

BALKAN WINE PROJECT

Wine Portfolio



Portuguiser

AGRINA



GRAPE VARIETIES: 100% *Portuguiser*

REGION & COUNTRY: *Fruska Gora, Serbia*

AGING: 3 months in stainless steel tanks

Medium bodied with a velvety bouquet of black currents, blackberries, cherries and a pronounced chestnut flavor. The flavor profile of forest berries ripe berry fruits and soft tannins makes it a perfect pairing with savory cheeses, spicy cured meats, sausages and most charcuterie and appetizers.

Teran Terra Mare

BRUNO TRAPAN



GRAPE VARIETIES: 100% *Teran*

REGION & COUNTRY: *Istria, Croatia*

AGING: 12 months in 225L French oak barrels

Full bodied and juicy with flavors of dried herbs and spices with hints of chocolate and tobacco. The finish is bright and balanced with soft tannins and good acidity. Pairs well with grilled red meats, pasta and aged cheeses.

Istrian Malvazija Ponente (Mal-Va-Zi-a)

BRUNO TRAPAN



GRAPE VARIETIES: 100% *Istrian Malvazija*

REGION & COUNTRY: *Istria, Croatia*

AGING: 8 months in stainless steel tanks

Clean and crisp in style, full bodied, angular and mineral driven with flavors of citrus fruits, apples and green pears. Pairs well with salads, soft cheeses, poultry, grilled fish and shellfish.

Rubi Rosé

BRUNO TRAPAN



GRAPE VARIETIES: *Teran, blend of Cabernet Sauvignon, Merlot and Syrah*

REGION & COUNTRY: *Istria, Croatia*

AGING: 2 months in stainless steel tanks

Mineral driven and full bodied with flavors of raspberries, strawberries and sour cherries, with a mineral backbone, with balanced acidity and a clean, long finish. Pairs well with grilled fish, poultry, salads, white cheeses and raw bar.

Che Non Che Brut Nature

BRUNO TRAPAN



GRAPE VARIETIES: 100% *Teran*

REGION & COUNTRY: *Istria, Croatia*

AGING: 8 months in stainless steel tanks, traditional method with zero dosage

Light to medium bodied, bone dry, with pronounced acidity and flavors of raspberries, strawberries, red grapefruit and citrus. Pairs well with mild cheeses like ricotta or manouri, shellfish, smoked fish and oysters.

Yanez

DVERI PAX



GRAPE VARIETIES: *Furmint, Pinot Gris, Riesling*

REGION & COUNTRY: *Stajerska, Slovenia*

AGING: 6 months in stainless steel tanks

Fresh, clean, light bodied Alpine white wine with characteristics of green apples, citrus fruits, pronounced acidity and a mineral finish. Pairs well with salads, light pasta dishes, poultry and seafood.



Rebula

FERDINAND

GRAPE VARIETIES: 100% Rebula

REGION & COUNTRY: Brda, Slovenia

AGING: 8 months in stainless steel tanks

Light bodied, mineral driven and fresh with pronounced acidity, this wine has a very long finish. Perfect as an aperitif and pairs well with grilled fish, salads, poultry and a variety of starters.



Rebula Época

FERDINAND

GRAPE VARIETIES: 100% Rebula

REGION & COUNTRY: Brda, Slovenia

AGING: 24 hours of skin contact, 16 months in 500L French oak barrels

Medium bodied and mineral driven with balanced acidity and a great aging potential. Citrus fruits with chalky notes and a touch of salinity make this a very food friendly wine. Pairs well with grilled fish, roasted vegetables and poultry.



Rebula Brutus

FERDINAND

GRAPE VARIETIES: 100% Rebula

REGION & COUNTRY: Brda, Slovenia

AGING: 12 months of skin contact in 500L French oak barrels with additional 12 months in 500L French oak barrels

Complex, rustic, full bodied and mineral driven with high tannins and balanced acidity. Perfect with grilled white meats, cured cheeses and roasted vegetables. Very food friendly.



Kallmet

KANTINA ARBERI

GRAPE VARIETIES: 100% Kallmet

REGION & COUNTRY: Mirdite, Albania

AGING: 8 months in stainless steel tanks

Full bodied, with flavors of dark cherries, red berry fruits, dark spices, with earthy undertones and a spicy finish. Goes well with roasted lamb, stews, game and aged cheeses.



Vranec (Vra-netz)

STOBI

GRAPE VARIETIES: 100% Vranec

REGION & COUNTRY: Tikves, Macedonia

AGING: 8 months in 1000L and 2500L French oak casks

Dark ruby in color, full bodied, earthy, spicy with aromas of sour cherries and blueberries. Refined, elegant and balanced with hints of leather and tobacco. Perfect pairing with grilled red meats, aged cheeses, charcuterie and seasonal green salads.



Žilavka (Zhi-luv-ka)

STOBI

GRAPE VARIETIES: 100% Žilavka

REGION & COUNTRY: Tikves, Macedonia

AGING: 6 months in stainless steel tanks

Light bodied, fresh, very pleasant and easy to drink. Flavors of green, yellow and Honeycrisp apples, pears, melon, white peach and cantaloupe dominate the palate. This is a great pairing with most light appetizers, white meats, seafood and seasonal salads.

