



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

Triada

WINE DESCRIPTION

This wine is made from Prokupac, an indigenous red varietal of Serbia. The name of the wine comes from the Greek word for "trinity." This refers to the motto of VINO Budimir, "My land, my family, my wine."

TASTING NOTES

Ruby red in color, aromas of wild cherries and red currants complement undertones of menthol and leather. On the palate, the wine is concentrated and dry, with velvety tannins.

FOOD PAIRING

Pair this wine with cured meats, pepper-crusted salmon, or chili.

VINEYARD & PRODUCTION INFO

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| Vineyard name: | The Lukarevina, Drenca, and Rzanica vineyards |
| Vineyard size: | 50 acres |
| Soil composition: | Calcareous, Sand, and Pebbly Clay |
| Training method: | Bush |
| Elevation: | 990-1320 feet |
| Vines/acre: | 2800 |
| Yield/acre: | 3.4 tons |
| Exposure: | Southern / Southwestern |
| Year vineyard planted: | 1935 |
| Harvest time: | September-October |
| First vintage of this wine: | 2006 |
| Bottles produced of this wine: | 20,000 |

WINEMAKING & AGING

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| Varietal composition: | 100% Prokupac |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 14 days |
| Fermentation temperature: | 75-79 °F |
| Maceration technique: | Racking, Punchdown, and Aeration |
| Length of maceration: | 23 days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barrels |
| Size of aging container: | 2.5-50 hL |
| Age of aging container: | New-Four years |
| Type of oak: | French and Serbian |
| Length of aging before bottling: | 48 months |
| Length of bottle aging: | 12 months |

ANALYTICAL DATA

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| Alcohol: | 12.8 % |
| pH level: | 3.7 |
| Residual sugar: | 1.6 g/L |
| Acidity: | 8.2 g/L |
| Dry extract: | 26.2 g/L |

