

CHATEUX DAMJANOVIC

Dry Red Wine

Winery information:

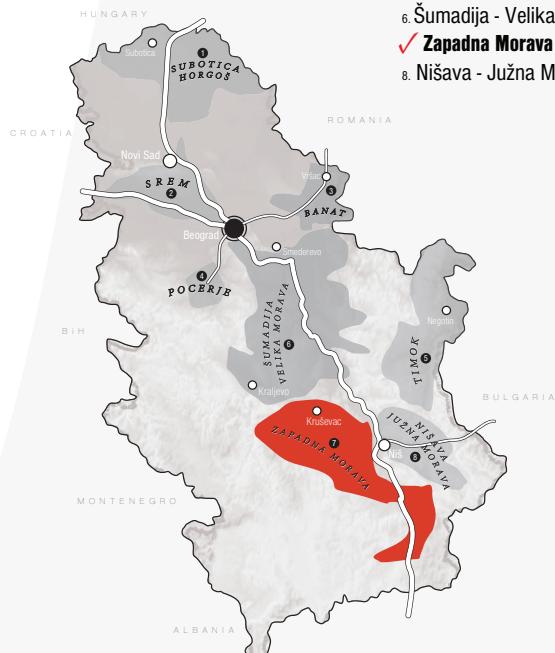
Damjanovic cellar dates from 1924, when it have been built vineyards of Prokupec and Muscadine. Later, the owner, Zivojin Damjanovic, lifted plum Pozega and have expanded into the production of brandy. Since 2007, the cellar was modernized and provides high-quality wines from their own vineyards and cooperation.

Wine description:

Chateaux Damjanovic red wine that is a combination of Cabernet Sauvignon and Merlot, or so-called Bordeaux Blend. This characteristic provides a compelling blend of ripe fruit flavor and purple color. This is a wonderful expression of terroir in the village of Garevina in Serbia. Classic Cherry and Currant fruit with notes of tobacco, tar and cedar, with a hint of bittersweet chocolate on the finish.

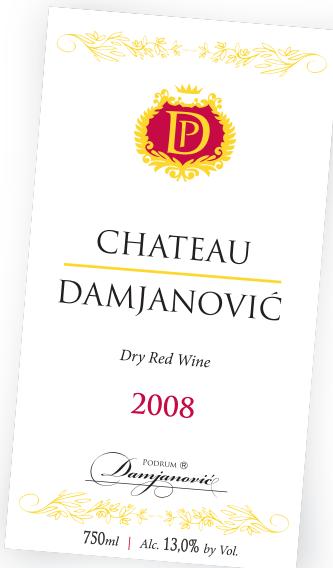
It goes very well with all red meats, Italian pastas, cheeses. Store in a dry place, at a constant temperature, away from bright light, without shaking, without strong odors. It will be good to store in an upright position.
Drink young up to 1 year.

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



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Technical data:

Production: 445 cs of 12
Varietal: Cabernet Sauvignon 60%, Merlot 40%

Vineyard

Acres: 7,41 acres
Elevation: 850-910ft
Exposure: South-east
Composition: Chalcky and sandy subsoil

Vinification

Winemaker: Zivojin Damjanovic
Fermentation: Controlled in Stainless Steel Tanks
Yeasts: Lallemard

Maturation

Barrels: Barrique 300l, Slavonian oak
Period: 18 months barrique
Wine purification: Fining + filtration