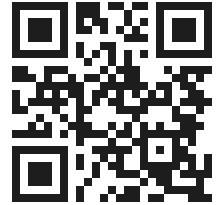


# BeGuest



Belgrade & Serbia Visitors' Magazine ■ Volume 24, SPECIAL ISSUE 2021 ■ free copy

- 
- THE WINE ROUTES OF SERBIA
  - THE BEST WINES OF ŠUMADIJA,  
FRUŠKA GORA & ŽUPA
  - WINES AND BRANDIES OF BUKOVO MONASTERY
  - RUBY NECTAR OF METOHIJA
  - WINE MUSEUMS & ARCHIVES
  - TASTES OF SERBIA

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# BelGuest

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**CHEERS!**

*The idea to make a printed and web edition dedicated, above all to wine routes, did not come about by chance. Working persistently on the promotion of tourism in our country, we realized that more and more cities and areas are emerging that build their promotional story, not only on cultural, historical and natural heritage, but also on recognizable local products such as wine, brandy and food.*

*Although Serbia, unlike France, Italy, Croatia ... is still not perceived in Europe as a country of top wines, brandies and food - it most definitely is. Serbia itself is still not fully aware of this, and has not yet "packaged" this tremendous potential into an effective marketing strategy.*

*With this special edition, we want to contribute to that promising future. Combining wine, food, nature and cultural heritage is something completely logical. For example, Subotica is on the European cultural route of secession and has its own "wines from the sand". Novi Sad, as the European Capital of Culture 2022, has included almost sixty wineries in its tourist itinerary, all of which are located near the baroque monasteries of Fruška Gora. The Vršac vineyards, in addition to the urban heritage, have an unusual natural environment - Deliblato sands. Smederevo vineyards, Šumadija, Pomoravlje, Župa, Vranje, Niš, Negotin, Prokuplje, and even small Vlasotince, apart from wine, have a lot to show and present; Western Serbia has by far the most natural beauty, top brandy and "highland" food ...*

*The main themes of this edition were "composed" by our "chamber orchestra": Branislav Knežević, Gordana Stojaković, Zoran Dragoljević George, Stanko Kostić, Dragan Bosnić, Jovo Simišić. Important details of the composition were embellished by the contributions of Rozana Sazdić, Zoran Petrović, Abbot Kozm, Abbot Sava Janjić, Ljiljana Rebronja, Arsenij Radenović, Vladimir Rašković, Bojan Pavlović, Natasa Drulović, Snežana Simić, Marija Čupić. We are also grateful to Tamara Avramović and Ivan Kovačević for their help and commitment to this project.*

*We hope and look forward to the continuation of this beautiful story.*

**ŽIVELI.**

*Zamisao da napravimo štampano i web izdanje posvećeno, pre svega, vinskim putevima nije nastala slučajno. Radeći istražno na promociji turizma naše zemlje uvidele smo da se pojavljuje sve više gradova i oblasti koji svoju promotivnu priču grade, ne samo na kulturno-istorijskom i prirodnom nasleđu, već i na prepoznatljivim proizvodima podneblja – vinima, rakijama, gastronomijom.*

*Jako se Srbija, za razliku od Francuske, Italije, Hrvatske... u evropskim okvirima još uvek ne doživljava kao zemlja vrhunskih vina, rakija i hrane, ona to sasvim sigurno jeste – samo što ni sama to još nije osvestila i „upakovala“ u delotvornu marketinšku strategiju.*

*Ovim specijalnim izdanjem želimo da damo doprinos toj obećavajućoj budućnosti. Spajanje vina, hrane, prirode i kulturnog nasleđa je nešto sasvim logično. Na primer, Subotica se nalazi ne evropskoj kulturnoj ruti secesije i ima svoja „vina s peskom“; Novi Sad kao Evropska prestonica kulture 2022 uvrstio je u svoj turistički itinerar gotovo šezdeset vinarija koje se, sve do jedne, nalaze u blizini baroknih manastira Fruške Gore; Vršačko vinogorje, osim urbanog nasleđa, ima nesvakidašnji prirodnji ambijent - Deliblatsku peščaru; Smederevsko vinogorje, Šumadija i Pomoravlje, Župa, Vranje, Niš, Prokuplje, Knjaževac, pa i maleno Vlasotince, osim vina imaju mnogo toga da pokažu i prikažu; Zapadna Srbija ima ubedljivo najviše prirodnih lepota, vrhunske rakije i „gorštačku“ hranu...*

*Noseće teme ovog izdanja, „komponovao“ je naš „kamerni orkestar“: Branislav Knežević, Gordana Stojaković, Zoran Dragoljević Žorž, Stanko Kostić, Dragan Bosnić, Jovo Simišić. Važne detalje kompozicije ulepšali su prilozi Rozane Sazdić, Zorana Petrovića, igumana Kozme, igumana Save Janjića, Ljiljane Rebronje, Arsenija Radenovića, Vladimira Raškovića, Bojana Pavlovića, Nataše Drulović, Snežane Simić, Marije Čupić. Na pomoći i posvećenosti ovom projektu zahvalni smo i Tamari Avramović i Ivanu Kovačeviću.*

*Nadamo se i radujemo se nastavku ove lepe priče.*

**■ MILENA MIHALJIĆ, EDITOR-IN-CHIEF**

**JELENA ĐAKOVIĆ, MARKETING DIRECTOR**

CTO OF KRAGUJEVAC RECOMMENDS: THE WINE ROUTES OF ŠUMADIJA

# A ROYAL DRINK BY ITS ORIGIN AND STYLE

In the very heart of Serbia, in the broadly heard-of and territorially spacious winegrowing region of Šumadija, there are four wine hills of Krnjevac, Oplenac, Rača and Kragujevac, as well as the winegrowing oasis of Grošnica. Šumadija preserves a rich winemaking tradition and is located in the same geographical attitude as Bordeaux in France. Today, there are over thirty contemporary wineries and two monasterial cellars – in Drača and in Koporin.



## KRAGUJEVAC WINE TOUR

Our wine journey through Šumadija starts in its heart – Kragujevac, in quite a special place – namely in Djura Jakšić's house (in the house of a great man of Serbian romanticism) where there are three diverse program wholes today: a museum, a gallery space and a wine-brandy hub, which can also be called "the roof under which selected wines and brandies of Šumadija live their lives." No other city or town in our country has anything like this center at all. The center is simultaneously a selling, promotional and educational center.

## JUST ONE STEP CLOSE TO THE CITY

"To be dealing with wine is more than just a walk of life! That's a lifestyle!" says Saša Novaković, the owner of the Art Wine Gallery, which is our next destination on this journey. The winery is located in the winegrowing oasis of Grošnica – on the very periphery of the City of Kragujevac. In the winery, there is a separated tasting hall, which offers the visitor a magnificent view of the surrounding hills. The winery has five registered labels: *Tangent Chardonnay*, *Tangent Selection*, *Sumarum Merlot*, *Argument* and *300 Limited Edition*.



