-Yu Wineries*, in which the *Wine Style* magazine presents the best wineries from Slovenia, Croatia, Bosnia and Herzegovina, Serbia, Montenegro and Macedonia, of its own choice.

The regions are presented in geographical order, starting from the west with Slovenia, all the way down to Macedonia, whereas the order of the wineries is determined by their regions. In each of the selected wineries, we have visited the vineyards and the production plants, talked to the winemakers and, of course, tasted the wines. Therefore, in this publication, we give you complete descriptions of the selected wineries.

More than 200 exclusive photographs, 50 articles on the winemakers, with all the relevant data, along with 300 expert wine descriptions – this is what you will find in this book.

Enjoy!

Yours respectfully,  
The *Wine Style* magazine editorial



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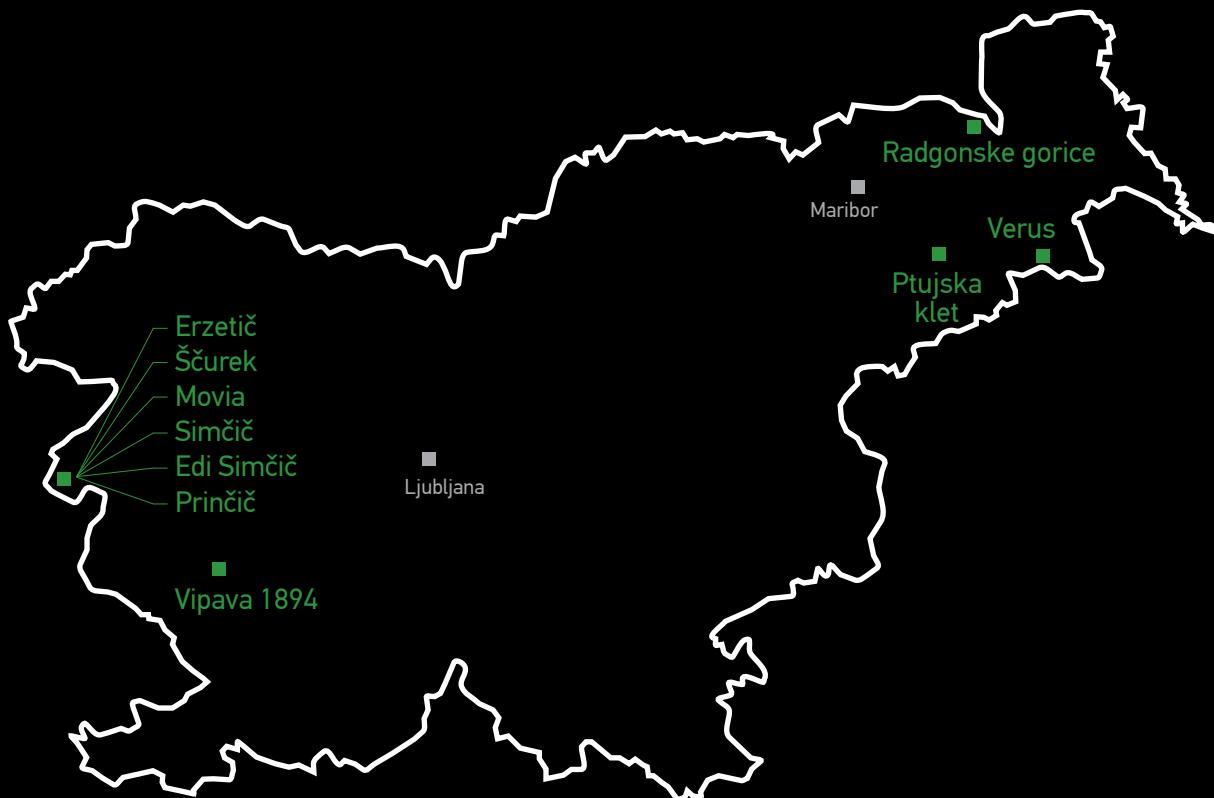
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# SLOVENIJA

# SLOVENIA

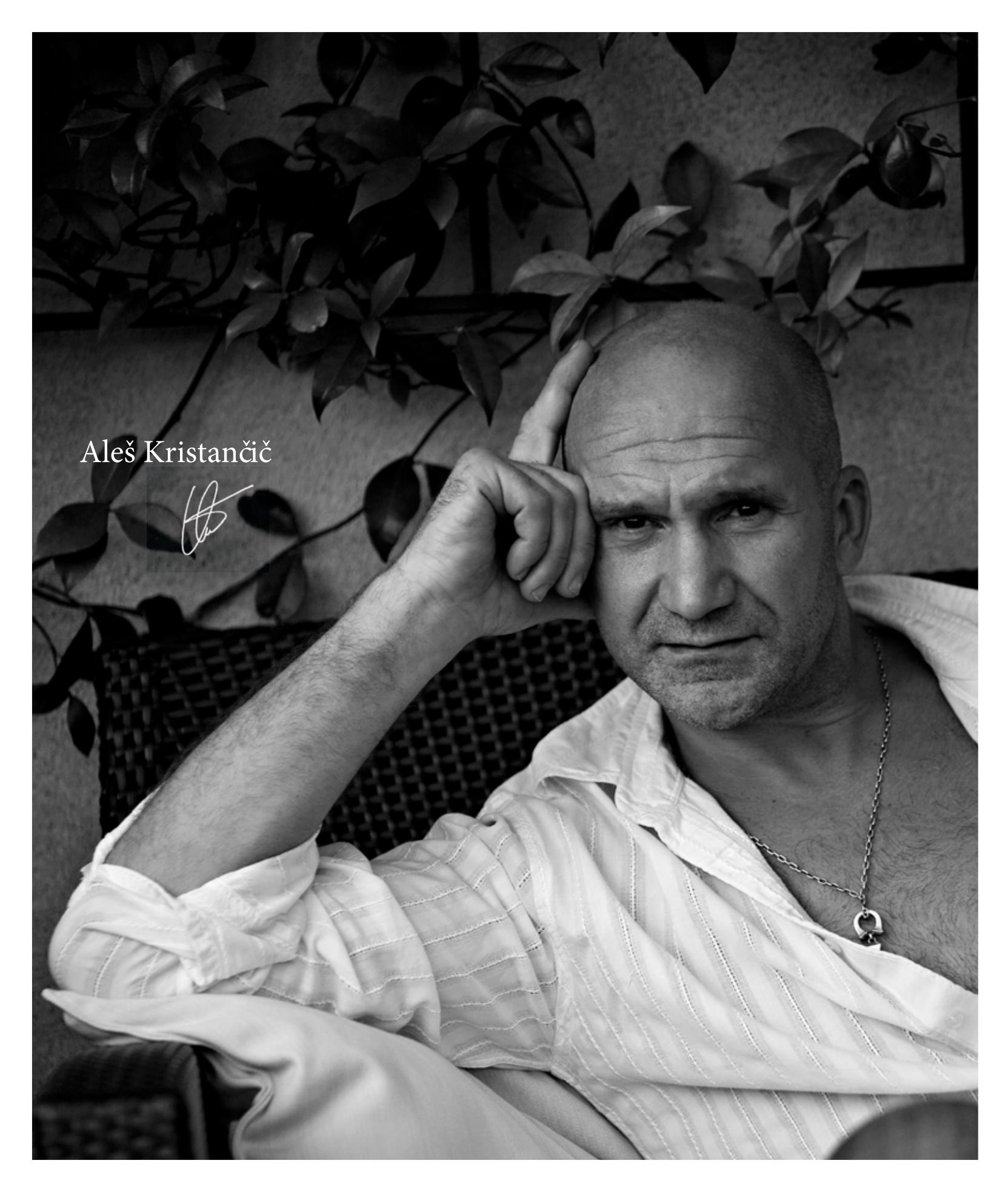


**P**remda Slovenija nije velika zemlja po površini, postoji iznenadujuća raznolikost geografskih, geoloških i klimatskih prilika, i naravno, stilova vina. Kad nazvana i Evropa u malom, upravo zbog te raznolikosti, Slovenija se jednim delom oslanja na Jadransko more, te u području grada Kopra vlada mediteranski klimat; u severozapadnom delu Alpi donose planinsku, dok je u istočnom i severoistočnom delu dominantna kontinentalna klima. Geoklimatske razlike uslovile su da slovenačka vina u zavisnosti od mesta proizvodnje mogu imati najrazličitije karakteristike. Danas u Sloveniji možete naći ekstraktivna crvena vina nalik bordoškim kupažama, ali i aromatična i lagana bela, nalik nemačkim ili alzaškim. Značajna je proizvodnja izuzetnih penušavih vina, penina, a tradicionalno mesto u ponudi imaju i predikatna vina, poput raznih izbornih ili ledenih berbi. Posebnu pažnju slovenački vinari pridaju autohtonim sortama grožđa, od kojih proizvode monosortna vina, ili ih pak kupažiraju sa internacionalnim sortama, povećavajući tako kompleksnost i autentičnost. Vina najčešće nose naziv po sorti grožđa od koje su proizvedena, dok kupažna vina nose naziv po proizvođaču ili po lokalitetu, a često i po vinogradu iz kojeg potiče grožđe. Takođe, na etiketama ćete naći deklarisan nivo kvaliteta i geografsko poreklo. Tri osnovna vinogradarska rejona u Sloveniji su: Primorski (na jugozapadu Slovenije), Posavski (u dolini reke Save) i Podravski (u dolini Drave, duž granice sa Austrijom i Mađarskom). Svaki od njih podeljen je na vinogorja, odnosno na „vinorodne okoliše“. Inače, u Sloveniji se grožđe uzgajalo i pre dolaska Rimljana, a kako je ova zemlja bila raskrsće između Istoka i Zapada, kroz istoriju su se smenjivali i brojni vladari; svaki ostavljajući svoj pečat, a naročito veliki uticaj na razvoj i stil vinogradarstva imala je Habsburška monarhija. Kao Jugoslovenska republika, Slovenija je bila značajni izvoznik vina, sa nekoliko prepoznatljivih brendova na svetskom tržištu, pogotovo među belim vinima. S kraja osamdesetih i početkom devedesetih godina sve značajnija biva proizvodnja kvalitetnijih vina u manjim privatnim vinarijama, a poslednjih godina proizvode izuzetnog kvaliteta predstavile su i obnovljene kooperativne vinarije velikih kapaciteta.

Na približno 22.000 hektara gaji se više od 50 različitih sorti grožđa, uz dominaciju belih sorti. Vinogradi su većinom na padinama, često veoma strmim, na terasiranim položajima, što povećava proizvodne troškove, ali je rezultat kvalitetnije grožđe. Tako više od 60 odsto proizvodnje čine vina višeg i visokog kvaliteta. Površine pod vinogradima povećavale su se sve do sredine devedesetih, i od tada se ne menjaju značajno. Više od trećine čine stari zasadi sa lozama starijim od 20 godina, dok u trenutnoj strukturi tek pet odsto predstavljaju mlađi zasadi starosti do pet godina, što ukazuje na sistematsko zanavljanje zasadenih površina; bez povećanja producije, uz akcenat na kvalitetu sirovine.

