



TAMJANIKA

Single Vineyard

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Belo vino od pažljivo ručno biranih grozdova sorte Tamjanika iz sopstvenog vinograda. Preporučena temperatura serviranja 7-10°C. | White wine from carefully hand-selected grapes of Tamjanika variety from our own vineyard. Recommended serving temperature 7-10 °C.

BERBA | VINTAGE
2020

DEGUSTACIONE BELEŠKE | TASTING NOTES

Šarm ovog vina otkriva se kroz elegantne i senzualne arome cveta zove i bosiljka upotpunjene podtonovima od breskve i tropskog voća. Ukus je umerene punoće, delikatan i harmonične svežine i sa dugom i prijatnom završnicom. | The charm of this wine is revealed through its elegant and sensual aromas of elderflower and basil complemented with peach and tropical fruit undertones. The taste is medium-bodied, with a delicate and harmonious freshness and with a long and pleasant aftertaste.

POREKLO | APPELLATION
Jovačko vinogorje, rejon Tri Morave

UPARIVANJE HRANE | FOOD PAIRING

Vino se savršeno slaže sa sirevima (bri, pekorino, čedar ili gorgonzola), morskim plodovima (jastog, kraba, račići), svežom ribom (brancin ili pastrmka), živinskim mesom (piletina, ćuretina ili pačestina). Bilje i začini: cimet, bosiljak, limeta, čili paprika, korijander ili menta. | This wine is perfectly combined with cheese (bri, pecorino, cheddar or gorgonzola), sea food (lobster, crab, shrimp), fresh fish (branzino or trout), poultry meat (chicken, turkey or duck). Herbs and spices: cinnamon, ginger, basil, lime, chili peppers, cilantro and mint.

VRSTA | TYPE

Suvo belo vino | Dry white wine

SORTNI SASTAV | VARIETAL
100% Tamjanika

ODLEŽAVANJE | AGEING
Inoks: 6 meseci, Boca: 3 meseca
Inox: 6 months, Bottle: 3 months

ALKOHOL | ALCOHOL
13,5%

UKUPNE KISELINE | TOTAL ACID
5,10 g/l

REDUKUJUĆI ŠEĆER | RESIDUAL SUGAR
1,00 g/l

ZAPREMINA | VOLUME
750 ml

PAKOVANJE | PACKAGING
6 x 750 ml