## Вински пут Wine Route

Шумадија  
Šumadija

1 km



## IN THE VERY HEART OF SERBIA

There are two interesting wine places in the village of Drača, where, according to the calculations made, there is the geographical center of Serbia. The first is the Monastery of Drača from the 18<sup>th</sup> century and the monastery's wine cellar. The bright-colored paintings of the church dedicated to St. Nicholas are amongst the best painting achievements of the first half of the 18<sup>th</sup> century. This is a place one can all but avoid visiting if they are admirers of cultural-historical monuments and keen wine lovers. The traditional wine cellar has recently been renovated. The main winemaker is the Hegoumenos – Father Onufrije of Hilandar. In his own vineyards, he grows the merlot variety, from which he produces a few wine styles. They also make several kinds of fruit brandies of an exceptional quality.

In the immediate vicinity, there is the Trival Winery, whose owners Marija and Ivan Dimitrijević have made a heart-soothing ethno-complex of Rujevica on their estate, having designed it from old peasants' houses. The complex attracts tourists who feel a powerful desire for tasting homemade food, wine and the untouched nature. They have four registered labels: Tamjanika White, Chardonnay White, Prokupac Rosé and Our Wine Prokupac.

## JUST ONE STEP CLOSE TO THE CITY

"To be dealing with wine is more than just a walk of life! That's a lifestyle!" says Saša Novaković, the owner of the Art Wine Gallery, which is our next destination on this journey. The winery is located in the winegrowing oasis of Grošnica – on the very periphery of the City of Kragujevac. In the winery, there is a separated tasting hall, which offers the visitor a magnificent view of the surrounding hills. The winery has five registered labels: *Tangent Chardonnay, Tangent Selection, Sumarum Merlot, Argument and 300 Limited Edition*.

The next winery and distillery on our itinerary is The Old Oak Cellar in the village of Žirovnica. Its owner, Zoran Stevanović, has been continuing a centennial family tradition. Its vineyards are located on a plateau above the village, with a two-century old oak tree growing in its heart – the record after which the cellar was named in the first place. Under the tree's branched crown, our attraction is drawn by an old vineyard house called "trla". Stevanović produces famous fruit brandies and even more famous wines. He has seven registered labels: *Sauvignon Blanc, Sauvignon Blanc – Golden Old Oak, Merlot, Merlot Selection, Cabernet Merlot and Semi-sweet Sauvignon*.



Saša Novaković, the owner of the Art Wine Gallery



Monastery of Drača

## A Rooster from Cvetojevac

Our wine itinerary also includes the Rooster Cellar Distillery and Winery located in the village of Cvetojevac. It is located in a new and very interestingly designed building. The broader market knows them as fruit brandies producers, and since recently they have been also known as wine producers. Of the Rooster's wines, the following deserve to be made a special mention of: Tamjanika Challenge, Chardonnay Gusto, Barrique Chardonnay Gusto, Cock-a-Doodle-Doo! Rosé, Cackle-Cackle! Cabernet Fran, A Hug and Prokupac.



Rooster Cellar Distillery and Winery, village of Cvetojevac

## OPLENAC WINE TOUR

The most significant section of the wine routes leads us to the Wine Hills of Oplenac, which distinguishes itself for its high-quality wines. Enophiles most frequently relate it to the distinctiveness and high-quality of the white wines made from the sauvignon blanc variety, and the merlot and prokupac wines made from the red varieties. Over a thousand household estates are engaged in grapes production, and wines are made in ten registered wineries. Our journey begins in Topola, where we visit the Royal Winery established by King Peter the First Karadjordjević. Its complex comprises a museum, an archive-type wine boutique and a tasting hall, where the royal wines *Sauvignon Blanc*, *Pinot Blanc*, *Chardonnay* and *Sovereign Cabernet Sauvignon* are served.

## ONCE A GIANT – ALWAYS A GIANT

The PIK Oplenac Winery, also from Topola, was established in 1948. It used to be a part of a big state-owned company called *Navip*. The change in the social order led to the Winery being privatized. Its new owner Andrej Semikin has modernized the production there. Under his leadership, the Winery has become one of the biggest in the country, and its beautiful and authentic stone cellar offers visitors a tour of the production plant and the barrique cellar. Tasting sessions are organized in several exclusive halls. The Winery also has an exceptionally valuable collection of historical objects and works of art. As many as 19 wine labels and vine brandy are produced and bottled in here, this being done in several lines: the baseline of the *Throne wine*, the classical line of *Villa Nota*, the barrique wine line of *Constanta Muse*, the premium wine line of *Monarch Immortal*, and the special wine selection line of *Monarch S*.

## PAYING A VISIT TO THE VILLAGE OF VINČA

“The wine story is my life – I fall asleep with it, and I wake up with it,” says Božidar Aleksandrović, the owner of the Aleksandrović Family Winery from the village of Vinča not far away from Topola. Apart from the most modern winery and a spacious barrique cellar, there is also a beautiful tasting hall with a view of the wavelike Šumadija. The Winery also has a valuable collection of paintings and sculptures. Of the 20 registered wine labels, two brandy and wine brandy labels XO, the following are particularly mentioned: *Triumph Chardonnay Foamy Wine*, *Charisma Selection*, *Triumph Selection*, *Triumph Terroir*, *Triumph Gold*, *Triumph Rosé*, *Regent Reserve*, *Genealogy Grand Reserve*, *Prokupac-Kameničarka* and *Vozhd Cabernet Sauvignon*.

In the immediate neighborhood, there is also a family-owned Winery Arsenijević, opened for visitors to come. Its owner Nemanja Arsenijević is a winegrower and winemaker with a diploma of an engineer in agriculture. The winery is equipped with a heart-soothing tasting hall and has five registered labels: *Arsenijević Chardonnay*, *Sauvignon*, *Rosé* and *Cabernet Sauvignon Limited*.

## In the Dragon's Nest

In the village of Lipovac above the Zmajevac locality, whose name originates from the spring which is connected with fantastic legends about dragons, there is a winery of the same name run by a father and a son – Dragan and Nikola Krgović. Their offer includes six labels, namely *Tamjanika*, *Chardonnay*, *Rosé*, *Prokupac*, *Dark Horse* and *Zmajevac Cuvee*.



Vineyard keeper's house, Topola

## TASTING SESSIONS WITH A VIEW AND A TOUCH OF TOSCANA

In the same village of Lipovac, the paths lead us towards yet three more exciting encounters with wines and their makers. The Delena Family Winery is run by Branislav – Bane and Dejan Avramović – a father and a son. Their winery is built in the authentic style of Šumadija. It is located in the place from which one has a panoramic view of the mountains Bukulja and Rudnik.

They have eight registered labels: *Delena "70/30"*, *Sweetlena*, *"100 Jazz"*, *Roselena*, *"1903" Merlot* and *Kota 376 Malbec*.

The Rogan Winery is located in an extraordinary place with a view of the famous Oplenac Hill. It was established by a university professor, Dragan Rogan, about ten years or so ago.

In his own vineyard, he also cherishes shiraz and a very rare white Malaga variety of grapes, too, apart from the widespread international varieties. His registered wine labels are as follows: Rogan Chardonnay, Orange, Cabernet Sauvignon and Shiraz.

