

BRANDY

Vinjak

Winery Information:

According to some historical sources, viticulture in the Vršac region dates back to the times of the Daci tribe and Roman rule. The first written mention of the region dates to 1494 when Vršac wine was sold to the court of King Vladislav II of Hungary. From the travels of Ottoman Turk writer Evliya Celebi, we learn that the slopes of the Vršac hill were planted with vines that yielded sweet and tasty grapes.

The Banat viticulture progressed with the great colonization during the rule of Maria Teresa (1740-1780).

On the road to the Mesić monastery, lays the Helvetia cellar, built and equipped in 1880 by Swiss wine merchant Bernhard Staub. The grapevine has been in the town's coat-of-arms since 1804, while the grape motif can be found in many details on the facades of old houses, which speaks to the importance of viticulture in Vršac.

In the late 19th century, Vršac had 10,000 hectares of vineyards. Those were the largest vineyards in then Hungary, and according to some statisticians, even in Europe, whose vineyards were devastated by insect pest phylloxera at the time.

With the banishment of Ottoman Turks and the arrival of Germans from the Rhine region, viticulture became the main economic sector in the nearby village of Gudurica. After World War II, Germans were banished and Slovenians arrived in the village, to be followed by Macedonians and colonists from Bosnia, and the regions of Lika, Banija, and Kordun. Gudurica today has 1,500 citizens of 22 different nationalities, of whom there is one French woman. Of 425 households, 80 tend to some 100 hectares of vineyards, which, together with some 2,000 hectares in Vršac, makes the region Serbia's largest viticultural area.

Vršac vineyards spread on hilly terrains around Vršac, on the far western slopes of the Carpathians. Vršački Vinogradi (Vršac vineyards) has over 1,700 hectares (4,200 acres) of plantations, while the entire region has a total of 2,100 hectares planted with grapevine. The dominant types of soil include smonitza, eutric cambisol and dilluvial soils with quicksand. The area has a typically continental climate. Of indigenous and old varieties, there are Župljanka, Smederevka, white Šasla, Rkaciteli, and Kreaca. Kreaca is an ancient white grapevine - an indigenous Vršac variety. It used to be grown all over the Banat plain. White varieties dominate Vršac vineyards - red varieties found are Frankovka, Muscat Hamburg and Pinot Noir.

The vineyards stretch along the south and the north side of the Vršac hill at the elevation between 50 - 200m, and cover the surrounding settlements: Markovac, Gudurica, Veliko Središte, Sočica, Mesić, Jablanka, Kuštilj and Pavliš.

The climate in the Vršac viticulture region is moderate to continental with sufficient level of precipitations and defined seasonal characteristics which is a favorable factor for vine growing. The south-east wind - "Kosava" contributes to soil drying, prevents from the incidence of various diseases and decreases the number of pollinations during a year.



Spirit description:

Distilled from wine, Vinjak is aged for a minimum of 5 years in charred oak barrels to refine and mellow the flavors before bottling.

The changing of the seasons and the evaporation (known as "the Angels Share") builds the character and charm of the brandy.

This fine Vinjak should be enjoyed neat, in a snifter and at room temperature.



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