R'katsiteli (*Rkah-tsee-tely*)

STOBI



GRAPE VARIETIES: 100% R'katsiteli

REGION & COUNTRY: *Tikves, Macedonia*

AGING: 2-9 months in stainless steel tanks

Very balanced yet full bodied, mineral driven and angular, bone dry white with pronounced acidity, chalk, and flavors of sea shells, green apples and citrus fruits. Pairs well with seafood, river fish, salads, poultry and is a match made in heaven with raw bar.

Rosé

STOBI



GRAPE VARIETIES: R'katsiteli, Vranec

REGION & COUNTRY: *Tikves, Macedonia*

AGING: 3-12 months in stainless steel tanks

Bright, well balanced and medium bodied, bone dry rose with a flavor profile of bright red fruits, strawberries, raspberries, grapefruit and citrus fruits. This is great company to salads, white cheeses, grilled seafood, poultry, shellfish and raw bar.

Vranec Veritas

STOBI



GRAPE VARIETIES: 100% Vranec

REGION & COUNTRY: *Tikves, Macedonia*

AGING: 24 months in 225L Slavonian oak

Complex, dark and full bodied, with an abundance of fruit flavors including blue and blackberry fruits, dark plums, stewed berries, with spices and herbs with pronounced notes of leather and tobacco. Pairs well with grilled red meats, roast pork and aged cheeses.

Riesling Margus Margi

VINO BUDIMIR



GRAPE VARIETIES: 100% Riesling

REGION & COUNTRY: *Župa, Serbia*

AGING: 36 months in 6000L oak barrels

Rich, concentrated fruit flavors of quince, dates, pears, ripe apples and figs, medium bodied with notes of green olives, petrol and citrus peel. High acidity makes this wine very food friendly, and it is perfect with pork, roasted white meats, vegetables and river fish.

Tamjanika Župska (*Tam-Yah-Nee-Kah*)

VINO BUDIMIR



GRAPE VARIETIES: 100% Tamjanika

REGION & COUNTRY: *Župa, Serbia*

AGING: 18 months in stainless steel tanks

Medium bodied, light and fresh, very aromatic and Muscat-like. White peach, tropical fruits, citrus and apricot are dominant, and pairs great with risotto, seafood, poultry and is ideal for spicy food.

Triada

VINO BUDIMIR



GRAPE VARIETIES: 100% Prokupac

REGION & COUNTRY: *Župa, Serbia*

AGING: 48 months in 2500L and 5000L French and Serbian oak casks, natural yeasts

Dry, medium bodied, with good acidity and notes of lilac, purple flowers, red fruits, berries with rosemary and mint. Ideal for red meats, game, stews and aged cheeses.

Sub Rosa

VINO BUDIMIR



GRAPE VARIETIES: *Prokupac, Cabernet Sauvignon*

REGION & COUNTRY: *Župa, Serbia*

AGING: *36 months in 225L oak barrels and 3000L French and Serbian oak casks*

Full bodied, dry, complex and multi layered, with an abundance of cherry and berry like fruits, leather, spices, and great acidity. Purple flavors dominate with tobacco and an earthy undertone. Pairs well with grilled meats and vegetables, stews and aged cheeses.

Plum Brandy

EXCELLENTIA



GRAPE VARIETIES: *Damson plums*

REGION & COUNTRY: *Serbia*

AGING: *6 months in stainless steel tanks*

Clear fruit brandy with pronounced aromas of ripe plums, soft, full, balanced, well rounded with flavors that persist into a long finish. Perfect for cocktails, and drinks great on the rocks.

Williams Pear Brandy

PERUN



GRAPE VARIETIES: *100% Williams pear*

REGION & COUNTRY: *Serbia*

AGING: *6 months in stainless steel tanks*

Crystal clear, pure and well balanced spirit with subtle yet layered qualities of pear fruit. Perfect for cocktails, and drinks great on the rocks.

Plum Brandy

PERUN

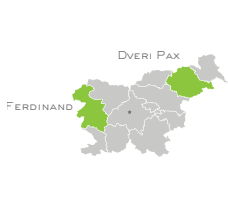


GRAPE VARIETIES: *Red and Požegača plums*

REGION & COUNTRY: *Serbia*

AGING: *6 months stainless steel tanks, French oak*

Golden in color and beautifully accented by oak, this aged spirit will stand up to heartier foods and cocktail ingredients. Fruit is not overpowering, hints of spices and plums, drinks great on the rocks.



SLOVENIA	CROATIA	SERBIA	MACEDONIA	ALBANIA
DVERI PAX FERDINAND	BRUNO TRAPAN	AGRINA PERUN EXCELLENTIA VINO BUDIMIR	STOBI	KANTINA ARBERI

BALKAN WINE PROJECT

About

CONTACT US

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The Balkan Wine Project is a platform designed to showcase wines and spirits from the Balkan region made using indigenous grape and fruit varieties and traditional winemaking and distilling techniques. The goal is to market BWP wines and spirits in a mainstream friendly manner for the US, using customized labels, and emphasis on education and distribution in order to highlight the diversity of the Balkan history, regions, people, foods and spirits.