**A**lthough Slovenia is not a large country, it has a surprisingly varied geography, geology and climate, and of course, wine styles. Sometimes called Europe in a nutshell, because of its varieties, Slovenia exits to the Adriatic Sea in one part, so that in Kopar area, there is Adriatic climate; to its northwest, the Alps bring alpine climate, whereas its east and southeast parts are dominated by continental climate. The geo-climate varieties mean that Slovenian wines, depending on the area they are produced in, have most various characteristics. In Slovenia today, you can find extractive red wines, like the Bordeaux blends, but also aromatic and light white wines, like those from Germany or Alsace. They have important production of exquisite sparkling wine, Penina, and traditionally, they have predicate wines, like different selection or ice harvests. Slovenian winemakers pay special attention to the autochthonous varieties, from which they produce mono-varietal wines, or they use them in blends with international varieties, thus increasing their complexity and authenticity. Most wines bare the name of the variety, whereas blends bare the name of the winemaker or the location, and often those of the vineyard. On the labels, you will find the declarations of quality and geographical origin. Three main vine growing regions in Slovenia are: Primorje (coastal area on the southwest), Posavina (in the river Sava valley) and Podravina (along the river Drava and borderlines with Austria and Hungary). Each of them is divided into vine growing regions. Just for the record, grapes were grown in Slovenia even before the Romans came, and since this country is a crossroads between the East and the West, through history, its rulers changed; each of them leaving their own trace, the Hapsburg monarchy making the greatest influence on the development and the style of vine growing. As a Yugoslav republic, Slovenia was an important exporter of wine, with several recognizable brands in the world market, especially among white wines. In late 1980s and early 1990s, production of good quality wines in smaller private wineries became increasingly important, and in recent years, the restored cooperative wineries of great capacity have also presented wines of exquisite quality.

On about 22,000 hectares, they grow more than 50 different grape varieties, white being the dominant ones. The vineyards are mostly situated on slopes, often very steep, on terraces, which increases production costs, but results in good quality grapes. Thus, more than 60% of production goes to wines of higher and high quality. The vineyard areas increased until mid 1990s, but have changed very little since then. More than a third is planted with vines more than 20 years old, whereas currently only five percent of them are vineyards, up to five years old. This shows that they are systematically refreshing the planted areas; without increasing production, and the stress being on the quality of the material.

A black and white photograph of a man with a shaved head, resting his chin on his hand. He is wearing a light-colored, striped shirt and a necklace with a circular pendant. The background is filled with large, dark leaves.

Aleš Kristančič



A handwritten signature in black ink, appearing to read "Ales Kristancic".

# MOVIA

## Dobrovo, Goriška brda

**„Kao i sve druge dobre stvari,  
čovek nije stvorio vino već ga je  
pronašao u prirodi.“**

Osim velikog poštovanja prema njegovom radu, znanju i veštini, za Aleša Kristančiča – Moviu često čete čuti da je najveći promotor Brda. Svetski priznat vinar, jedan od pionira biodinamičke proizvodnje, jednom je za sebe rekao da je „vinar koji putuje sa svetom“, a ta njegova vizija kasnije se i materijalizovala - njegova vina danas su na vinskim kartama prestižnih restorana širom sveta. Aleš Kristančič se trudio i uspeo da u vina utisne svoj lični pečat.

„Želja svakog vinara jeste da proizvede vino koje bi potpisao, koje je prepoznatljivo autorsko delo, a ono može da nastane samo kao rezultat razumevanja sa prirodom. To je umeće da se prirodni potencijal prepozna, održi i pretoči u bocu. A to u boci, to je slika života vinara.“

Aleš je odrastao radeći u vinogradu sa ocem, na čiju se inicijativu i opredelio za organsku proizvodnju, a zatim smelo prihvatio i biodinamički pristup. Ovaj harizmatični vinar-visionar neiscrpne energije primenjuje malo tehnologije – proizvodnja se odvija bez komercijalnih kvasaca, ekstremno niskih temperatura, bez bistrenja i filtracije vina, sa minimalnim dodavanjem sumpora samo u cilju sprečavanja neželjenog bakterijskog dejstva – kako bi uspeo da u bocama sačuva prirodnu ravnotežu. Kreirana uz ovakav pristup, vina *Movia* sinonim su za kvalitet u dатој ценовној категорији svuda u svetu i izazov su za istinske ljubitelje vina.

**“Like with all other good things,  
man has not created wine,  
but has found it in the nature.”**

Apart from great respect for his work, knowledge and skill, Ales Kristancic-Movia is renowned for being the greatest promoter of The Hills. This world famous winemaker, one of the pioneers of the biodynamic wine production, once called himself “a winemaker who travels with the world”, and this vision of his did materialize later – his wines are now at the wine lists of the most prestigious restaurants worldwide. Ales Kristancic has tried and succeeded in putting his spirit into his wines.

“Every winemaker’s wish is to produce a wine he would sign, a recognizable work of authorship, which can be created only as a result of understanding between the man and the nature, i.e. the skill to recognize nature’s potential, maintain it and pour it into the bottle. And the contents of the bottle, these are the expression of the winemaker’s life.”

Ales grew up working in the vineyard with his father, who prompted him into organic production, and then he boldly adopted the biodynamic principle. This charismatic winemaker-visionary of imminent energy applies very little technology – the winemaking goes without the use of commercial yeasts, extremely low temperatures, without clarification and filtration, with minimum addition of sulphur only to prevent the unwanted bacteria activity – in order to preserve natural balance in the bottles.

Created in this manner, *Movia* wines are a synonym for good quality in the given price category all around the world and are a challenge for true wine lovers.



godina osnivanja | established in

1820.

adresa | address

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[www.movia.si](http://www.movia.si), [movia@siol.net](mailto:movia@siol.net)

posete vinariji | visits

uz zakazivanje | by appointment only

vlasnik | owner

Aleš Kristančič

vinar | winemaker

Aleš Kristančič

površina vinograda | vineyards surface

22 ha vlastih | 22 ha of their own

sorte | grape varieties

rebula, pinot gris, sauvignon blanc, sauvignonasse, chardonnay, merlot,

cabernet sauvignon, pinot noir

godišnja proizvodnja | annual production

150.000 boca | 150.000 bottles

etikete | labels

bela vina | white wines

LUNAR (rebula), VELIKO BELO (rebula, sauvignon, pinot gris), SAUVIGNON, SIVI PINOT, CHARDONNAY, GREDIČ (sauvignonasse), TURNO (pinot gris, pinot blanc, pinot noir), ESENCA (rebula, pikolit) (slatko / sweet wine)

crvena vina | red wines

VELIKO RDEČE (merlot, pinot noir, cabernet sauvignon), MODRI PINOT, CABERNET SAUVIGNON, MERLOT

penušavo vino | sparkling wine

PURO



## Karakteristike vina

Čućete da *Movia* proizvodi neka od najčudnijih, ali najlepših vina na svetu. Čudno je samo to sa kojom veštinom Aleš Kristančič bira pravu sirovину за odgovarajuće vino. Kao aperitiv, probajte *Puro rose*, penušavo vino sa sedimentima druge fermentacije koji nisu uklonjeni iz boce. Specijalno otvaranje boce vertikalno usmerene na dole, pod vodom, da bi se uklonili pomenuți sedimenti, daje dodatni užitak. Vino je evoluirale voćne arome, dobre iskričavosti, aromatično na ukusu i prijatne svežine. Potpuno drugačija od dostupnih, rebula *Lunar* nosi sklop sorte, podneblja i načina sazrevanja, razvijenog je bukeva i veoma zahtevna za degustaciju. U listu velikih vina *Movia* se prvi put upisala *Velikim belim*, specifičnom kupažom u kojoj šardone nosi strukturu i telo, sivi pino daje eleganciju, sovinjon aromatičnost, a rebula pečat prepoznatljivosti Brda. Među crvenim vinima, osim modrog pinoa i kaberne sovinjona, ističe se *Veliko rdeče*, kupaža kabernea, merloa i pino noara. Aromatski potpuno zaokruženo vino, koje krase elegancija, voćnost, snaga, razvijena aroma i bogat naknadni ukus.

## The Qualities of the Wines

You will hear that *Movia* produces some of the most curious, but most beautiful wines in the world. It is wonderful how Ales Kristancic chooses the right material for each wine. As a starter, try *Puro rose*, a sparkling wine with the second fermentation sediments that have not been removed from the bottle. Special upside down bottle opening, under water, to remove the sediments, provides additional pleasure. The wine has an evolved fruity aroma, good sparkling quality, is aromatic and pleasantly fresh. Completely different from the available, the rebula *Lunar* is a mix of the variety, the climate and the aging process, with a developed bouquet and very demanding for tasting. The first great *Movia* wine was *Veliko belo*, a specific blend in which chardonnay is the basis of its structure and body, pinot gris provides it with elegance, sauvignon aromatic quality, and rebula the stamp of recognition for the Hills. Among red wines, apart from pinot noir and cabernet sauvignon, stands *Veliko rdeče*, a blend of cabernet, merlot and pinot noir. Fully rounded in terms of aroma, this wine is characterized by elegance, fruity character, power, developed aroma and rich aftertaste.

