



## 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

## Tamjanika Zupska

### WINE DESCRIPTION

In medieval Serbia, *zupan* were dukes whose lands, over time, became known as *zupa*. Today, Zupa refers to a winegrowing region west of the Morava River. Here, Tamjanika finds a home in the sedimentary soils where it can best-express its natural, exotic character.

### TASTING NOTES

A light, straw-yellow in color, aromas of white peaches and tropical fruit complement undertones of acacia and cherry blossoms. On the palate, it is crisp, fresh, light, and easy to drink.

### FOOD PAIRING

Pair this wine with shellfish, roasted vegetables, chicken saltimbocca, or podvarak.

### VINEYARD & PRODUCTION INFO

Vineyard size:	12 acres
Soil composition:	Silt and Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	990 feet
Vines/ acre:	2600
Yield/ acre:	3.0 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1975
Harvest time:	September-October
First vintage of this wine:	2006
Bottles produced of this wine:	14,000

### WINEMAKING & AGING

Varietal composition:	100% Tamjanika
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	55-59 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	2 days
Type of aging container:	Stainless steel tanks
Size of aging container:	130 hL
Length of aging before bottling:	18 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	12.9 %
pH level:	3.2
Residual sugar:	1.1 g/L
Dry extract:	17.4 g/L