In the place of Karaula located on the hill 378 m above sea-level, our journey continues into the Draganić Family Winery. The imposing edifice of this modern winery was built on one of the most beautiful belvederes in Serbia, and the row of cypresses having been brought from Toscana and planted around the road passing through the vineyards all the way to the winery gives it a special charm. Srdjan Draganić, a construction engineer by profession, is the owner of the winery. The Draganić family produce six labels: *Profile Palava*, *Silhouette Sauvignon*, *Chardonnay Contour*, *L'una Roze*, *Miracolo Sangiovese* and *Draganić Bard Merlot*.

Our next journey will be a story about the wineries of the wine hills of Krnjevo and Venčac.

■ ZORAN DRAGOLJEVIĆ ŽORŽ  
*Photos by Zoran Dragoljević, Zoran Petrović and the Wine Expert Archive*

### An Important Wine Event

The Kragujevac Wine Salon takes place at the beginning of April every year. The same is organized by the Wine Knights' Order of Šumadija and the Wine Expert Association. It is one of the most prestigious wine events in Serbia, which brings together both the already affirmed and young wineries from Serbia and the region of Southeast Europe, professional purchasers, collectors, wine lovers and media representatives. The Salon also hosts wine equipment manufacturers and enology means producers, food producers, and so on. The accompanying program of the Salon includes lectures and professional masterclass workshops.



### INFO:

City Tourism Organization of Kragujevac • [www.gtokg.org.rs](http://www.gtokg.org.rs) / Wine Expert • [www.wineexpert.rs](http://www.wineexpert.rs)

GTO KRAGUJEVCA PREPORUČUJE - VINSKE PUTEVE ŠUMADIJE

# KRALJEVSKI NAPITAK PO POREKLU I STILU

Usamom središtu Srbije, u glasovitom i po teritoriji prostranom Šumadijskom vinogradarskom rejonom nalaze se četiri vino-gorja: Krnjevačko, Oplenačko, Račansko i Kragujevačko, kao i vinogradarska oaza Grošnica. Šumadija baštini bogatu tradiciju vinarstva i nalazi se na istoj geografskoj širini kao Bordo u Francuskoj. Danas postoji preko trideset savremenih vinarija i dva manastirska podruma - u Drači i Koporinu.



*The winegrowing oasis of Grošnica*



## VINSKA TURA KRAGUJEVAC

Vinsko putovanje Šumadijom započinjemo u njenom centru – Kragujevcu, na jednom sasvim posebnom mestu – u kući Đure Jakšića – velikana srpskog romantizma – u kojoj se danas nalaze tri raznorodne programske celine: muzej, galerijski prostor i Vinsko-rakijski hub koji možemo nazvati „krovom pod kojim žive birana šumadijska vina i rakije“. Ni jedan drugi grad u našoj zemlji nema ništa ni nalik ovom centru koji je istovremeno i prodajni i promotivni i edukativni.

## NA KORAK OD GRADA

„Baviti se vinom je više od poziva! To je način života!“ – kaže Saša Novaković, vlasnik vinarije Art Wine koja je sledeće odredište ne ovom putovanju. Vinarija je smeštena je u vinogradarskoj oazi Grošnica – na samom obodu Kragujevca. Ima posebnu degustacionu salu iz koje se pruža prelep pogled na okolna brda. Vinarija ima pet registrovanih etiketa: *Tangenta Chardonnay, Tangenta Selekcija, Sumarum Merlot, Argument i 300 Limited Edition*.

Slediće na itinereru je vinarija i destilerija Podrum Stari Hrast u selu Žirovnica. Njen vlasnik, Zoran Stevanović, nastavlja stogodišnju porodičnu tradiciju. Vinogradi su mu smešteni na visoravni iznad sela, a u njihovom središtu raste dva veka stari hrast-zapis po kojem je podrum i dobio ime. Ispod njegove stasite krošnje pažnju pleni stara vinogradska kuća zvana „trla“. Stevanović proizvodi čuvene voćne rakije i još čuvenija vina. Ima sedam registrovanih etiketa: *Sauvignon Blanc, Sauvignon Blanc – Zlatni Stari Hrast, Merlot, Merlot Selekcija, Cabernet Merlot i Sauvignon Poluslatki*.



## U SREDIŠU ZEMLJE SRBIJE

U selu Drača gde se, po proračunima, nalazi geografski centar Srbije, postoje dva zanimljiva vinska mesta. Prvo je manastir Drača iz 18. veka i manastirski vinski podrum. Živopis crkve posvećene Sv. Nikoli spada među najbolja slikarska ostvarenja prve polovine 18. veka. Ovo je nezaobilazno mesto za sve ljubitelje kulturno-istorijskih spomenika i poklonike vina. Tradicionalni vinski podrum nedavno je obnovljen, a glavni vinar je iguman – otac Onufrije Hilandarac. U sopstvenim vinogradima gaji sortu merlot i od njega proizvodi nekoliko stilova vina. Takođe, peku i više vrsta voćnih rakija izuzetnog kvaliteta.

U neposrednoj blizini nalazi se Vinarija Trival, a njeni vlasnici, Marija i Ivan Dimitrijević, su na svom imanju od starih seoskih kuća napravili prijatan etno kompleks Rujevica koje privlači turiste željne domaće hrane, vina i netaktnute prirode. Imaju četiri registrovane etikete: *Belo Tamjanika, Belo Šardone, Rose Prokupac i Naše Prokupac*.

## PEVAC IZ CVETOJEVCA

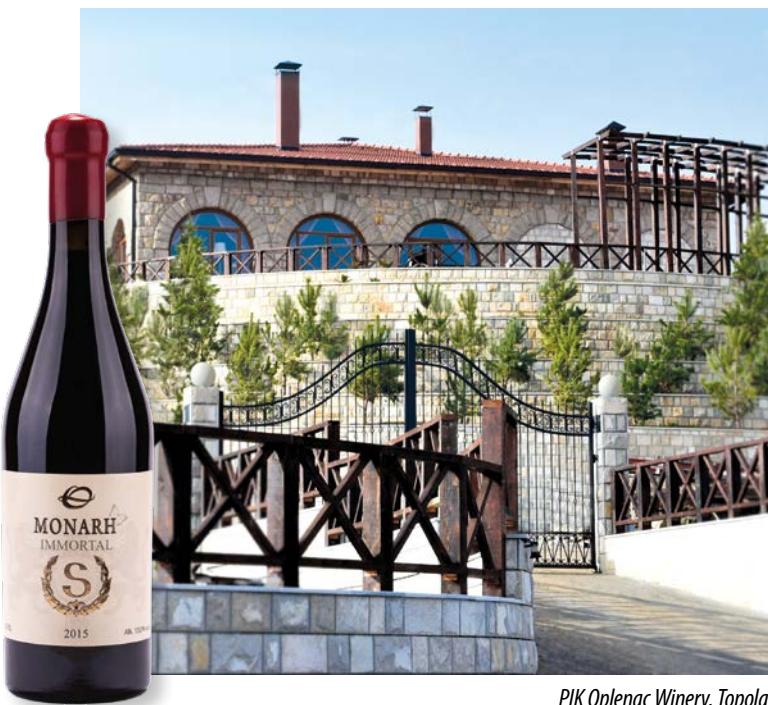
Na vinskom itinereru nalazi se i Destilerija i vinarija Podrum Pevac iz sela Cvetojevac koja je smeštena u novom i veoma interesantno projektovanom objektu. Širem tržištu poznati su kao proizvođač voćnih rakija, a od nedavno i kao proizvođač vina. Od Pevčevih vina izdavajaju se: *Izazov Tamjanika, Guš Šardone, Guš Šardone Barik, Kukuriku Roze, Kokoda Kaberne Fran, Zagrljaj i Prokupac*.



