



STELLA NOIR

Single Vineyard

Crveno vino od pažljivo ručno biranih grozdova sorti Cabernet Sauvignon, Cabernet Franc, Merlot i Prokupac iz sopstvenog vinograda. Preporučuje se dekantiranje vina pre serviranja. Preporučena temperatura serviranja 15-18°C. | Red wine from carefully hand-selected grapes of Cabernet Sauvignon, Cabernet Franc, Merlot and Prokupac varieties from our own vineyard. Decanting before serving is recommended. Recommended serving temperature 15-18 °C.

DEGUSTACIONE BELEŠKE | TASTING NOTES

Odležavanje u buradima od francuskog, američkog i srpskog hrasta daje ovoj Jovačkoj kupaži kompleksne voćne i začinske mirise, sa dominantnim aromama borovnice i crne ribizle, upotpunjениm notama kafe i vanile. Ukus je pun i elegantan, bogat mekim sočnim taninima. Ukus voća i čokolade sa harmoničnim kiselinama je dug i prijatan u završnici. | Ageing in French, American and Serbian oak barrels gives this Jovac blend a complex fruity and spicy tones, with dominant aromas of blueberries and black currant, complemented with coffee and vanilla hints. The taste is full-bodied and elegant, and abundant in soft and integrated tannins. The fruity-chocolate aftertaste with harmonic acids is very long and pleasant.

UPARIVANJE HRANE | FOOD PAIRING

Vino se savršeno slaže sa srevima (bri, čedar, gauda, gorgonzola ili parmezan), ribom (tuna), živinskim mesom (pečena piletina ili pačetina), mesom (pečena prasetina, pečena jagnjetina, grilovani biftek, burgeri, meso divljači). Bilje i začini: mента, lоворов лист, тимијан, бели лук, сладић или влашак. | This wine is perfectly combined with cheese (brie, cheddar, gauda, gorgonzola or parmesan), fish (tuna), poultry meat (roasted chicken or duck), meat (roasted pork, roasted lamb, beefsteak, burgers, game meat). Herbs and spices: mint, bay leaf, thyme, garlic, licorice and chive.

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LOT 2020-K
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STELLA NOIR

Single Vineyard

BERBA | VINTAGE
 2020

POREKLO | APPELATION
 Veliko brdo, Jovačko vinogorje
 rejon Tri Morave, region Centralna Srbija

VRSTA | TYPE
 Polu-suvo crveno vino | Semi-dry red wine

SORTNI SASTAV | VARIETAL
 Cabernet Sauvignon, Merlot,
 Cabernet Franc, Prokupac

ODLEŽAVANJE | AGEING
 12 meseci u buradima od francuskog, američkog,
 slavonskog i srpskog hrasta | 12 months in French,
 American, Slavonian and Serbian oak barrels

ALKOHOL | ALCOHOL
 14,5%

UKUPNE KISELINE | TOTAL ACID
 5,80 g/l

REDUKUJUĆI ŠEĆER | RESIDUAL SUGAR
 4,34 g/l

PAKOVANJE | PACKAGING
 Zapremina boce | Bottle volume: 750 ml
 6 x 1 boca od 750 ml po kutiji
 6 x 1 bottle of 750 ml per box

Matični broj: 07391480
 PIB: 101097186
 Šifra delatnosti: 1102
 Naša AIK banka
 285-1001000002215-67