# HRVATSKA CROATIA

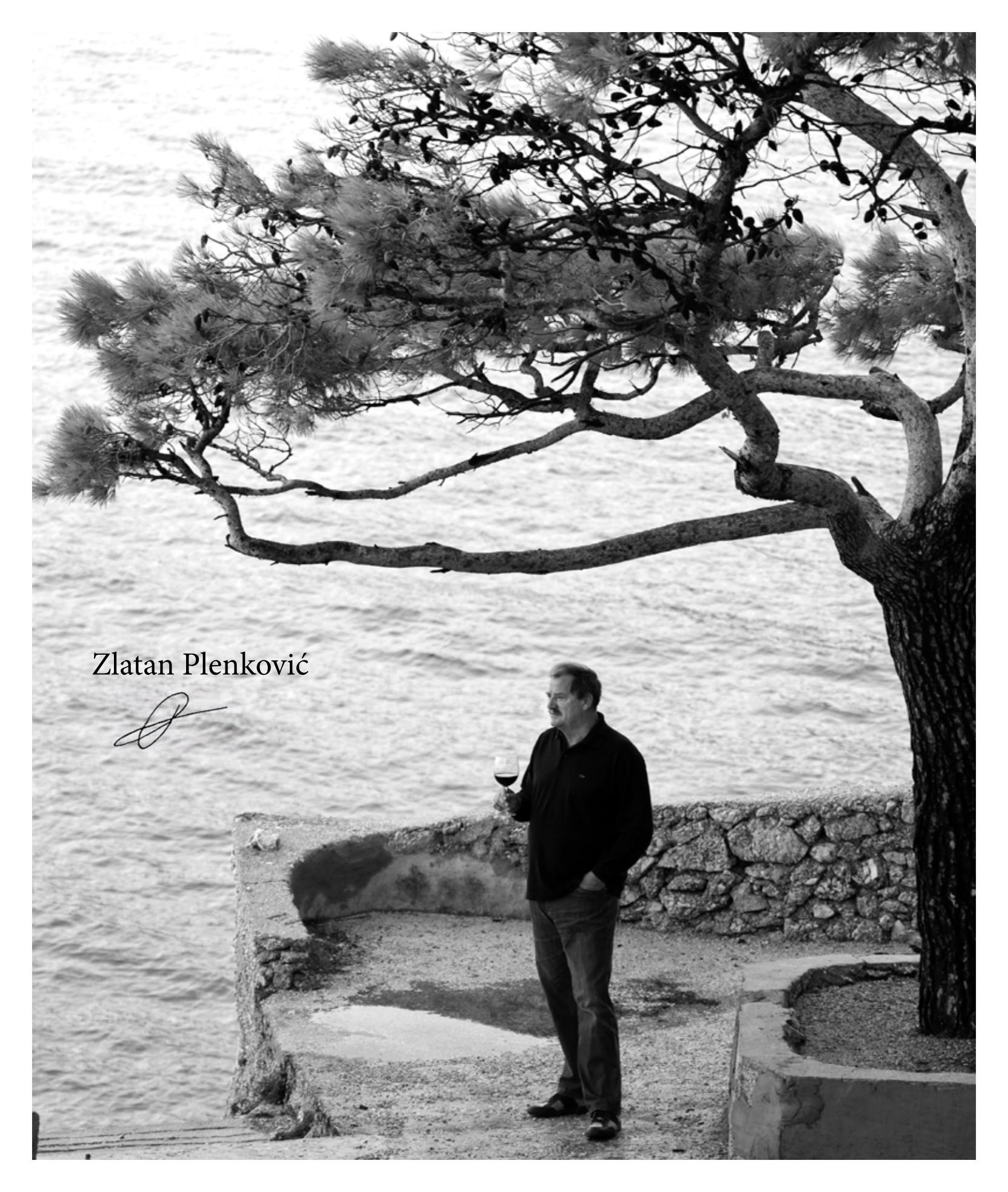


**M**alo koja država se, kao Hrvatska, može poхvaliti takvim diverzitetom klime, reljefa, sastava zemljишta i niza drugih činlaca koji bitno utiču na uzgoj vinove loze. Raznolikost će uočiti u bogatoj ponudi različitih stilova vina, počevši sa laganim i svežim, preko aromatičnih belih severnog tipa, izuzetnih predikata, pa sve do punih „južnačkih“ vina. Uopšte gledano, vinogradarska Hrvatska deli se na kontinentalnu i primorsku oblast, unutar kojih postoje bitne razlike među pojedinim mezoklimatima. Kako je i reljef diktirao, vinova loza je kroz istoriju širena u dva pravca, kontinentalnim i primorskim delom. Trgovci i osvajači, poput Feničana, Starih Grka i Rimljana, utemeljili su uzgoj loze u priobalju i na ostrvima, dok su u kontinentalnom delu to učinili Tračani i Rimljani. Naseljavanjem ovih krajeva, Sloveni zatiču vinograde i brzo prihvataju uzgoj loze, ali bitniji razvoj vinogradarstva desio se paralelno sa pokrštavanjem Slovena i širenjem hrišćanstva. Važnu ulogu u razvoju proizvodnje vina kontinentalne Hrvatske imali su i kaluderi različitih redova, koji su se proizvodnjom bavili u samostanima. Međutim, prodorom Turaka u ove krajeve, u XVI veku, dolazi do stagnacije, odnosno do napuštanja mnogih vinogradarskih terena. Zatim, probleme donosi i filosera, da bi nakon Drugog svetskog rata, usled migracija seoskog stanovništva u gradove, vinogradi u privatnom vlasništvu opusteli. Tadašnji sistem stimulisao je rad velikih društvenih vinarija, koje su i pored savremene tehnologije i svih uslova za visok kvalitet vina, proizvodnju podredile kvantitetu. Zbog lakše obrade, većeg prinosa i randmana, zasadi se sa vinogradarskih terena sele u ravničarske, u kojima nije mogao da se postigne ni približan kvalitet sirovine.

Novi procvat vinarstva Hrvatske desio se organizovanjem proizvodnje vina u malim privatnim podrumima, s kraja osamdesetih i početkom devedesetih godina. Počelo je svežim i laganijim vinima, da bi danas za mnoga vina bilo nezamislivo sazrevanje izvan drvenih sudova. Nakon više različitih trendova u proteklih 20 godina, akcenat je ponovo na domaćim, autohtonim sortama, a Hrvatska ih ima pregršt. Malvazija je postala sinonim za Istru, u kojoj se gaji i crni teran, a žlahtina (bela) za Krk, dok u Primoštenском kraju na kamenu dominira babić. Na Korčuli su zastupljenje bele sorte, posip i rukatac iz Smokvice i Čare, te i grk iz Lumbarde. Na Visu se uzgaja bela vugava, a Hvar je poznat po plavacu malom, a osim njega mogu se naći i bogdanuša i prč. Na poluotvru Pelješac takođe dominira plavac mali, koji vanredne rezultate daje na zaštićenim lokalitetima Dingač i Postup. Graševina je najraširenija sorta unutrašnjosti, a osim nje užgajaju se i moslavac (šipon, furmint), kraljevina, rajske rizling, šardone, beli i sivi pino, te sovinjon beli.. Od crnih sorti ima frankovke, pinoa crnog, ali i merloa i kabernea.

**T**here are not many countries that, like Croatia, can be proud of such diversity of climate, relief, soil composition and a number of other factors that significantly influence grape vine growth. The diversity is reflected in rich offer of different wine styles, from those light and fresh, through aromatic whites of northern type, exquisite predicates, to full bodied wines of the south. Generally, vine growing Croatia is divided into the continental and the coastal areas, within which there are significant differences in individual meso-climates. As the relief dictated, through history, grape vines expanded in two directions, continental and coastal. Merchants and conquerors, like the Phoenicians, Ancient Greeks and Romans, founded vine growing in the coastal area and on islands, whereas in the continental part, this was done by the Thracians and the Romans. When they came to these areas, the Slavs found the vineyards and soon adopted vine growing, but a more significant development coincided with the Christianization of the Slavs and expansion of Christianity. Monks of various orders, who produced wine in monasteries, had an important role in winemaking in continental Croatia. However, when in XVI, the Turks invaded these parts, they caused stagnation, i.e. many vineyards were abandoned. Then came the problem of phylloxera, and after WWII, because of migrations of rural populations to cities, private vineyards became completely desolate. The state system in those times stimulated great state owned wineries, which, even with modern technology and all the facilities necessary for high quality wines, were more interested in quantity. For easier cultivation, higher yield and utilization, vineyards move from their natural terrains to plains, where the quality of the material could not be even close.

Vinification in Croatia had its renaissance when they organized production in small private cellars, in late 1980s and early 1990s. It started with fresher and lighter wines, and today, for many wines, it is unthinkable that they age outside wooden vessels. After many different trends in the past 20 years, the stress is again on domestic, autochthonous varieties, and Croatia has plenty. Malvazija became the synonym for Istria, where they also grow black teran, and zlahtina (white) is the synonym for Krk, whereas in Primošten area babić dominates the stones. On Korcula, they grow white varieties, posip and rukatac from Smokvica and Cara, and also grk from Lumbarda. On Vis, they grow white vugava, and Hvar is known for plavac mali, but you can also find bogdanusa and prč. On the peninsula of Peljesac, plavac mali is also dominant variety, and it gives extraordinary results on protected locations of Dingac and Postup. Graševina is the most widely spread variety in the continental part, and apart from it, they also grow moslavac (sipon, furmint), kraljevina, Rhine Riesling, chardonnay, pinot blanc and gris, and sauvignon blanc ... Out of the red varieties, they grow frankovka, pinot noir, and also merlot and cabernet.



Zlatan Plenković



# ZLATAN OTOK-PLENKOVIĆ

## Jelsa, Hvar

**„Vina smo stvorili na tradiciji,  
a sazrela su sa našim idejama.“**

Više puta proglašavan je za vinara godine u Hrvatskoj, njegova vina obišla su svet i nagrađivana su na svim značajnim međunarodnim izložbama. Zlatan Plenković je „samo“ malo modifikovao pristup i nastavio tradiciju predaka da snagu plavca malog čuva u boci. Porodično gazdinstvo *Plenković* osnovano je 1986, vina su se od 1991. pojavljivala pod imenom *Vitis*, da bi vinarija današnje ime *Zlatan otok* dobila 1993. godine. Sa imenom je, dakle, sve rešeno, ali se sa vinogradima i dalje eksperimentiše. I to fantastično.

Na južnim padinama ostrva Hvar, na strmim liticama nagnutim ka moru, a zbog jedinstvenog mezoklimata sa stalnim kruženjem vazdušnih masa sa mora, nalaze se najbolji vinogradi plavca. Plenković i kooperanti tu sprovođe organsku proizvodnju grožđa koja je verifikovana oznakom „ekološkog vina“ za *Zlatan plavac*. Veliki inovator u hrvatskom vinarstvu i vinogradarstvu, Plenković je izazvao različite komentare javnosti posadivši 75 hektara vinograda u makarskom vinogorju; na mlevenom kamenu posadio je 650 hiljada loza i „usudio“ se da tradicionalno gajene autohtone sorte podigne u moderan vinograd sa armaturom. Mnogi su taj poduhvat pripisali njegovoj „ludosti“, kojom i on sam često opisuje i „opravdava“ svoje bavljenje vinarstvom. Ali i ambicije.

„Dugoročni plan je proizvodnja milion boca pod firmom *Zlatan otok*. Želimo da održimo kvalitet i stil proizvodnje snažnih, strukturalnih vina koji su potrošači prihvatili. Predstoji nam veliki rad da ublažimo razlike u vinima uslovljene berbom, a danas smo na dobrom putu.“

**“We created wines based on tradition,  
and they matured with our ideas.”**

Multiple winemaker of the year in Croatia, his wines have travelled the world and received prizes in all the important international exhibitions, Zlatan Plenkovic has “just” slightly modified the approach and continued his ancestors’ tradition keeping the power of plavac mali in the bottle. The family estate *Plenkovic* was established in 1986, from ’91 the wines appeared under the lable *Vitis*, and in 1993, the winery got its present name *Zlatan otok*. The name is settled, then, but the vineyards are still being experimented with. What fantastic experiments!

On the southern slopes of the island of Hvar, on the steep cliffs leaning towards the sea, in a unique mezzo climate with constant circulation of air masses from the sea, lie the best vineyards of plavac. In them, Mr. Plenkovic and the co-operatives practice organic grapes production verified by the label “ecological wine” on the *Zlatan Plavac*. A great innovator in Croatian winemaking and vine growing business, Mr. Plenkovic caused various comments of public when he planted 75 hectares of vineyards in Makarska; on ground stones, he planted 650 thousand grape vines and “dared” to hoist traditionally grown autochthonous varieties into a modern vineyard with framework. Many attributed this venture to his “folly”, which he himself sometimes uses to describe and “justify” his engagement with winemaking. But also his ambitions.

“Our long term plan is to produce a million bottles under the lable of *Zlatan otok*. We wish to maintain the quality and the style of producing powerful, structural wines the consumers have accepted. We are still facing great deal of work in order to diminish the differences between wines resulting from different vintages, and we are on the right track.”



godina osnivanja | established in  
adresa | address

1986.

Sv. Nedelja b.b., 21465 Jelsa, + 385 21 745 724

[www.zlatanotok.hr](http://www.zlatanotok.hr), [zlatanotok@zlatanotok.hr](mailto:zlatanotok@zlatanotok.hr)

poseći vinariji | visits

uz zakazivanje | by appointment only

vlasnik | owner

Zlatan Plenković

vinar | winemaker

Zlatan Plenković

površina vinograda | vineyards surface

80 ha vlastitih i 100 ha u kooperaciji | 80 ha of their own and 100 ha in cooperation

sorte | grape varieties

bogdanuša, pošip, žilavka, kuć, prč, chardonnay, plavac mali, crljenak, cabernet

sauvignon, merlot, syrah, babić

godišnja proizvodnja | annual production

500.000 boca | 500.000 bottles

etikete | labels

bela vina | white wines

ZLATAN OTOK HVAR (kuć, prč, blajka, bogdanuša, trebiano), ZLATAN POŠIP, ZLATAN  
OSTATAK BURE-BJELO

crvena vina | red wines

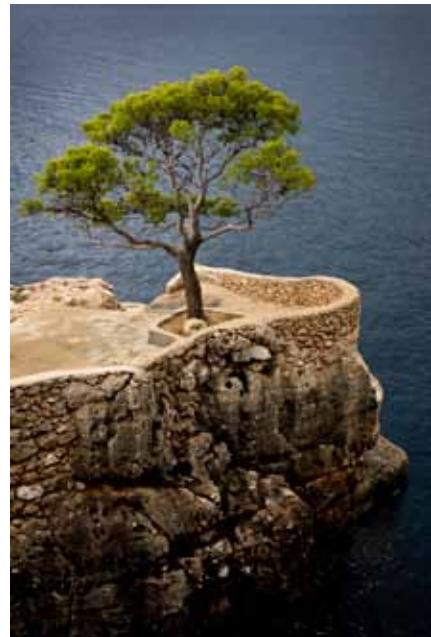
ZLATAN PLAVAC, ZLATAN PLAVAC BARRIQUE, ZLATAN PLAVAC – GRAND CRU, ZLATAN  
OSTATAK BURE - CRNO (cabernet sauvignon, merlot, syrah), ZLATAN PORAT (crljenak,  
slatko | sweet)

## Karakteristike vina

*Zlatan otok Hvar barrique* krasi dominacija aroma hrastovine, ali se vremenom aroma razvija te herb-alni tonovi izbijaju u prvi plan. Na pravoj temperaturi, primetiće i note citrusa. Vino je snažno, umereno aromatično na ukusu, ali očuvane svežine. *Zlatan plavac barrique* je veoma reaktivno vino, osetljivo prema vazduhu. U startu začinsko, kasnije sa prepoznatljivim notama zrelih višanja i trešanja, a na kraju su izraženi mirisi suvih šljiva i duvana. Na ukusu puno, snažno, sa dosta tanina, a u naknadnom ukusu ostaje utisak slasti. Od najboljeg grožđa sa najboljih položaja, *Zlatan plavac grand cru* je kruna Plenkovićevih vina. Vrlo koncentrisano, a u višeslojnoj aromi prepričuju se note dima, čokolade i zrelog crnog bobičastog voća. Ukusom dominiraju tanini, visok alkohol i hrastovina prividno povećavaju utisak slatkoće, a perzistencija je izuzetna. Izuzetnog naknadnog ukusa, ovo vino može ostati u boci dugi niz godina.