Father Onufrije of Hilandar



Trival Winery



*PIK Oplenac Winery, Topola*



*Aleksandrović Family Winery*



*Winery Arsenijević*

### VINSKA TURA OPLENAC

Najznačajniji deo puteva vina vodi do Oplenačkog vinogorje koje se ističe visokokvalitetnim vinima, a enofili ga najčešće povezuju s posebnošću i visokim kvalitetom belih vina sorte sovinjon blan, a od crvenih sorti merlo i prokupac. Proizvodnjom grožđa danas se bavi preko hiljadu gazdinstava, a vina se prave u deset registrovanih vinarije. Putovanje započinje u Topoli, posetom Kraljevskoj vinariji čiji je osnivač Kralj Petar I Karađorđević. U njenom sklopu su muzej, arhivska vinoteka i degustaciona sala u kojoj se služe kraljevska vina: Sauvignon Blanc, Pinot Blanc, Chardonnay i Suveren Cabernbet Sauvignon.



*Aleksandrović Family Winery Cellar*

### U ZMAJEVOM GNEZDU

U selu Lipovac, iznad lokaliteta Zmajevac, koje je naziv dobilo po izvoru za koji se vezuju fantastične legende o zmajevima, nalazi se istoimena vinarija koju vode otac i sin – Dragan i Nikola Krgović. U ponudi imaju šest etiketa: Tamjanika, Chardonnay, Rose, Prokupac, Vranac i Zmajevac Cuvee.

## JEDNOM DŽIN – UVEK DŽIN

Vinarija PIK Oplenac, takođe iz Topole, osnovana je 1948. kao deo velike državne kompanije Navip. S promenom društvenog poretku Vinarija je privatizovana, a njen novi vlasnik, Andrej Semikin, osavremenio je proizvodnju. Pod njegovom palicom Vinarija je postala jedna od najvećih u zemlji, a u njenom prelepom i autentičnom kamenom podrumu posetiocima se nudi obilazak proizvodnog pogona i barik podruma. Degustacije se priređuju u više ekskluzivnih sala. Vinarija raspolaže i izuzetno vrednom zbirkom istorijskih predmeta i umetničkih dela. Ovde se proizvodi i flašira čak 19 etiketa vina i lozova rakija, u nekoliko linija: Bazna linija vina *Tron*, classic linija *Villa Nota*, linija barik vina *Constanta Muse*, premium linija vina *Monarh Imortal* i specijalna linija selekcija vina *Monarh S.*

## U POSETI SELU VINČA

„Vinska priča je moj život, sa njom zaspim i budim se,” kaže Božidar Aleksandrović, vlasnik vinarije Aleksandrović iz sela Vinča nadomak Topole. Osim najsavremenije vinarije i velikog barik podruma, postoji i prelepa degustaciona sala sa pogledom na zatalasanu Šumadiju. Vinarija raspolaže i vrednom zbirkom slika i skulptura. Od 20 registrovanih etiketa vina, 2 rakije i vinjaka XO izdvajamo: *Trijumf Chardonnay Penušavo Vino*, *Harizma Selection*, *Trijumf Selection*, *Trijumf Terroir*, *Trijumf Gold*, *Trijumf Rose*, *Regent Reserve*, *Rodoslov Grand Reserve*, *Prokupac-Kameničarka* i *Vožd Cabernet Sauvignon*.

U neposrednom susedstvu obilazi se i porodična Vinarija Arsenijević. Njen vlasnik je Nemanja Arsenijević, vinogradar i vinar s diplomom poljoprivrednog inženjera. Vinarija ima prijatnu degustacionu salu i pet registrovanih etiketa: *Arsenijević Chardonnay*, *Sauvignon*, *Rose* i *Cabernet Sauvignon Limited*.

## VAŽAN VINSKI DOGAĐAJ

Salon vina Kragujevac održava se svake godine početkom aprila u organizaciji Vinskog viteškog reda Šumadije i Wine Expert Asocijacije. To je jedna od najprestižnijih vinskih manifestacija u Srbiji koja okuplja kako već afirmisane tako i mlade vinarije iz Srbije i regionala jugoistočne Evrope, profesionalne kupce, kolezionare, ljubitelje vina kao i predstavnike medija. Na salonu su prisutni i proizvođači opreme za vino i enoloških sredstava, proizvođači hrane... Salon u svom pratećem programu ima predavanja i stručne masterklas radionice.



Old Oak Cellar, vineyard house called "trla"



## DEGUSTACIJE S POGLEDOM I DODIR TOSKANE

U istom selu – Lipovacu, staze nas vode do još tri uzbudljiva susreta s vinima i njihovim tvorcima. Porodičnu vinariju Delena, vode Branislav - Bane i Dejan Avramović – otac i sin. Njihova vinarija je izgrađena u autentičnom šumadijskom stilu, a nalazi se na mestu s kojeg se pruža panoramski pogled na planine Bukulju i Rudnik. Imaju osam registrovanih etiketa: *Delena „70/30“, Sweetlena, „100 Jazz“, Roselena, „1903“ Merlot i Kota 376 Malbec*.

Vinarija Rogan smeštena je na izvanrednom mestu odakle se pruža pogled na znameniti Oplenački breg. Osnovao ju je, pre desetak godina, univerzitetski profesor Dragan Rogan. U sopstvenom vinogradu, pored rasprostanjениh internacionalnih sorti, neguje shiraz, kao i veoma retku belu sortu malaga. Registrovane etikete njegovih vina su: *Rogan Chardonnay, Orange, Cabernet Sauvignon i Shiraz*.

Na mestu zvanom Karaula, na koti 378 m n/v obilazi se i Vinarija Draganić. Impozantno zdanje ove savremene vinarije podignuto je na jednom od najlepših vidikovaca u Srbiji, a posebnu draž mesta daje aleja čempresa koji su doneti iz Toskane i zasađeni oko puta koji kroz vinograde vodi do vinarije. Vlasnik je Srđan Draganić, po profesiji inženjer građevinarstva. Draganići proizvode šest etiketa: *Profil Palava, Silueta Sauvignon, Kontura Chardonnay, L'una Roze, Miracolo Sangiovese i Draganić Bard Merlot*.

Za sledeće putovanje, pripremamo priču o vinarijama Krnjevačkog i Venčačkog vinogorja.

