



## PRODUCER PROFILE

Estate owned by: Concrete Development Ltd.  
Winemaker: Budimir Zdravkovic  
Total acreage under vine: 143  
Estate founded: 1878  
Winery production: 50,000 Bottles  
Region: Zupa  
Country: Serbia

## Margus Margi Riesling

### WINE DESCRIPTION

Made from 100% Rhine Riesling, the VINO Budimir Margus Margi is named for the "Great Morava," the river that bathes Serbia's Zupa region. This Riesling is made in a traditional way which is to say that the grapes' skins macerate with the wine for 24 days. This imbues the final wine with stronger flavors and color.

### TASTING NOTES

Bright yellow in color, aromas of peaches and apples complement undertones of honeysuckle and minerality. On the palate, lively acidity pushes a pleasant, long finish.

### FOOD PAIRING

Pair this wine with roast pork tenderloin, velouté sauces, roasted chicken, and taramosalata.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Markovina and Veliko Borje vineyards
Vineyard size:	5 acres
Soil composition:	Silt and Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	990 feet
Vines/ acre:	2800
Yield/ acre:	3.2 tons
Exposure:	Southeastern
Year vineyard planted:	1965
Harvest time:	September-October
First vintage of this wine:	2006
Bottles produced of this wine:	8,800

### WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Barrels
Length of alcoholic fermentation:	15 days
Maceration technique:	Racking
Length of maceration:	24 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	50 hL
Age of aging container:	Twenty-Fifty years
Type of oak:	Serbian
Length of aging before bottling:	36 months
Length of bottle aging:	12 months

### ANALYTICAL DATA

Alcohol:	12.2 %
pH level:	3.3
Residual sugar:	1.3 g/L
Dry extract:	17.7 g/L