## The Qualities of the Wines

*Zlatan otok Hvar barrique* is dominated by oak wood, but in time its aroma develops so that herbal notes come forward. On the right temperature, you will notice citric tones. This wine is powerful, moderately aromatic to the taste, but with lasting freshness. *Zlatan plavac barrique* is very reactive, sensitive to air exposure. Spicy at start, later develops tones of ripe cherries and sour cherries, and in the end prunes and tobacco scents become prominent. To the taste full bodied, powerful, with lots of tannins, and with sweet impression in the aftertaste. Made from the best grapes from the best lots, *Zlatan plavac grand cru* is the crown of Plenkovic wines. Very concentrated, and in its multilayer aroma one can find tones of smoke, chocolate and ripe berries. Its taste is dominated by tannins, high alcohol content and oak wood seemingly increase its sweetness, and the persistence is exquisite. With exquisite aftertaste, this wine can stay in a bottle for many years.



# BOSNA I HERCEGOVINA

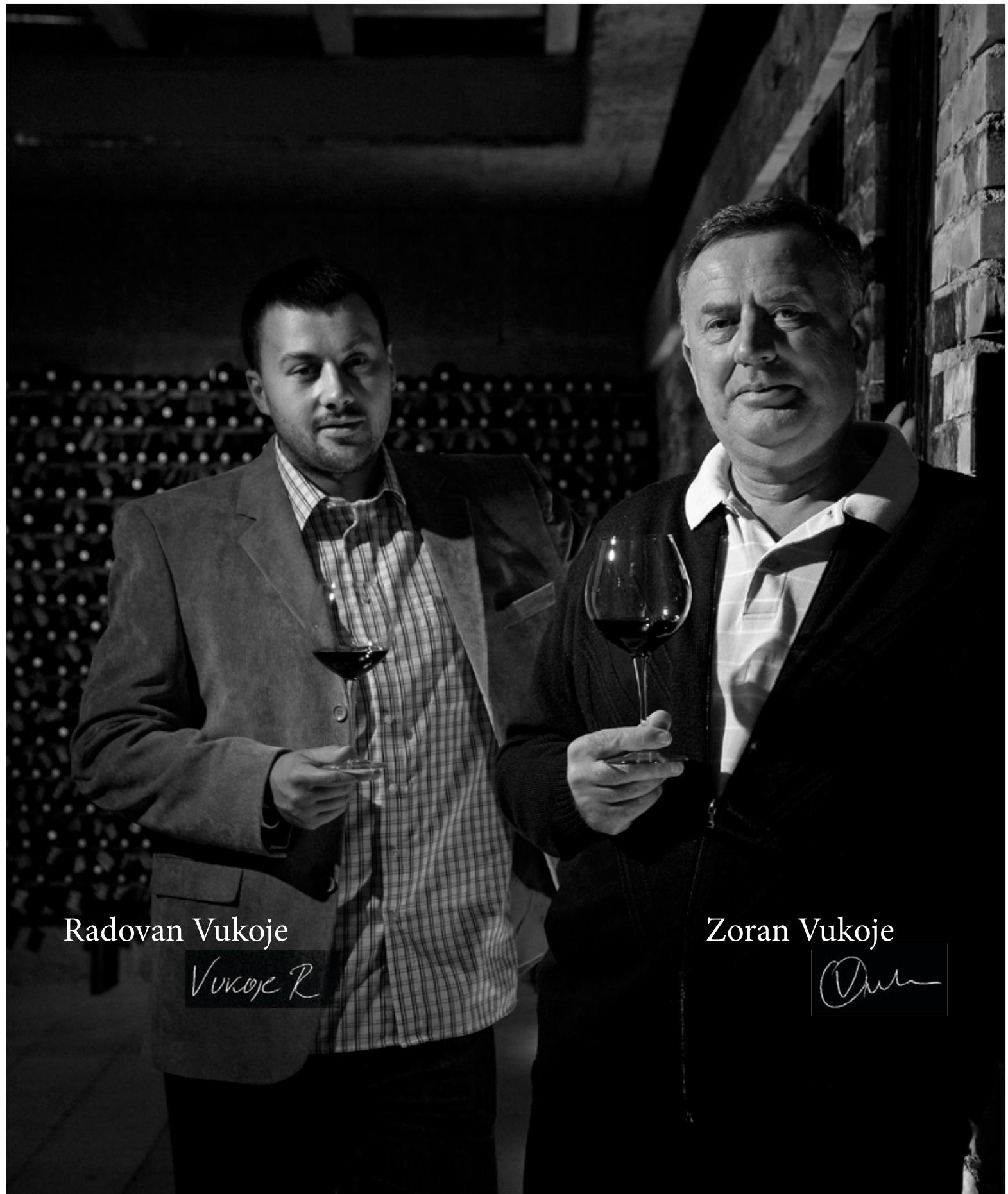
# BOSNIA AND HERZEGOVINA



Po mnogim izvorima, pisana istorija o uzgoju grožđa u Hercegovini duga je više od dve hiljade godina, o čemu svedoče i brojne arheološke iskopine sa ovih prostora. Organizovana proizvodnja, međutim, započinje tek sa dolaskom Austrougara, koji su osnovali prve vinogradarske stanice i otpočeli rad na selekciji autohtonih sorti, kao i na uvođenju internacionalnih u nove vinograde. Premda su pokušali sa pinoom belim, rizlingom rajinskim, silvancem i portugiscem, dobijena vina nisu mogla da se porede sa onim od autohtonih sorti, od blatine i žilavke. Ubrzo započinje i proizvodnja vina za Beč i ostale evropske prestonice, a vinograđi žilavke prozvani su „carskim vinogradima“. Karakter aromе i dopadljivost vina učinili su da žilavka ubrzo postane čuvena sorta, a s kraja XIX i početkom XX veka to je potvrđeno i priznanjima na raznim vinskim sajmovima u Beču, Barseloni, Londonu i Parizu. Osim žilavke, specifična za ovo podneblje jeste i crna sorta grožđa blatina, koja zbog funkcionalno ženskog cveta rađa nerедовно, ali su vina meka, ekstraktivna i dugotrajna. Kako i samo ime govori, blatina voli dublja, masnija zemljišta i uglavnom je zastupljena u dolinama reka.

Vinogradari su se uspešno izborili sa pojmom filoksere, ali je hercegovačke vinograde preplovio Prvi svetski rat. Površine pod zasadima nisu bitno širene, ali su vina iz Hercegovine i dalje dobijala priznanja na ocenjivanjima širom Evrope, a posebno upamćena ostaju ona iz Barselone 1929. i Pariza 1937. godine. Nakon Drugog svetskog rata obnova zapuštenih i iskrčenih vinograda započinje pedesetih godina, kada se vinograđi sade i u društvenom sektoru. Tada se u Hercegovini po prvi put uvode novi uzgojni oblici i mehanizovana obrada, a i širi se razmak sadnje. Paralelno sa obnovom vinograda izgrađena su i dva zadružna podruma, a zatim i vinarije u Ljubuškom, Čitluku, Mostaru i Stocu. Hercegovački poljoprivredni kombinat, poznatiji kao Hepok, nastao je 1966. godine spajanjem 23 organizacija s područja svih hercegovačkih opština, a 1985. godine Hepokove vinarije imale su proizvodni kapacitet od 400.000 hektolitara. Krajem osamdesetih, Zakon o vinu dopušta individualnim poljoprivrednim proizvođačima da postanu vinari, a ta izmena značajno je doprinela povećanju kvaliteta vina na tržištu, ali i daljem razvoju Hercegovine kao vinske regije.

Vinogradarstvo u Hercegovini svodi se na oblast oko reke Neretve u Mostarskoj kotlini i na dolinu reke Trebišnjice, a najintenzivnije je u opština Mostar, Čitluk, Ljubuški, Čapljina, Stolac i Trebinje. Osim žilavke i blatine, uzgaja se i vranac, ali sve više i kaberne sovinjon, šardone i ostale popularne internacionalne sorte. Međutim, simbol Hercegovine i dalje je žilavka u kamenu.



Radovan Vukoje

Vukoje R

Zoran Vukoje

Z  
Vukoje

# VUKOJE

## Trebinje, Hercegovina

„Vodimo se činjenicom da je pravilno negovanje vinograda ključno u proizvodnji vrhunskih vina.“

Iznad ušća reke Sušice u Trebišnjicu izdiže se breg, osunčan i izložen vetrovima, kao stvoren za vinograd. Ovu mikrolokaciju krajem XIX veka prepoznali su i austrougarski vinogradari i tu posadili žilavku, a sam položaj „carskih vinograda“ proglašili su najboljom pozicijom za sadnju ove sorte. Ceo vek kasnije, vinograde na „carskoj poziciji“ obnavljaju otac i sin, Zoran i Radovan Vukoje, i prvom berbom žilavke iz 2007. dostupnim nam čine vina u kojima su nekada samo odabrani uživali. „Proizvodnju vina započeli smo sa idejom da ponudu jela iz bogate hercegovačke kuhinje upotpunimo autentičnim hercegovačkim vinima, a prezentacije smo u početku organizovali u našem porodičnom restoranu.“

Već u startu opredeljeni za proizvodnju najkvalitetnijih vina od autohtonih, lokalnih i odomačenih sorti, na tržištu su se pojavili sredinom devedesetih godina. I to spektakularno - ovi pioniri povratka žilavke na vinske karte sveta konstantno beleže porast proizvodnje, usput proširujući vinograde i modernizujući vinariju. Danas se ova kuća može pohvaliti sa više od pedeset zlatnih medalja osvojenih na svim relevantnim ocenjivanjima u regionu, kao i na poznatim međunarodnim smotrama, što *Podrum Vukoje* čini najboljom vinarijom u Bosni i Hercegovini u poslednjih deset godina i jednom od najmodernijih u regionu.

“We are guided by the fact that proper nourishment of the vineyard is the key element in wine production.”

Above the river Susica estuary into the river Trebisnica raises a hill, sunlit and wind facing, perfect for a vineyard. In late 19 century, this micro location was recognized by Austrian winemakers who planted zilavka, and declared that the so called “imperial vineyards” were the best location for this variety. A century later, a father and son, Zoran and Radovan Vukoje, restored the vineyards on this “imperial position” and with their first yield of zilavka in 2007, they made those wines that were once enjoyed only by the selected few available to us. “We started producing wines with an idea to complement the rich Herzegovina cuisine with authentic Herzegovina wines, and in the beginning, we organized the presentations in our family restaurant.”