■ ZORAN DRAGOLJEVIĆ ŽORŽ

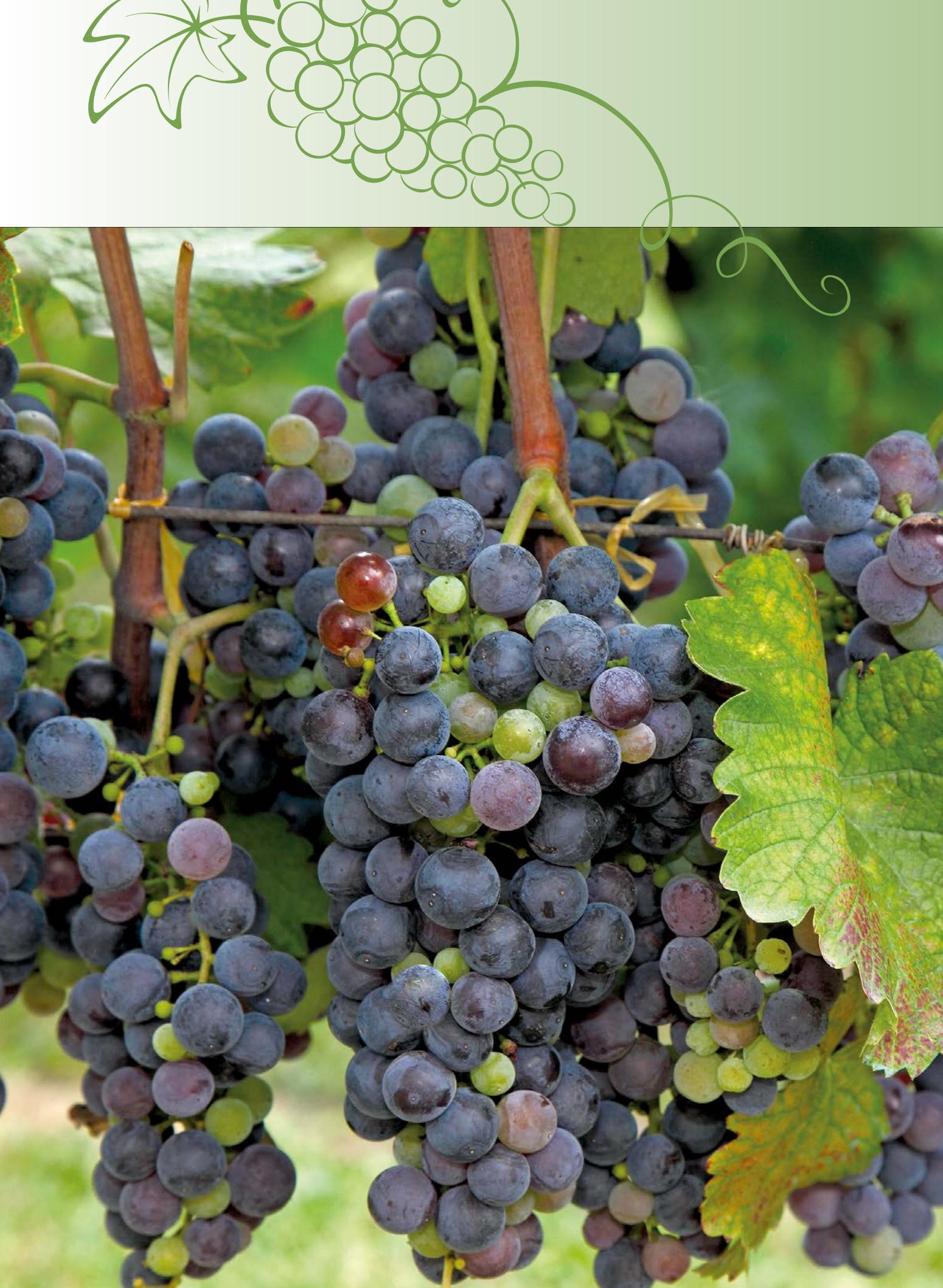
Fotografije: Zoran Dragoljević, Zoran Petrović i arhiva Wine Expert



Šumadija vineyards DeLENA

### INFO:

Gradska turistička organizacija Kragujevca • [www.gtokg.org.rs](http://www.gtokg.org.rs) / Wine Expert • [www.wineexpert.rs](http://www.wineexpert.rs)



PHOTOEDITORIAL BY DRAGAN BOSNIĆ•FOTOEDITORIJAL DRAGANA BOSNIĆA

# SOME SPECIFIC VINES OF SERBIA

## NEKE OSOBENE SORTE GROŽĐA SRBIJE



### BOSS OF VINEYARDS – PROKUPAC

Officially recognized as a Serbian original variety, Prokupac is grown across wine hills throughout the Balkans today. Although there are different names for this vine which is used to make thick red wines, its name originates from the Toplica region, whose center is in the town of Prokuplje, which on its part was named after the early-Christian saint Procopius. After decades of negligence, this almost forgotten old master of vineyards has returned onto the "wine stage." Today, the wines made from Prokupac are given the highest rates on the international scene. This vine variety is also called "the king of Župa" since it is in that region that the variety has survived and since Župa's winemakers were the first to realize that they could only keep pace with the French, Italians, and the other strong nations by producing wines with a strong regional seal.

### GAZDA VINOGRADA – PROKUPAC

Zvanično priznat kao srpska izvorna sorta, prokupac se danas gaji po vinogorjima širom Balkana. Premda postoje različiti nazivi za ovu lozu od koje nastaju gusta crvena vina, njeno ime potiče iz Topličke oblasti čiji se centar nalazi u gradu Prokuplju, koji pak nosi ime po ranohrišćanskom svetitelju Sv. Prokopiju. Posle decenija zapostavljanja, ovaj gotovo zaboravljeni stari gospodar vinograda vratio se na „vinsku pozornicu“. Danas, vina spravljena od prokupca dobijaju najviše ocene na međunarodnoj sceni. Ova sorta loze nosi i naziv „kralj Župe“ jer je u toj oblasti opstala i jer su župski vinari prvi shvatili da se s Francuzima, Italijanima i, u toj oblasti, dugim jakim nacijama mogu nositi samo proizvodeći vina sa snažnim pečatom podneblja.

## WHITE AND BLACK TAMJANIKA

The intoxicating smell of the ripe grapes of this fruitful vine is believed to have made winegrowers of ancient times to call it Tamjanika – after the fragrant resin which is lit during liturgies and all other ecclesiastic rituals. Although it is sweet and rather has a fragrance of a rose, citrus fruits, a peach or a pear, this muscat variety has inspired domestic winemakers to use it to make refreshing, mainly dry wines. The black Tamjanika grown in Negotinska Krajina today is especially rare. The wine hills of Župa are dominated by white Tamjanika. Its subvariety strawberry is particularly rare and very interesting.



## BELA I CRNA TAMJANIKA

Veruje se da je opojan miris zrelog grožđa koji rađa ova loza naveo vinogradare iz davnina da joj nadenu ime tamjanika – po mirisnoj smoli koja se pali tokom liturgije i svih drugih crkvenih obreda. Premda je slatka i više miriše na citrusno voće, breskve ili kruške, ova muskatna sorta inspirisala je domaće vinare da od nje prave osvežavajuća, mahom suva vina. Posebno je retka crna tamjanika koja se danas gaji u Negotinskoj Krajini. U Župskom vinogorju dominira bela tamjanika, a naročito je retka i veoma interesantna njena podvrsta – jagoda.



*Grape picking in Topola*





## SMEDEREVKA

Smederevka is yet another original variety whose genes, in fact, carry the traces of once very domestic "terroir". It was named after the town of Smederevo and the wine hill of the same name. This vine produces white grapes, intensively yellow-greenish with a golden reflection. Ripe grapes are a little bit sour, so Smederevka is used to make white wines of a refreshing taste.

