



PRODUCER PROFILE

Estate owned by: Milijan Jelić
Winemaker: Stepan Bogičević
Total acreage under vine: 50
Estate founded: 2002
Winery production: 90,000 Bottles
Region: Pocerina
Country: Serbia

Morava

WINE DESCRIPTION

This wine is made from Morava, a Serbian grape variety named after the biggest river in Serbia. The varietal was created to be more resistant to cold, and therefore need less chemical spraying. The wine undergoes extended fermentation and skin contact, creating a rich, full-bodied white.

TASTING NOTES

Bright golden in color, aromas of pineapple and peaches complement undertones of nectarines and elderflowers. On the palate the wine is full-bodied with zesty acidity and minerality.

FOOD PAIRING

Pair with tempura-fried vegetables, chicken marsala, or pork tenderloin in orange marmalade

VINEYARD & PRODUCTION INFO

Vineyard name:	The Kršna Glava and Bujačić vineyards
Vineyard size:	25 acres
Soil composition:	Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	740-925 feet
Vines/ acre:	1840
Yield/ acre:	2.0-2.4 tons
Exposure:	Southeastern / Northwestern
Year vineyard planted:	2008 and 2002
Harvest time:	September
First vintage of this wine:	2005
Bottles produced of this wine:	27,000

WINEMAKING & AGING

Varietal composition:	100% Morava
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	40 days
Fermentation temperature:	59 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	20 hL
Length of aging before bottling:	7 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.4
Residual sugar:	3.9 g/L
Acidity:	4.7 g/L
Dry extract:	18.0 g/L