From the very beginning, they produced the highest quality wines from autochthonous, local and domesticated varieties, and appeared on the market in mid 1990s. The appearance itself was spectacular – these pioneers of zilavka’s return to the world wine map have had a constant production growth, and are expanding their vineyards and modernizing the winery along the way. Today, this house can proudly show fifty gold medals won at all the relevant wine evaluations in the region, as well as in famous international exhibitions, which makes *Cellar Vukoje* the best winery in Bosnia and Herzegovina in the past ten years and one of the most modern in the region.



godina osnivanja | established in

1982.

adresa | address

Hrupjela 28, 89101 Trebinje, + 387 59 270 370

[www.podrum-vukoje.com](http://www.podrum-vukoje.com), [podrum-vukoje@teol.net](mailto:podrum-vukoje@teol.net)

poseće vinariji | visits

uz zakazivanje | by appointment only

vlasnik | owner

Obren Zoran i Radovan Vukoje

vinar | winemaker

Radovan Vukoje

površina vinograda | vineyards surface

22,5 ha vlastitih | 22,5 ha of their own

sorte | grape varieties

žilavka, chardonnay, vranac, merlot, cabernet sauvignon, pinot noir, syrah

godišnja proizvodnja | annual production

100.000 boca | 100.000 bottles

etikete | labels

bela vina | white wines

HERCEGOVAČKA ŽILAVKA VUKOJE, TRIBUNIA CHARDONNAY, ZLATNA SELEKCIJA  
(chardonnay, žilavka)

crvena vina | red wines

HERCEGOVAČKI VRANAC VUKOJE, TRIBUNIA MERLOT, TRIBUNIA PINOT NOIR, TRIBUNIA  
CABERNET SAUVIGNON, VRANAC REZERVA VUKOJE



## Karakteristike vina

Bela vina *Podruma Vukoje* karakterišu voćnost i punoća ukusa. *Chardonnay* je moderan, izražene voćnosti, bogat aromama, prijatne svežine i naknadnog ukusa. Umerenog intenziteta, aroma *Žilavke* razvija se na vazduhu i pokazuje voćni karakter, uz asocijaciju na arome svežeg belog voća, kao i prepoznatljivu mineralnost. Intenzivno i puno na ukusu, vino nosi i karakteristiku specifičnog lokaliteta, u značajnoj dozi mineralnosti.

Crvena vina potvrđuju stil vinara i njegovu nameru da sortnost dominira, ali i umeće da se, osim internacionalnih sorti, i vranac predstavi u najboljem svetlu. Kompleksnošću, potencijalom za dalje sazrevanje i razvijenom aromom, izdvaja se *Vranac rezerva Vukoje '03*. Aroma hrastovine, vremenom je integrisana u aromatski profil vranca, a ukus u potpunosti prati ono što kompleksan miris najavljuje. Veoma koncentrisano, zahtevno vino, a voćnost dolazi do izražaja zahvaljujući odličnim kiselinama koje prate rastuću impresiju na ukusu.

## The Qualities of the Wines

White wines of *Cellar Vukoje* are characterized by fruity aroma and fullness of taste. The *Chardonnay* is modern, intensively fruity, and rich in aromas, pleasantly fresh and with pleasant aftertaste. Being moderately intensive, the aroma of *Zilavka* is developed in contact with air and shows its fruity character, the one reminding us of fresh white fruits, as well as its recognizable mineral quality. This wine is characterized by intensive and full taste, specific for this locality, especially in its rather intensive mineral quality.

The red wines validate the winemaker's style and his intention to give the recognized varieties a predominant position, but also his skill to, along with international varieties, present vranac at its best. Of these, *Vranac rezerva Vukoje '03* stands out in its complexity, its potential for further ageing and its developed aroma. Through time, the oak wood aroma, has integrated into the aroma profile of vranac, and its taste complies fully with what the complex scent announces. It is very concentrated, demanding wine, and its fruity character becomes prominent because of its excellent acids that accompany the growing impression on its taste.

# SRBIJA SERBIA

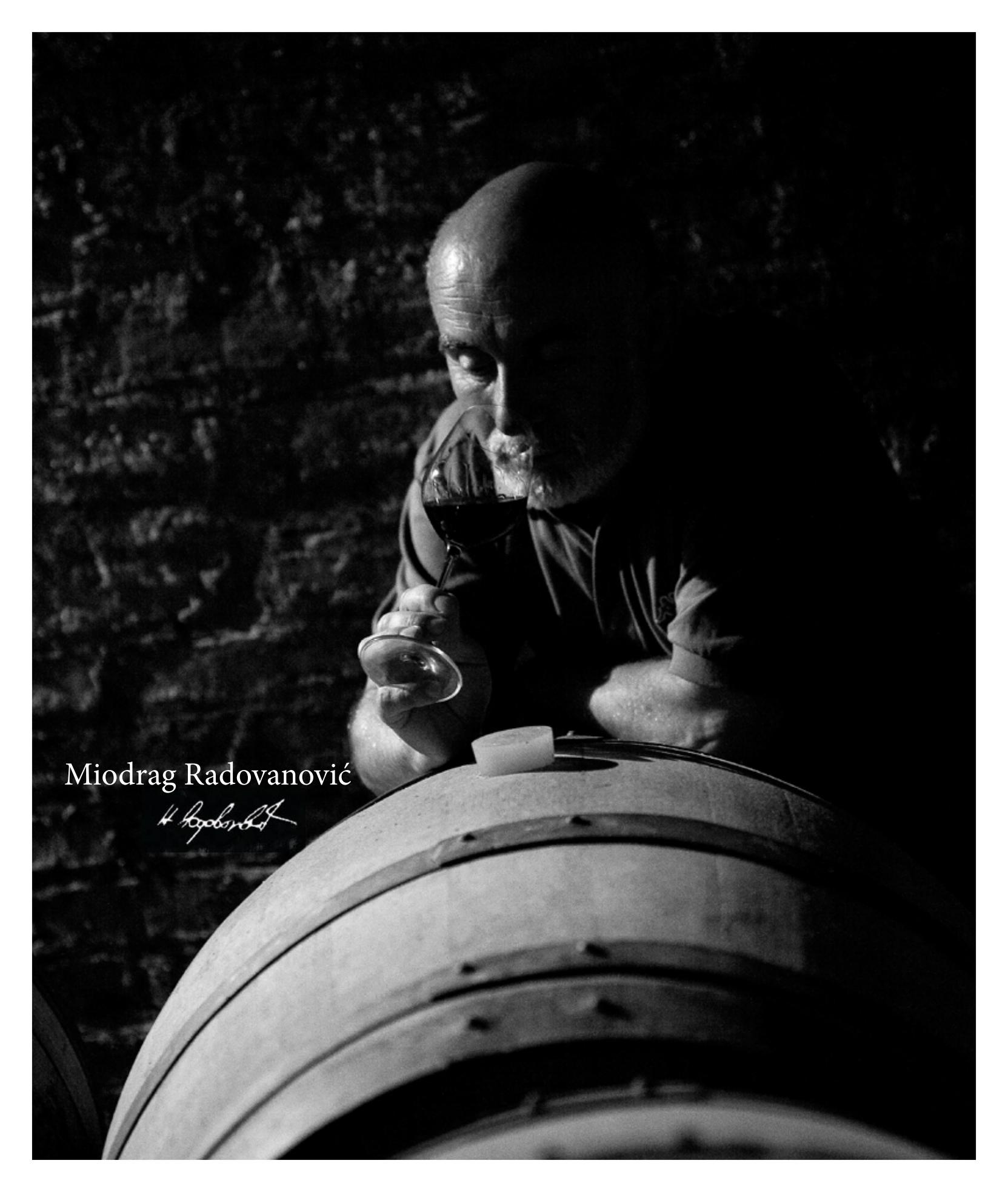


**B**rojne su istorijske činjenice koje pokazuju da se vino na tlu Srbije pilo i pre nove ere, a početak vinogradarstva vezuje se za rimskog cara Marka Aurelija Proba, koji je prve čokote vinove loze posadio na padinama Fruške gore. Od osnivanja prve srpske države velika pažnja posvećivana je vinogradarstvu i vinarstvu, posebno u vreme Nemanjića. Prvi zakon koji bliže određuje način spravljanja vina i njegovog konzumiranja doneo je Car Dušan 1349. godine, a u vreme njegove vladavine napravljen je i vinovod dug 25 kilometara, kojim je iz podruma u Velikoj Hoči vino transportovano do dvora u Prizrenu, bez pumpi, samo gravitacijom. U vreme vladavine Turaka vinarstvo je održavano u malom broju manastira, ali su vinogradi mahom uništeni. Nakon oslobođenja od Turaka započinje intenzivan razvoj vinogradarstva, koji jeinicirala Austro-Ugarska, pa se Srbija prvi put javlja kao ozbiljan proizvođač vina i to u vreme filoksere, kada su vina izvožena i u Francusku. Velikom pomaku doprineli su i kraljevi Petar Prvi i Aleksandar Prvi Karadžorđević; vrhunska vina iz podruma na Oplencu obišla su svet, a Venčačka Vinogradarska zadruga, iz susednog sela, smatrana je za jednu od najvećih vinarija na Balkanu. Taj period, sve do kraja tridesetih godina XX veka, može se smatrati najuspešnijim u srpskoj proizvodnji vina. Posleratni period karakteriše ubrzani razvoj velikih društvenih vinarija, a obeležili su ga NAVIP, Vršački vinogradi, Vinožupa i Rubin. Ali, kvantitet je tada bio ispred kvaliteta, a takav trend nastavio se sve do početka devedesetih. Dešavanja u drugoj polovini XX veka uslovila su stagnaciju, ali danas smo svedoci novog talasa, koji se ogleda u proizvodnji manjih serija kvalitetnijih vina. Ubrzan razvoj vinske kulture poklopio se sa povećanom ponudom etiketa domaćih proizvođača; na rod pristižu novi vinogradi, intenzivnija su ulaganja u tehnologiju, a rezultat je primetan skok u kvalitetu vina.

Dominantne bele sorte grožđa u novim zasadima svakako su sovinjon beli i šardone. Nešto rede sade se i rizlinzi, italijanski i rajinski, a za vinogradare sve zanimljiviji postaju pino sivi, pino beli i traminac. Poslednjih nekoliko godina poraslo je interesovanje i za novostvorene domaće sorte sa Instituta u Sremskim Karlovcima. U izboru crnih sorti prednjače kaberne sovinjon, merlo, pino noir i frankovka. Mnoge će iznenaditi povećano interesovanje za sortom sira (širaz), a na manjim površinama mogu se naći gotovo sve dostupne internacionalne sorte, od nebiola do peti verdoa. Dalji razvoj vinogradarstva znatno usporava velika isparcisanost površina, te je gotovo nemoguće obezbediti dovoljnu površinu za podizanje ozbiljnog proizvodnog zasada. Takođe, popularnost internacionalnih sorti inicirala je zapostavljanje autohtonih; površine pod tamjanikom još uvek su nezнатне, a bagrina nestaje iz vinograda. Smederevka postoji samo u stariim zasadima, a o prokupcu, kao vodećoj autohtonoj crnoj sorti, još uvek se više polemiše nego što se radi.

**T**here is numerous historic evidence that people drank wine in what is now Serbia even in ancient times, and the first vine grower is said to be the Roman emperor Marcus Aurelius Probus, who planted the first grape vines on Fruska Gora. Since Serbia was established, great attention has been paid to vine growing and winemaking, especially in the times of the Nemanjić royal family. The first law that treats wine was passed by the tsar Dusan in 1349, and during his reign, a 25 km long wineduct was built, which transported wine from Velika Hoca to his court in Prizren. Without pumps, using only gravity force. Under Turkish reign, winemaking remained in a small number of monasteries, but the vineyards were mainly destroyed. After liberation, vine growing intensified, initialized by the Austrian-Hungarian Empire, so that Serbia, for the first time, became a serious wine producer, in the times of phyloxera plague, when wines were exported even to France. Kings Peter I and Alexander I Karadjordjević also helped; premium wines from the Oplenac cellar have travelled the world, and the Vencacka Vinogradarska Zadruga was considered to be one of the greatest wineries in the Balkans. That period, until the end of the 1930s, was the most successful period for winemaking in Serbia. The post war period is characterized by great state owned wineries, most renowned of which were NAVIP, Vrsacki Vinogradi, Vinožupa and Rubin. But the quantity came before quality then, and such trend continued until early 1990s. The developments in the second half of the XX c. led to stagnation, but we are today witnessing a new wave, reflected in the production of smaller series of good quality wines. The accelerated growth of viniculture coincided with an increased offer of labels from domestic producers; new vineyards are reaching their full capacity, investments into technology are intensified, and the result is a noticeable leap in wine quality.