## SMEDEREVKA

Još jedna izvorna sorta koja, doduše, u svojim genima nosi tragove srpskog "teroara" jeste smederevka koja je ime dobila po gradu Smederevu i istoimenom vinogorju. Ova loza rađa belo grožđe intenzivne žuto-zelenkaste boje sa zlatnim odsjajem. Zrelo grožđe pomalo kisi, tako da se smederevka koristi za spravljanje belih vina osvežavajućeg ukusa.

## BAGRINA

This variety which has almost disappeared used to be abundantly grown, especially in the east of Serbia and in Romania. Today, it has only survived in few nurseries at the villages of Bukovo, Rogljevo and Rajac in Negotinska Krajina. It is interesting for this vine that it produces fruits of copper-red and completely white colors. Wines made from Bagrina are refreshing, have the fragrance of elder, pine resin, peach...

## BAGRINA

Gotovo iščezla vrsta, koja se nekada obilato gajila, posebno na istoku Srbije i u Rumuniji, danas je očuvana u nekoliko zasada, u selima Bukovo, Rogljevo i Rajac u Negotinskoj Krajini. Zanimljivo je što ova loza daje plodove bakarno-crvene ali i potpuno bele boje. Vina od bagrine su osvežajavuća, mirisu na zovu, borovu smolu, breskve....



RECOMMENDED BY THE TOURISM ORGANIZATION OF NOVI SAD

# THE WORLD OF INTRIGUING WINE EXPERIENCES

The wine stories of the region of Mount Fruška Gora originating from the tradition heated by love for the mystery of wine and which preserve the beauty, gentleness, as well as richness of the regions they are created in have openly been included in the tourism offer. Wanting to offer something new to the guests and inhabitants of Novi Sad, or at least to present the wine experience in a different way, the TO of Novi Sad have created six wine routes and literally presented all the wineries in the City's closer or farther surrounding area.



"We believe that the abounding beauty, warmth, creativity and joy that we've come across on the routes of excellent wines, a part of which we've presented to the audience, will bring us new successes in raising the quality and content of the City's tourism offer and new visitors to the wine producers," says Branislav Knežević, the director of the City Tourism Organization and the "master mind" of the whole endeavor. On this occasion, and due to the wish to dedicate all due attention to all wine producers and offer our readers as many data and lively impressions as possible, we are only going to present the one-third of this interesting, inspiring and above all carefully created wine itinerary. All wine routes are presented on the internet pages of the TO of Novi Sad, and they will certainly continue on the pages of the printed and web edition of BelGuest.



#### PILGRIMAGE IMPRESSIONS

"The journey we set out on relied on the need to make one segment of the life of and the work done by the wine producers of Mount Fruška Gora closer to the visitors who don't have to be knowledgeable of wine at all. That was an endeavor where we ourselves were also learning how to see things and how to convey the most important thing, simultaneously yet keeping through the text and photographs the exact impression we'd just experienced. The impression of this research 'pilgrimage' that also overpowered all the wine pleasures that we gladly recall to our minds reflects in the love and dedication with which predecessors had preserved the vineyards and the knowledge of winemaking, having conveyed those on their grandsons (boys and girls), now successful wine producers.

If a monument is to be erected to wine producers on Mount Fruška Gora one day, I do believe that it will have the face of the predecessor who, in the difficult time when privately-owned wineries and planting certain grape varieties were being prohibited, succeeded in preserving the love for grapevine for the offspring and contributing to their children staying on the family estate," says the authoress of the texts of this project of the TO of Novi Sad, Gordana Stojaković. "To more easily manage such a complex space and the abundance of wineries, we offered the audience to gain an insight into it through the six wine routes. There's a clear connectedness amongst these routes, two exceptions included. The wine route of Novi Sad does not rely on the administrative borders, so it also includes the wineries of Rakovac and the wineries of Temerin."

So, let's start a journey towards wine, winegrowers and wine producers!

#### POWERFUL COMPETITION TO THE ITALIANS AND THE FRENCH

The awards at the most important world competitions and wine rankings testify to the fact that the glory of this wine region was propagated by white wines, and that, thanks to the awards received at the most important wine competition Decanter World Wine Awards and the rates on the Wine Advocate Platform, the red wines of Mount Fruška Gora have ranked amongst the already recognizable wines of Italian and French wine regions together with those white and rosé wines in recent years.



## SREMSKA KAMENICA-LEDINCI-RAKOVAC ROUTE



On the "Srem" side of the City, on the Danube right riverbank, starting from Sremska Kamenica, diverse wine worlds follow one another: the first is the Šukac Wine Cellar, where the sixth generation continues the tradition. The wines made in this wine cellar are Šukac Merlot Reserve, Šukac Merlot, Šukac Rosé, Šukac Italian Riesling and Šukac Sauvignon Blanc. Downstream the river, there is the Antonijević Family Winery, which takes pride in its Antonijević Riesling, Antonijević Rosé and Constantine Probus. The visitor will also be interested in their unique wine underground corridor dug in in loess. Even today, the earthen floor on which there are several rows of arranged tanks and wood casks with wines is still there. This is the space where wines are most frequently initially tasted as well.

### FOR ART LOVERS, VEGETARIANS AND THE ECOLOGICALLY DEDICATED

Miljević Family Winery awaits you on the slopes of Mount Fruška Gora in Stari Ledinci. The winery's wines are Miljević Aromatic Traminer, Miljević Black Burgundy and Miljević Rosé. The Miljević family are the people of exceptional talents and real masters to make you feel comfortable – a fire lit in the fireplace and the photos of our famous painters giving a hint of a warm and exciting experience. Wine tasting is preceded by a welcome accompanied by a small glass of fruit brandies, which are included in the offer as well. The Miljević family's estate organizes regular painters' colonies. Many people of Novi Sad recognize this place for its "surprise lunch", a healthy air weekend, the vegetarian understanding of gastronomy, and so on.

The owners of the Salaxia Winery and the Emperor Organic Winery of the nearby Rakovac share a similar business philosophy and philosophy of life. Salaxia's offer highlights the White Crow red and white wines, as well as the aged Burlesque rosé and white wines. Everything the family do is subordinated to hedonistic pleasures – the food served includes mushrooms, goat cheeses, snails, organic vegetables. The Emperor Winery is connected with Salaxia with which it shares the tasting space and much more other things apart from that, too. What we mean is the same philosophy of life reflected in both wineries' owners' endeavors to make the wine that, as Bela Harvas says in his Philosophy of Wine, will raise man from a demented world so as to make him return again to the place he deserves in the order of the golden age. The wines of the Emperor house of wine bear organic certificates and the names of the Roman emperors born on the Serbian ground: Decius, Maximianus, Quintillus, Claudius, Valerius, Flavius, Gratianus and Constantius.

On the meadows of Salaxia, from where a view of the Danube River "worthy of a million dollars", there is yet another winery in which one may enjoy exquisite wines – the Dumo Winery, whose offer highlights the Dumo Pinot Noir wine of a marked fruit aroma that has been awarded several times so far.



