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

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

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