The dominant white varieties in new vineyards are sauvignon blanc and chardonnay. Slightly rarer are Rieslings, Italian and Rhine, and the vine growers are getting interested into pinot gris, pinot blanc and traminac. In the past few years, there is a growing interest in the newly created domestic varieties from the Institute in Sremski Karlovci. The most dominant red wines are cabernet sauvignon, merlot, pinot noir and frankovka. Many will be surprised at increased interest in Sirah, and on smaller lots, almost all available international varieties can be found, from nebbiolo to petit verdot. Further development of vine growing is considerably hindered by the lack of large lots, so that it is almost impossible to provide an area large enough to plant a vineyard for serious production. Also, popular international varieties pushed the autochthonous ones; tamjanika is still rare, and bagrina is disappearing. Smederevka exists only in old vineyards, and prokupac, as a leading autochthonous variety is still more debated on than grown.



Miodrag Radovanović

*M. Radovanović*

# RADOVANOVIĆ

## Krnjevo, Šumadija

**„Vinarstvo je stalno traganje.  
Upravo u tome i jeste draž.“**

Pre dvadesetak godina, rukovodilac proizvodnje vina u NAVIPU, vođen novim idejama a za koje nije bilo mesta u državnoj vinariji, počinje da realizuje planove na svom privatnom imanju. Veliko iskustvo u radu sa rizlin-gom i šardoneom, te afinitet prema kaberne sovinjonu, definisali su sortiment malog vinograda na vrhu jednog šumadijskog brega, kao naslikanog za vinogradarstvo. Dugo se Radovanović susretao sa donkihotovskim problemima da predstavi vina tada posrnulom srpskom tržištu. Sa čvrstom verom u ono što radi, stalno je unapređivao i povećavao proizvodnju, trudeći se da isprati sve aktuelne tendencije u vinarstvu.

„Radeći ono što najbolje umem, imao sam sreću i da prepoznam pravi trenutak da svoja vina predstavim tržištu. A za očuvanje steklene pozicije neophodan je stabilan kvalitet proizvoda, mada su jako važne i inovacije i komunikacija sa potrošačima“, kaže Mija Radovanović. Sortna prepoznatljivost i postojanost kvaliteta vina uzrokovali su da *Podrum Radovanović* postane sinonim za dobar šardone ili kaberne. Enolog po vokaciji, Radovanović u proizvodnji akcenat daje kvalitetu grožđa, te danas ima 20 hektara sopstvenih vinograda i još toliko u kooperaciji. Proizvodnja grožđa u kooperaciji definisana je i strogo kontrolisana u skladu sa standardima kuće.

„Za aromatičnija, kompleksnija i dugotrajnija vina, selekciju grožđa obavljamo u vinogradu, izborom iz najboljih parcela. Grozdovi okrenuti istoku donose pitkost i svežinu, oni sa juga cvetni karakter, a na zapadu se stiču punoča i ekstraktivnost“, kaže Radovanović, koji u najlepšem vinskom podrumu u Srbiji svoj rad i ideje iz vinograda očigledno ume da prenese u vina.

**“Winemaking is a constant search.  
It is exactly where its charm is.”**

Some twenty years ago, a wine production manager in NAVIP, led by new ideas that were not accepted in a state owned winery, started to realize his plans in his private estate. His great experience in working with Riesling and chardonnay, and his affinity towards cabernet sauvignon, defined the assortment of his small vineyard on top of a Sumadija hill, just perfect for this purpose. For a long time, Mr. Radovanovic encountered Don Quixote kind of problems to present his wines to the then struggling Serbian market. With a firm belief in what he was doing, he constantly upgraded and increased the production, trying to keep the pace with modern tendencies in winemaking. “By doing what I do best, I was lucky enough to recognize the right time to present my wines to the market. To keep the acquired position, it is necessary to have stable product”, says Mija Radovanovic.

Varietal recognition and persistence in quality of the wine made *Podrum Radovanovic* the synonym for good chardonnay and cabernet. An enologist by vocation, in his production, Mr. Radovanovic thinks that quality of the grapes is of vital importance, so he today has more than 20ha of his own vineyards and 20 more in cooperation. Grape production in cooperation is strictly defined and controlled in accordance with standards set by this house. “For more aromatic, complex and lasting wines, we select grapes in the vineyard, by choosing the best lots. Bunches facing east bring silkiness and freshness; those facing south bring flowery character, and those from the west create full body and extractive quality”, says Mr. Radovanovic, who obviously has the skill to transfer his work and ideas from the vineyard into his wines in the most beautiful wine cellar in Serbia.



godina osnivanja   established in	1991.
adresa   address	Dositejeva 10, 11319 Krnjevo, +381 26 821 085 <a href="http://www.podrumradovanovic.rs">www.podrumradovanovic.rs</a> , <a href="mailto:podrumradovanovic@neobee.net">podrumradovanovic@neobee.net</a>
poseći vinariji   visits	uz zakazivanje   by appointment only
vlasnik   owner	Miodrag Radovanović
vinar   winemaker	Miodrag Radovanović
površina vinograda   vineyards surface	20 ha vlastitih i 20 ha u kooperaciji   20 ha of their own and 20 ha in cooperation
sorte   grape varieties	chardonnay, rhein riesling, sauvignon blanc, pinot gris, cabernet sauvignon, cabernet franc, merlot
godišnja proizvodnja   annual production	230.000 boca   230.000 bottles
etikete   labels	bela vina   white wines CHARDONNAY, CHARDONNAY SELEKCIJA, SAUVIGNON BLANC, RAJINSKI RIZLING, PINOT AS (pinot gris, pinot blanc, pinot noir) crvena vina   red wines CABERNET SAUVIGNON, CABERNET SAUVIGNON BARRIQUE, CABERNET SAUVIGNON RESERVE roze   rose wine ROSE



## Karakteristike vina

Radovanović u svojim vinima ističe karakter sorte. Šardone kralji karakteristična cvetna aroma sa notama belog voća, ponekad slična mirisu zrelih dunja. Na ukusu je pun, sa dobrim kiselinama, a aroma se razvija tokom impresije. U naknadnom ukusu zreo, sa prividnom slašću. Šardone *Selekcija* proizvodi se od biranog grožđa sa najboljih položaja. Razvijene je cvetne aromе, pun i ekstraktivn, bogat alkoholom. Od berbe 2009. proizvodi se fermentacijom u drvenim burićima. Novina iz iste berbe jeste i specifična kupaža *Pinot as.* U veoma aromatičnom i dopadljivom belom vinu pino beli nosi strukturu, pino sivi definiše aromu, dok pino crni doprinosi eleganciji. Crvena vina mogu se opisati kao „kaberne u 3 čina“. Osnovni kaberne je izražene voćne aromе, vrlo mek i lako prihvatljiv. Kaberne *Barrique* je robusniji, sa značajnim doprinosom hrastovine i izraženom tanninskom strukturom, dok je *Reserve* kompleksniji, elegantniji, finiji. Prvo vino *Podruma Radovanović* na tržište izlazi tek nakon tri godine sazrevanja, dve u drvetu i jedne u boci, a ima razvijenu aromu u kojoj su veštost sjedinjeni mirisi borovnice, kupine i ribizle sa vanilinskim tonom hrastovine.

## The Qualities of the Wines

In his wines, Mr. Radovanovic stresses the varietal character. The chardonnay is characterized by flowery aroma with tones of white fruit, sometimes similar to the fragrance of ripe quince. Its taste is full bodied, with good acids, and the aroma develops during the impression. Ripe in the aftertaste, seemingly sweet. The chardonnay *Selekcija* is produced from selected grapes from the best lots. It has a developed flowery aroma, is full bodied and extractive, rich in alcohol. Since the 2009 vintage, it is produced by fermentation in wooden barrels. A novelty from the same vintage is a specific blend *Pinot as.* In a very aromatic and likeable white wine, pinot blanc carries the structure, pinot gris defines the aroma, whereas pinot noir adds elegance. The red wines can be described as a "cabernet in 3 acts". The basic cabernet has a prominent fruity aroma, is very soft and readily accepted. Cabernet *Barrique* is more robust, with significant contribution of oak wood and prominent tannin structure, while *Reserve* is more complex, elegant, refined. The first wine from *Podrum Radovanovic* is marketed after aging for three years, two in wood and one in bottle, and has a developed aroma in which fragrances of pine, blackberry and cranberry are skillfully blended with the vanilla tone of oak wood.

# CRNA GORA MONTENEGRO



**U**slovljeno klimatskim i topografskim karakteristikama, intenzivno gajenje vinove loze u Crnoj Gori moguće je jedino u njenom južnom delu, u priobalnom pojusu i naročito u basenu Skadarskog jezera, gde specifičan mezoklimat nastaje susretanjem mediteranske i planinske klime.

Počeci vinogradarstva vezuju se za aktivnost grčkih trgovaca koji su lozu širili u priobalnom pojusu Jadrana, a brojni su dokazi koji svedoče da su vinogradarstvo u zaleđu priobalja i oko Skadarskog jezera podsticali i Rimljani.

Ponovno širenje vinograda i unapređenje proizvodnje grožđa, nakon degradacije u vreme vladavine Turaka, podstiče knjaz Nikola. Već u XIX veku vinogradarstvo je imalo značajnu ulogu u poljoprivredi Crne Gore i karakterisano je kao „organizovana privredna produkcija“. Zanimljivo je i da je u vreme pojave filoksere u Danilovgradu osnovana prva poljoprivredna škola sa loznim rasadnikom.

Sedamdesetih godina prošlog veka dolazi do još intenzivnijeg podizanja vinograda, kako na društvenim tako i na individualnim gazdinstvima, a prekretnicu predstavlja podizanje vinogradarskog kompleksa „Čemovsko polje“, kada Crna Gora u pet godina dobija novih 1.500 hektara pod vinogradima.

Crnogorski vinogradarski rejон prostire se u zoni uticaja mediteranske klime. Mrazevi su veoma retki, a leta izrazito topla sa značajnom insolacijom. Godišnja rasporedenost padavina je modifikovana u odnosu na mediteranski tip, te je maksimalna količina padavina u kasnoj jeseni i početkom zime, a izraziti minimum u letnjim mesecima. S toga se većina novih zasada navodnjava.

Crna Gora poznata je po ekstraktivnim, moćnim vinima, a dominiraju autohtone sorte vranac i kratošija. Poslednjih godina na specifičnim lokalitetima sađene su neke internacionalne sorte, kako za proizvodnju monosortnih vina, tako i da kupažiranjem sa vrancem omoguće veći izbor profila vina za zahtevnog modernog konzumenta.

Perspektiva crnogorskog vinogradarstva i vinarstava je u privatnom sektoru, a vina proizvedena u malim, porodičnim vinarijama imaju značajnu ulogu i u turističkoj ponudi Crne Gore. Razvoj vinskog turizma, kroz ulaganje u vinogradarska sela i razvoj vinskog puta, veliki je potencijal za povećanje turističke ponude i za samu prezentaciju vina Crne Gore.

**D**ependant on climate and topographic characteristics, in Montenegro, intensive vine growing is possible only in its southern part, in the coastal area and especially in the Lake Skadar basin, where alpine and Mediterranean climates meet and form a specific mezzo-climate.