Šukac Cellar Wines



Probus Konstantin, Antonijević Winery



Miljević Winery, Stari Ledinci



Salaxia Winery products



A magnificent view on Danube, Dumo Winery

## BEGEČ-KOVILJ-TEMERIN ROUTE

Differently from the "Srem" side of the City, its "Bačka" side offers somewhat scattered wineries, yet worthy of setting out on a slightly longer journey by car. Begeč Area is already known for its Nature Park called Begeč Pit, its czardas and farms, and recently for its Vojnović Winery. The interesting thing is that this winery is a place where the winemaking traditions of Srem and Dalmatia imbue. Sava Vojnović's wife Nina comes from Šibenik. A set of sails are their trademark – those Pannonian and those Adriatic ones, too, but they are also recognizable for being modern given the fact that new technologies are introduced to the existing tradition by their daughter Tijana Vojnović, the winery's enologist. Those wines can be said to testify to a balance between youth and experience, new technologies and a tradition.

### THE TASTES OF THE SOUTHERNERS' GROUND AND THE BLACK SOIL OF BAČKA

The "To the End of the World" Wine Cellar which cherishes its vineyards in the Serbian south (in the areas of Leskovac and Bujanovac) is located in Kovilj, the town known for a monastery of the same name, the town where a great Serbian romanticist poet Laza Kostić was born. The basic series of wine is made on the example of the Bordeaux style, and the premium series is squeezed wine, which is made by squeezing crushed grapes. The winery organizes numerous attractions, amongst which the Great Tour of Kovilj that reveals many beauties and amenities of Kovilj to the visitor apart from wine tasting is singled out. The Vineyards and Winery Vindulo are worth paying a visit to in Temerin, a small town in Bač, where the Hungarian and Serbian cultures imbue with each other. The family's tradition was revived by Laszlo Dujmović, who also has diplomas in winegrowing, winemaking and wine judge apart from his diploma in stomatology. The plantations of unique grape varieties that are not chemically treated (the varieties of Bačka, Pannonian, Cosmopolita, Petra, Morava and Frajla) are raised together with the usual varieties on his estate – a small farm with a house lot – with the help of winemaking experts from Sremski Karlovci. The wines made by this house are an exciting blend of the characteristics of the selected grape varieties, the strength and richness of the black soil of Vojvodina, as well as the "alchemic" art of the winemakers. Worthy of mentioning are the offer's labels *Vindulo Peaceful Bačka*, *Vindulo Yet Another Liter*, *Vindulo Frankovka*, and the liqueur wine *Sweet Eva*.

The nearby Craft Kabach Winery is also a family business started up by Janos Kabach and continued by Silvia Kabach together with her father a few years ago. The specificity of this wine house reflects in its cherishing gamay and muscat ottelon, the grape varieties rarely seen in the surrounding areas. All done here is done by hand and with love and attentively since mass production is not at the forefront, so the quantities of wine produced here are limited, simultaneously characterized by a high hand- and craft-made quality.



Vojnović Winery products



Winery Vindulo Cellar



Craft Kabach Winery awards



## BEOČIN-ČEREVIĆ-BANOŠTOR ROUTE

There is an imposing wine "stocking density" on this meadow and pasture area downstream the Danube River – apart from about ten registered wineries, almost every house here makes its own wines. Because of the reflection of the Sun from the surface of the river, the grapevine ages earlier here and bears sweeter grapes, so winemakers are proud of not only traditional white wine, but excellent red wines as well. They often like to say that there are three Suns in a glass of their wine: the celestial, the reflection from the river and the silicate glittering soil.

### FULL GLASSES OF ORNATED SREM

The Prekogačić Winery in Beočin is the first to come across on the densely marked winery map. For decades now, Sima Prekogačić, the owner of the winery, has been cherishing the probus grape variety which, according to the saying "nomen est omen" also bears an imperial fruit. The wines of the house are *Prekogačić Probus*, *Prekogačić Riesling*, *Prekogačić Rosé* and *Prekogačić Bermet* (red). We also recommend paying a visit to the Žabić Wine Cellar in nearby Čerević. Their offer contains the white wines *Italian Riesling* and *Sila*, the red wine *Muscat Hamburg* and *Rosé*. All the wines made by the Žabić family are made free of chemical additives.

The Verkat Winery run by the sisters Vrkić are also marked on the wine signposts of Čerević. The sisters fulfil their father's legacy. Their father was wine lover, especially a lover of Istra's *Malvasia*.

The ambience of their winery is quite another story – it is located on the former estate of the count Kotek of Futog where the old summer house, including also the "vanguard garden" as joy for all lovers of nature curiosities, has been preserved. The following can be singled out from the Winery's offer: *Verkat Malvasia*, *Verkat Grašac White*, *Verkat Rosé* and the barrique *Verkat Malvasia*.

In the immediate vicinity, but slightly higher above the sea level, there is Belo Brdo (White Hill) of the Mount Fruška Gora and a winery of the same name. It is difficult to count all the prizes this house has been awarded at both domestic and international competitions. Aleksandar Zeremski, the owner, devised the four wine lines – each bearing one of the labels: white (the wine having aged in inox tanks), black (the wine having aged in oak casks), fun & clubbing (the wine intended for the young), and premium (a limited series of wine). The labels *Infusion*, *Transfusion* and *Confusion* attract our attention in the fun&clubbing wine line.

### A WINE HILLFORT

The Celtic fortification Quet, then also a Roman military camp and port Bononia Malata, after which today's Banoštor was most likely named as well is a space which, without any exaggeration at all, may be called a fortress or at least a powerful "wine hillfort" – both according to the number of grapevine plants and the number of the wineries operating here. Our wine story of Banoštor starts in a big enterprise called The Vineyards of Mount Fruška Gora, owned by Gordana and Pavle Bašić. The wines made in this house rank amongst the most famous Serbian wines, namely those selected, with a seal of



Prekogačić Winery products



Žabić Wine Cellar products



Verkat's Istra's Malvasia wine



Belo Brdo Winery archivee

Quet, wines produced by the company Vineyards of Mount Fruška Gora





Ivana Šijački



Chardonnay Barrique, Stojković Winery



Ačanski Wine Cellar products



Vojinović family vineyards



Urošević Winery wine bottle labels



Vinarium Winery wine collection

the geographic origin. They produce their own grapes in a hundred-hectare vineyard idyllically located on the slopes descending in waves all the way to the riverbank of the Danube. Then, closely supervised by domestic and French enologists, different wines are made from those grapes. Of numerous labels, the *Quet* and *Three Suns Traminac* (late picking) series may be singled out.

#### WINEMAKER GENEALOGIES

The Šijački Winery is also located on the Banoštor wine route, and is run by Ivana, BA in Enology, together with her family. She says she relies on the tradition started by her grandfather many decades ago. The Šijački family have a diverse range of wines, and the tourists are most interested in the original sorts, such as Neoplanta and Seduša. They take special pride in the *Aldumaš Italian Riesling* wine (*aldumaš* is a local word denoting a toast to all joyful occasions). It is also interesting that the wine labels bear the stylized faces of all the family lineage.

If there is anywhere any living example of the proud, yet again joyful and ornated, wine Srem at all, then it is the example of a winemaker Jovan and his son Vasa Stojković. Today, the Stojković Wine Cellar is run by the eighth and ninth generations who preserve remembrance of all the predecessors. Their names are written down on a large family tree the visitor first sees, equally as the wine toast dedicated to the "Wines with the three Suns". The walls of the tasting hall are decorated with plaques, cups and medals for wine and broken tambura strings as well.

