



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

Svb Rosa

WINE DESCRIPTION

As it literally translates to "under the rose," Svb Rosa intones a clandestine or secretive air. That same meaning translates to this wine as its aromas can be quite secretive. Up-front aromas give way to crafty secondary aromas which then offer a small peek at otherwise hidden voluptuousness. The wine is a blend of Prokupac, the indigenous Serbian red grape, and Cabernet Sauvignon which is then aged in French and Serbian oak barrels.

TASTING NOTES

Deep purple in color, aromas of blackberries and espresso complement undertones of cherries, vanilla, chocolate, and violets. On the palate, it is velvety and rich with a full body and dusty tannins.

FOOD PAIRING

Pair this wine with spicy sausage, tomato sauces, roasted red meats, and dark chocolate.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Svb Rosa vineyard
Vineyard size:	12 acres
Soil composition:	Pebbly and Calcareous Clay-Loam
Training method:	Bush
Elevation:	900-1320 feet
Vines/ acre:	1800
Yield/ acre:	1.6 tons
Exposure:	Southern
Year vineyard planted:	1910
Harvest time:	October
First vintage of this wine:	2007
Bottles produced of this wine:	16,600

WINEMAKING & AGING

Varietal composition:	60% Prokupac and 40% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21 days
Fermentation temperature:	73-77 °F
Maceration technique:	Battonage and Punchdown
Length of maceration:	21 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L and 30 hL
Age of aging container:	New-Four years
Type of oak:	French and Serbian
Length of aging before bottling:	36 months
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.7
Residual sugar:	1.6 g/L
Dry extract:	28.1 g/L