The origins of vine growing are traced back to the activities of Greek merchants who spread vine in the coastal Adriatic region, and numerous pieces of evidence show us that vine growing in the hinterland and around Lake Skadar was encouraged by the Romans as well.

Prince Nikola encouraged revival and expansion of vineyards and improvements in grapes production, after the degradation during the Turkish reign. Already in the 19 century, wine growing had an important role in the agriculture of Montenegro and it was defined as an “organized agricultural production”. It is interesting to mention that when phylloxera appeared, the first agricultural school with vine nursery was established in Danilovgrad.

In the 1970s, there was an even more intensive vine growing, in the socially owned and private estates alike, and the turning point was the plantation of the vineyard complex “Čemovsko polje”, when Montenegro got 1,500 hectares of new vineyards during the course of five years.

The vine growing region in Montenegro lies within the influence of the Mediterranean climate. Frost is really uncommon, and summers are intensively hot with considerable insolation. The annual rainfall distribution is modified compared to the Mediterranean type, meaning that the peak rainfall is in late autumn and early winter, and the greatest dip is in the summer months. Therefore, most new plantations are irrigated.

Montenegro is famous for its extractive, powerful wines, and the dominant varieties are the autochthonous vranac and kratosia. In the past few years, they have planted some international varieties in certain locations, in order to produce single-varietal wines and also to provide a greater choice of wine profiles for the demanding modern customer by means of blending.

The prospects of vine growing and winemaking in Montenegro lie in the private sector, and wines produced in small, family owned wineries have an important role in the tourist proposal of Montenegro. The development of wine tourism, through investments in vine growing villages and development of a wine route are a huge potential for increase in the tourist offer and for the very presentation of Montenegro wines.



# 13. JUL PLANTAŽE

## Podgorica

**„Godinama sticano, poverenje potrošača širom sveta za njih je najvredniji imetak. Ali i najveća obaveza.“**

Nesumnjivo je da je vinarija *13. Jul Plantaže* najznačajnija i jedina velika vinogradarsko-vinarska kompanija u Crnogori. Ali, kada u sopstvenim zasadima proizvede više od dvadeset miliona kilograma grožđa, preradi ga u svojim podrumima i realizuje sedamnaest miliona boca vina na različitim tržištima širom sveta, onda slika o veličini ove kompanije i dimenzija uspeha prevazilaze regionalne okvire.

Jedan od razloga za to jeste i više od četrdeset pet godina konstantnog razvoja, ali i specifičnost strategije bazirane na autohtonim vinskim sortama, vrancu i krstaču. Vinograd *Plantaža*, sa više od deset miliona čokota na 2.250 hektara, najveći je vinograd „u mestu“ u Evropi. Najveći, ali i odlično vođen, jer se svake godine površine uvećavaju, stari zasadi zamenjuju novim, uz najsavremeniju dostupnu tehnologiju uzgoja. Podrumi su opremljeni svime što je potrebno kako bi se potencijal grožđa sačuvao i preneo u vino, a kompleksnost i specifičnost vina gradi se odležavanjem u strogo biranim hrastovim buradima.

Tržišna orijentacija vinarija takođe je na zavidnom nivou, a svakom novom kupcu prilazi se sa velikim entuzijazmom, pod parolom „trendovi se smenjuju, a vina ostaju“.

Širok assortiman proizvoda *Plantaža* upotpunjena je i turističkom ponudom, odnosno „malim vinskim putem“ na kome se mogu upoznati tri različito koncipirana podruma, od kojih je svaki specifične namene. Usput, pogled će vam sasvim sigurno nestati u „moru vinograda“ ili u *Šipčaniku*, nepreglednom vinskom podrumu izgrađenom u podnožju brda, takvim da nešto slično zasigurno ne može da se vidi u bližem okruženju.

**“Gained through years, the confidence of consumers around the world, for them, is the most valuable asset. Their greatest commitment as well.”**

The winery *13. Jul Plantaze* is undisputedly the most important and the only large vine growing and wine-making company in Montenegro. However, when in its vineyards this company produces more than twenty million kilograms of grapes, processes it in its cellars and places seventeen million bottles of wines into various markets around the world, then the image of the size of this company and the scale of its success surpass regional boundaries.

One of the reasons for this is more than forty five years of constant development, but also the specifics of its strategy based on the autochthonous varieties, vranac and krstac. The vineyard of *Plantaze*, with more than ten million grapevines on 2,250 hectares, is the largest vineyard “in a complex” in Europe. The largest, but perfectly managed, because each year its surface is expanding, old plants are replaced by new ones, with the latest available cultivating technology. The cellars are equipped with all that is required in order to preserve the potential of the grapes and to transfer this potential into wine, and the complexity and the specifics of wines develop by letting them age in carefully selected oak wood barrels. Market orientation of the wineries is also on a high level, and each new customer is treated with enthusiasm, with the following motto “trends change, wines stay”.

The wide selection of products from *Plantaze* is complemented by tourist offer, that is, a “small wine route” where you can see three cellars with different concepts, each of them having a specific purpose. Along the way, your eye will surely get lost in the “see of vineyards” or in *Sipcanik*, a vast wine cellar built in the foot of a hill, such that, most certainly, you cannot find anything similar in the area.



godina osnivanja   established in	1963.
adresa   address	Put Radomira Ivanovića 2, 81000 Podgorica, +382 20 658 028 <a href="http://www.plantaze.co.me">www.plantaze.co.me</a> , <a href="mailto:plantaze@t-com.me">plantaze@t-com.me</a>
poseći vinariji   visits	uz zakazivanje   by appointment only
vlasnik   owner	akcionarsko društvo   joint-stock company
vinar   winemaker	Bljana Knežević
površina vinograda   vineyards surface	2.250 ha vlastitih   2.250 ha of their own
sorte   grape varieties	krstač, chardonnay, sauvignon blanc, vranac, kratošija, cabernet sauvignon, merlot, syrah, negro amaro, primitivo
godišnja proizvodnja   annual production	17.000.000 boca   17.000.000 bottles
etikete   labels	bela vina   white wines KRSTAČ, CRNOGORSKI CHARDONNAY, CRNOGORSKI CHARDONNAY BARRIQUE, CRNOGORSKI SAUVIGNON, PODGORIČKO BIJELO crvena vina   red wines CRNOGORSKI VRANAC, CRNOGORSKI CABERNET, CRNOGORSKI MERLOT, VRANAC PRO CORDE, VRANAC BARRIQUE, VRANAC RESERVE, PREMIJER, SASSO NEGRO (vranac, syrah), PERLA NERA (negro amaro)
	penušavo vino   sparkling wine VAL



## Karakteristike vina

I pre nego je grupa eksperata milanskog *Il monda* početkom devedesetih godina svrstala vranac među 100 najboljih crvenih vina Evrope, znalo se da je to sorta visokog potencijala. *Plantaže* proizvode više vranaca različitog profila i kompleksnosti; od izrazito voćnih vina, izražene sortne arome koja asocira na višnje i trešnje, pa do zrelih, razvijenih vina reduktivnog bukeva, koji će podsetiti na miris duvana, suvih šljiva, te jako zrelog crnog voća. Vina su izrazito obojena, puna i ekstraktivna. To su karakteristična vina juga, izraženog potencijala za sazrevanje u boci, a ne bi li istakli sav potencijal vranca, u *Plantazama* su pre nekoliko godina izgradili tehnološki veoma kompleksan podrum sa drvenim sudovima. Više od 1.500 buradi od 225 i 500 litara, te velike bačve od 2.500, 5.000 i 10.000 litara izrađene su od francuskog, američkog i slavonskog hrasta. Mnoštvo različitih zapremina buradi, poreklo hrastovine i više nivoa nagorevanja daju mogućnost za stalna kupažiranja i rad na povećanju kompleksnosti i perzistencije. U drvenim sudovima, posebno za to odabranim, u *Plantazama* neguju i šardone koji je veoma ekstraktiv i aromatičan. Zbog specifičnosti proizvodnje, odnosno fermentacije u bariku i negovanja na talogu, ovaj šardone proizvodi se u veoma ograničenoj seriji, još uvek nedovoljnoj za zahteve tržišta. Takođe bismo izdvojili i *extra brut* penušavo vino *Val*, proizvedeno tradicionalnom metodom fermentacije u boci. Osnovu čini kupaža autohtonih sorti, a vino je razvijene arome, dobro izbalansirano i može se konzumirati samostalno ili kao odličan aperitiv.

## The Qualities of the Wines

Even before a group of experts from the Milan's *Il Mondo* placed vranac in the top 100 red wines from Europe in early 1990s, it was clear that that was a variety with great wine potential. The *Plantaze* produce a number of vranac wines with different profiles and complexity; ranging from intensively fruity wines, with an explicit aroma of the variety that reminds us on sour cherries and cherries, all the way to the ripe, developed reductive bouquets, whose scent reminds us of tobacco, prunes, and really ripe fruits.

The wines are distinctly coloured, full and extractive. They are typical wines of the south, with a strong potential to age in the bottle, and in order to promote the full potential of vranac, a few years ago, in *Plantaze*, they build a technologically very complex cellar with wooden barrels. More than 1,500 hundred barrels of 225 and 500 l, and large barrels of 2,500, 5,000 and 10,000 l are made from French, American and Slavonian oak wood. Plenty of various barrel volumes, the origin of the oak wood and more levels of burning provide an opportunity for constant blending and increase of the complexity and persistence. In wooden barrels, specially selected for that purpose, *Plantaze* nourish a very extractive and aromatic chardonnay. Because of its specific production, i.e. fermentation in a barrique and nourishment on the lees, this chardonnay is produced in a very limited series, still inadequate for the market demand. We also chose extra brut sparkling wine *Val*, produced through the traditional method of fermentation in the bottle. Its basis is a blend of the autochthonous varieties, and the wine has a developed aroma, it is well balanced and can be served on its own or as an excellent appetizer.

# MAKEDONIJA MACEDONIA



**U**Makedoniji se mogu pronaći najrazličitiji stilovi vina – suva i slatka, crvena i bela, mirna i penušava; vina od internacionalnih, ali i od lokalnih sorti, moderna ili tradicionalna. Gotovo idealna klima i različitost u sastavu zemljišta na raspoloživim vinogradarskim terenima daju savršene uslove za uzgoj vinove loze, a tradicija, iskustvo i znanje njenih vinara postavili su Makedoniju kao model za proizvodnju vina, sada i kroz istoriju.

Počeci vinarstva na teritoriji Makedonije vezuju se za Filipa II i Aleksandra Velikog. Tradicija je negovana sve do vremena vladavine Turaka, kada je tek sporadično održavana u nekoliko manastira. Filoksera je u Makedoniju stigla krajem XIV veka, kada su i nestali mnogi vinograđi, a u novim zasadima, osim lokalnih, pojavljuju se i francuske i nemačke sorte, već poznate u regionu.

Makedonsko vinogradarstvo dostiglo je vrhunac sredinom osamdesetih godina, kada su vina Makedonije učestvovala sa više od 60 odsto u ukupnom izvozu vina bivše SFRJ. Tradicionalna tržišta za vina Makedonije bila su Nemačka i Velika Britanija, ali samo za stona vina osnovnog kvaliteta.

Od 1991. godine nezavisna republika Makedonija predstavlja se svetu kao moderna vinogradarsko-vinarska zemlja sa bogatom tradicijom. U tom periodu započinje i razvoj manjih vinarija, i polako ali značajno raste i kvalitet makedonskih vina. Razvoj prate i brojne investicije u opremu i tehnološko osavremenjavanje, a uz rast kvaliteta menja se i sortiment, pa tako internacionalne sorte postaju sve zastupljenije.

U Makedoniji postoje tri vinogradarska rejona. Najznačajniji je Povardarje, koji se nalazi u centralnom delu zemlje, sa 80 odsto ukupne površine pod vinogradima i 85 odsto ukupne proizvodnje vina u Makedoniji. Na istoku se nalazi rejon Pčinja-Osogovo, karakterističan po vinogradima na višim nadmorskim visinama, a na zapadu Pelagonija-Polog.

