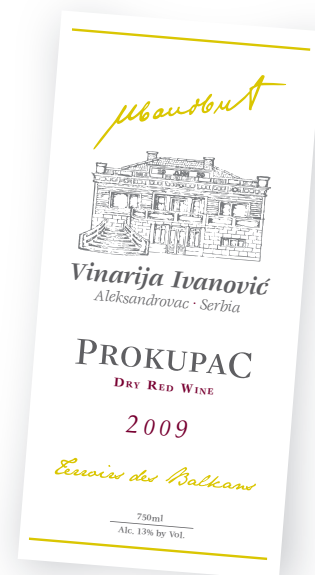


PROKUPAC

Dry Red Wine

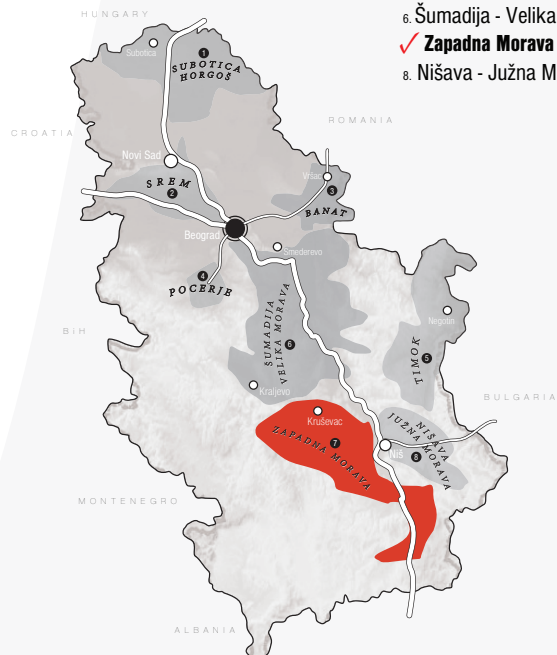


Wine description:

Prokupac is an indigenous varietal turned back from history. It is the King of Župa, wine ruling for centuries in the vineyards, spreading its glory far and away. This natural wine is the fruit of traditional knowledge. It has a dark ruby color, fresh and complex smell of ripe red fruit.

It's delicate, fine and well-balanced structure goes well with supreme tones of the traditional Mediterranean cuisine.

1. Subotica - Horgoš
2. Srem
3. Banat
4. Pocerje
5. Timok
6. Šumadija - Velika Morava
- ✓ 7. Zapadna Morava
8. Nišava - Južna Morava



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Technical data:

Production: 625 cs
Varietal: 85% Prokupac
10% Cabernet Sauvignon
5% Merlot

Vineyard

Acres: 5.6 acres
Elevation: 985-1640 ft
Exposure: Southern
Composition: Largely a silicon, chalk and clay mixture, with parts almost pure chalk

Vinification

Winemaker: Drago Ivanovic
Fermentation: Fermented in open top resin tanks with the cap being broken up and submerged manually

Yeasts: Wild Yeasts

Maturation

Barrels: 100% Serbian Oak (250 & 500 liter)
Period: 12-15 months
Wine purification: Racking, no fining or filtering