Vremenom, a pogotovo u poslednjih nekoliko godina, stižu i preko potrebne promene u prezentaciji finalnog proizvoda, marketinškom planiranju i pristupu specifičnim segmentima raznih tržišta. Standardi kontrole kvaliteta, te pažljivo osluškivanje potreba novih, savremenih potrošača, vraćaju makedonska vina na tržište Nemačke, Holandije, Japana, Velike Britanije i Sjedinjenih Američkih Država. Takođe, značajna je potrošnja makedonskih vina i u zemljama u okruženju.

**M**acedonia offers a wide range of wine styles – dry and sweet, red and white, still and sparkling; wines made from international, but from local varieties as well, modern or traditional. Almost ideal climate conditions and soil variations on the available vineyard areas ensure perfect conditions for grape vine growth, and the tradition, the experience and the knowledge of its winemakers have established Macedonia as a model for winemaking, now and through history.

The origins of winemaking on Macedonian territory are traced down to Fillip II and Alexander the Great. The tradition was followed until the Turks came, and in their age, it was sporadically maintained in a few monasteries. Phyloxera came to Macedonia in late XIV century, when many vineyards had disappeared, and in the newly planted vineyards, apart from local varieties, there were French and German ones, already well known in the region.

Macedonian winemaking reached its peak in mid 1980s, when Macedonian wines had more than 60 percent share in the total export of the former Yugoslavia. The traditional markets for Macedonian wines were Germany and Great Britain, but only for basic quality table wines.

Since 1991, the independent republic of Macedonia has presented itself to the world as a modern vine-growing and winemaking country with rich tradition. It is in this period that the development of smaller wineries started, and that, slowly but significantly, the quality of Macedonian wines has been increasing. This development has been accompanied by numerous investments into equipment and technological modernization, and along with the increase in quality, there came a change in the varieties, so that international varieties are becoming more common.

There are three vineyard districts in Macedonia. The most important one is Podvardarje, situated in the central part of the country, with 80 percent of the total area covered in vineyards and 85 percent of the total wine production in Macedonia. To the east, there is the district of Pčinja-Osogovo, characterized by vineyards in higher altitudes, and to the west, there is Pelagonia-Polog.

In time, and especially in the past few years, we are witnessing the much needed changes in the final product presentation, in market planning and in the attitude towards specific segments of various markets. Quality control standards, as well as careful consideration of the needs of the new, modern consumers, are re-introducing Macedonian wines into the markets of Germany, Holland, Japan, Great Britain and the United States. Moreover, the consumption of Macedonian wines in the neighbouring countries is also significant.

Ilija Malinkovski

*Ilia*



# CHATEAU KAMNIK

## Skoplje

**„Ne treba čekati posebnu priliku za otvaranje boce vina.  
Ona svaku priliku čini posebnom!“**

Iz čiste ljubavi prema vinu, a sa željom da upozna različite stilove, Iki Malinkovski postao je kolekcionar vina iz celog sveta. Kolekcija je rasla, vina sazrevala, a sazrevala je i njegova ideja da proizvede sopstveno vino. Bez generacijske tradicije u vinarstvu, ali u zemlji sa velikim kulturološkim nasleđem o vinu, *Chateau Kamnik* stvoren je sa željom da se tradicija makedonskog vinarstva predstavi na nešto drugačiji način. Taj moderan pristup tradiciji vrlo je vidljiv već pri samom dolasku u vinariju, koja opremljenošću i izgledom teško koga može ostaviti ravnodušnim.

„S obzirom na to da je većina vinarija u našem okruženju okrenuta tradiciji i vrancu kao osnovnoj sorti, mi smo se orijentisali ka internacionalnim sortama, kreirajući sopstveni stil.“

U Kamniku se primenjuju najsavremenija tehnološka dostignuća, a veliki značaj pridaje se ulozi drveta u sazrevanju vina i formiranju aromatskog kompleksa i strukture vina. Vodi se računa o svim detaljima, pa tako kada dođe vreme flaširanju, a kako bi osigurali dalji razvoj i sazrevanje vina u boci, koriste najbolju bocu i plutani čep. Iki misli da je na njemu samo da održi kvalitet i stil vina po kojima je vinarija postala prepoznatljiva, ali je istovremeno i svestan činjenice da stalno mora da se usavršava.

A, nakon samo nekoliko berbi, veliki entuzijazam u Kamniku nagrađen je brojnim priznanjima koja su stigla sa prestižnih međunarodnih ocenjivanja vina.

**„One should not wait for a special occasion to open a bottle of wine. It makes every occasion special!“**

Out of pure love for wine, and with a wish to become acquainted with various styles, Iki Malinkovski became a collector of the wines from all over the world. The collection grew, the wines matured, along with his idea to produce his own wine. Without any winemaking tradition in his own family, but in a country with great cultural heritage on wine, the Chateau Kamnik was created with a wish to present Macedonian winemaking tradition in a different light. This modern approach to tradition is quite evident upon the very first visit to the winery, whose equipment and design make hardly anyone indifferent. “Having in mind the fact that the majority of wineries in our community are oriented towards tradition and vranac as the primary variety, our direction is international varieties and creation of our own style.”

Kamnik uses the latest technological advances, and great importance is paid to the role of wood in the wine ageing process and the formation of aroma complex and the structure of the wine. Great attention is paid to every detail, so that when it comes to the bottling stage, they use the best bottle and a cork in order to ensure further development and ageing in the bottle itself. Iki feels that he should just maintain the good quality and the recognizable wine style, but at the same time, he is aware of the need for constant improvement.

And, after only a few vintages, the great enthusiasm in Kamnik was awarded with numerous acknowledgements coming from highly acclaimed international wine evaluations.



godina osnivanja   established in	2004.
adresa   address	Kamnik bb, 1000 Skoplje, + 389 2 511 12 52 <a href="http://www.chateaukamnik.com">www.chateaukamnik.com</a> , <a href="mailto:contact@chateaukamnik.com">contact@chateaukamnik.com</a>
posesti vinariji   visits	uz zakazivanje   by appointment only
vlasnik   owner	Ilija Iki Malinkovski
vinar   winemaker	Goran Milanov
površina vinograda   vineyards surface	7,2 ha vlastitih i 5 ha u kooperaciji   7,2 ha of their own and 5 ha in cooperation
sorte   grape varieties	cabernet sauvignon, merlot, cabernet franc, syrah, sangiovese, montepulciano, nebiolo, primitivo, chardonnay, sauvignon blanc, traminer aromatico, pinot grigio, carmenere
godišnja proizvodnja   annual production	50.000 boca   50.000 bottles
etikete   labels	bela vina   white wines TEMJANIKA, CHARDONNAY SINGLE VINEYARD, CHARDONNAY UNOAKED, SAUVIGNON BLANC SINGLE VINEYARD, CUVEE KAMNIK WHITE, CHARDONNAY BARREL FERMENTED crvena vina   red wines TEN BARRELS CABERNET SAUVIGNON, CUVÉE DE PRESTIGE BARRIQUE, MERLOT SINGLE VINEYARD RESERVA, SYRAH, CARMENERE roze   rose wine SEXY ROSE (syrah, montepulciano, sangiovese)



### Karakteristike vina

Prva asocijacija u susretu sa *Kamnik* vinima jeste kompleksnost arome. Značajno prisustvo hrastovine vešto je integrисано u profil vina i upotpunjuje i zaokružuje aromu. Bogata, veoma ekstraktivna vina, dobre perzistencije, lagano se otvaraju stajanjem na vazduhu, a karakter varira od voćnog do začinskog.

Somotasta struktura crvenih vina i raskoš dobro integrисаниh tanina obećavaju dug život u boci, uz dalji razvoj. Favorit je *Ten barrels cabernet sauvignon '06*, koji kompleksnošću, balansom i perzistencijom verno oslikava ideju vinara.

### The Qualities of the Wines

The first association in contact with the *Kamnik* wines is the complexity of their aroma. Significant presence of oak wood is skillfully integrated into the wine profile and complements and rounds the aroma. The rich, highly extractive wines, with good persistency, are slowly opened by lying in open air, and their character varies from fruity to herbal.

The velvety structure of the red wines and the richness of well integrated tannins promise a long life in a bottle, with further development.

The favourite one is the *Ten barrels cabernet sauvignon '06*, whose complexity, balance and persistence give true credit to the winemaker's idea.

# Wine Style

Specijalizovani magazin o vinu i  
alkoholnim pićima

Vaš vodič kroz svet vina, vinske  
kulture, gastronomije...

Od 2006. godine

[www.winestyle.rs](http://www.winestyle.rs)

Specialized magazine on wine  
and alcoholic beverages

Your guide through the world of  
wine, viniculture, gastronomy...

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Baveći se proizvodnjom vina, u proteklih deset godina imao sam priliku da sarađujem sa ljudima iz većine vinarskih regija na svetu; obišao sam veliki broj vinarija na četiri kontinenta i probao zavidan broj „etiketa“. Zadovoljstvo saradnje i druženja sa vinarima umanjivalo je saznanje da malo ko od njih zna da se ozbiljna vina proizvode i u našem regionu. Neko vrijeme puta iznova, naročito kolegama iz prekoceanskih zemalja, pokušavao sam da objasnim kako su loza i vino sastavni deo života ljudi sa ovih prostora, i to vekovima unazad. Osim nekoliko svetlih primera, kada je neko vino sa ovih prostora ocenjeno sa više od devedeset bodova u relevantnim magazinima i do dva pasusa teksta o ovom regionu u vinskim atlasima, dugo nisam uspevao da pronađem bolju podršku.

Zbog toga sam uveren da je publikacija *Top 50 vinarija ex-YU* ogroman korak ka popularizaciji, kako regije, tako i samih proizvođača i njihovih vina. Iskreno, nadam se da je ovo samo početak jedne ozbiljne promocije vinogradarstva i vinarstva regiona bivše Jugoslavije.

Milorad Cilić,  
enolog, istraživač na Institutu za multidisciplinarna  
istraživanja u Beogradu

Being a winemaker myself, for the past ten years I have had an opportunity to cooperate with people from most of the wine-making regions in the world; I have visited a great number of wineries on four continents and tried an impressive number of “labels”. The pleasure of sharing work and company with the winemakers was diminished by the realization that very few of them knew that serious wines have been produced in our region too. Time and time again, especially with my colleagues from other continents, I have tried to explain that, for centuries, grape vine and wine have constituted an integral part of life for the people in this region. Except for a few bright examples, when some wine from this part of the world was awarded more than twenty points in relevant magazines and up to two paragraphs of text on this region in wine maps, I have long failed to find a better support.

This is why I am convinced that the publication *Top 50 Ex-Yu Wineries* is a huge step towards the popularization both of this region and the winemakers and their wines as well. Frankly, I hope this is only the beginning of a serious promotion of the vine growing and winemaking businesses in the ex-Yu region.

Milorad Cilic,  
an enologist, a researcher at the Institute for Multidisciplinary Research in Belgrade

Više od 15.000 pređenih kilometara, više od 500 degustiranih vina, 250 časova razgovora sa vinarima, brojke su koje ilustruju šestomesečni rad tročlane ekipe magazina Wine Style.

Rezultat je pred Vama – knjiga Top 50 vinarija ex-Yu, u kojoj Wine Style predstavlja najbolje vinarije iz Slovenije, Hrvatske, Bosne i Hercegovine, Srbije, Crne Gore i Makedonije.

More than 15,000 covered kilometers, more than 500 tasted wines, 250 hours of interviews with winemakers, are the numbers that illustrate six months of work for the three member team of the magazine Wine Style.

The result is before you – the book Top 50 Ex – Yu Wineries, in which the Wine Style presents the best wineries from Slovenia, Croatia, Bosnia and Herzegovina, Serbia, Montenegro and Macedonia.