#### TRANQUIL VERSUS ROBUST WINES

The Ačanski Wine Cellar from Banoštor, too, is run by Jelena Lalović, the Cellar founder's daughter. Everything in this place is proper, simple and unadulterated. They are famous for their muscat ottonel, the variety rarely grown in this region. The offer also includes *Ačanski Muscat Ottonel*, *Ačanski Italian Riesling*, *Ačanski Chardonnay*, *Ačanski Muscat Hamburg*... Their spacious tasting hall "hovers" above the Danube, so the view of the river gives the visitor an additional, unique charm of enjoying wines.

Contrary to the majority of the local winemakers relying on too long an experience, Akademija Modele is a winery established by Nemanja Popović about ten years ago, when he was an 18-year-old boy. Today, his winery unites into one the two generations of the Popović family, happily awaiting the third to come. The white wines produced in this house are *Sol Nostri Riesling*, *Sol Nostri Chardonnay*, *Sol Nostri Rosé*, *Sol Nostri* and *Merlot Cabernet Faranc*. The red wines of the house are powerful and represent a variant of *Bordeaux* *coupage*.

#### "I WILL TELL YOU WHO YOU ARE"

The vineyards owned by the Urošević family also absorb the light reflected from the Danube. The Urošević Vineyards Winery inherits the centenary tradition modernized by Jovan Urošević and his wife Kata. Their offer includes *Urošević Italian Riesling*, *Urošević Rhine Riesling*, *Urošević Rosé*, *Urošević Cabernet Franc*, *Urošević Black Horse*... These are recognizable high-quality wines which always smell of grapes. All their wines are fresh and young, even those red ones. As their grandmother Leksa told them, and the Urošević family accepted that as a truth, wine tells everyone, both cautious wine tasters and wine drinkers: you just drink me, and I'll tell you who you are.

The last winery on the Banoštor wine route is the Vinarium Winery, also a family endeavor, yet of the joint forced of the two families Bikicki and Šljivančanin. Of 26 hectares in total, organic production is organized on 10 hectares, and in the next five years, there is a plan to organize organic production throughout the estate. From their offer, we only mention some of the numerous labels that have received awards: *Vinarium Župljanka*, *Vinarium Pinoranž*, *Vinarium Sauvignon Blanc* – with a seal of the geographic origin – *Vinarium Traminac*, also with the geographic origin, *Vinarium Dedovac* and *Vinarium Pinot Noir*.

To be continued...of course.

■ ADAPTED BASED ON THE TEXT BY GORDANA STOJAKOVIĆ  
Photo: Aleksandar Milutinović & Rozana Sazdić

TURISTIČKA ORGANIZACIJA NOVOG SADA PREPORUČUJE

# STAZE INTRIGANTNIH VINSKIH ISKUSTAVA

Vinske priče fruškogorskog područja, iznikle na tradiciji koju greje ljubav prema misteriji vina i čuva lepotu, blagost, te bogatstvo predela na kojima nastaju, ušle su na velika vrata u turističku ponudu. Želeći da gostima i stanovnicima Novog Sada ponudi nešto novo, ili bar na drugačiji način predstavljeno vinsko iskustvo, TO Novog Sada osmisnila je šest vinskih puteva i predstavila doslovno sve vinarije u bližoj i daljoj okolini grada.



„Verujemo da će obilje lepote, topline, kreativnosti i radosti koje smo susreli na putevima odličnih vina i deo toga predstavili publici, nama doneti nove uspehe u podizanju kvaliteta i sadržaja gradske turističke ponude, a vinarima nove posetioce,“ kaže nam Branislav Knežević, direktor Turističke organizacije grada i „master mind“ čitavog poduhvata. Ovom prilikom, zbog želje da svim vinarima posvetimo dužnu pažnju, kao i da našim čitaocima pružimo što više podataka i živih impresija, predstavljamo tek trećinu ovog zanimljivog, inspirativnog i nadasve pažljivo osmišljenog vinskog itinerera. Sve vinske staze su predstavljene na internet stranicama TO Novog Sada, a nastavak priče svakako sledi na stranicama štampanog i web izdanja BelGuest-a.



### IMPRESIJE S HODOČAŠĆA

„Putovanje na koje smo se otisnuli oslanjalo se na potrebu da posećiocima, koji ne moraju biti poznavaci vina, približimo delić života i rada fruškogorskih vinara. Bio je to poduhvat gde smo i sami učili kako videti stvari i kako preneti ono najvažnije, a da pri tom kroz tekst i fotografiju zadržimo baš onaj utisak koji nas je dotakao. Impresija s ovog istraživačkog „hodočašća“ koja je nadjačala i sve vinske užitke koje rado pamtim, jeste ljubav i predanost s kojom su preci sačuvali vinograde i znanje o pravljenju vina i preneli je na unuke (dečake i devojčice), sada uspešne vinare. Ako se na Fruškoj Gori nekada bude podizao spomenik vinarima, verujem da će imati lik pretka koji je u teško vreme zabrane privatnih vinarija i sadnje određenih sorti grožđa uspeo da za potomke sačuva ljubav prema vinovoj lozi i doprinese da njihova deca ostanu na porodičnom imanju“, kaže nam autorka tekstova ovog projekta TO Novog Sada - Gordana Stojaković. „Kako bi lakše savladali prostor takve kompleksnosti i obilja vinarija, publici smo ponudili da ga sagleda kroz šest vinskih puteva. Postoji jasna prostorna povezanost ovih puteva s dva izuzetka. Novosadski vinski put se ne oslanja na administrativne međe, pa tako uključuje i rakovačke vinarije i temerinske vinarije.“

Pa da krenemo u susret vinu, vinogradarima i vinarima!

### „NA CRTI“ ITALIJANIMA I FRANCUZIMA

Nagrade na najvažnijim svetskim smotrama i ocenjivanjima vina svedoče da su slavu ovog vinskog rejona pronela bela vina, a da se poslednjih godina zahvaljući nagradama na najvažnijoj vinskoj smotri, Decanter World Wine Awards, kao i ocenama na platformi Wine Advocate uz bela i roze i crvena fruškogorska vina našla među već prepoznatljivim vinima italijanskih i francuskih vinskih regija.



Jova Stojković in his Winery

## PRAVAC SREMSKA KAMENICA – LEDINCI – RAKOVAC

Na „sremskoj“ strani grada, na desnoj obali Dunava, počevši od Sremske Kamenice nižu se raznoliki vinski svetovi: prvi je Podrum Šukac u kojem tradiciju nastavlja šesta generacija. Vina kuće su *Merlot Reserve Šukac*, *Merlot Šukac*, *Rose Šukac*, *Italijanski Rizling Šukac* i *Sauvignon Blanc Šukac*. Nizvodno, u obližnjem naselju Ledinci očekuje vas Porodična vinarija Antonijević koja se ponosi svojim *Rizlingom Antonijević*, *Rozeom Antonijević* i *Probusom Konstantin*. Posetioci će zainteresovati i njihov jedinstveni vinski lagum ukopan u les. U njemu je i danas zemljani pod na kojem su, u nekoliko redova, poređani tankovi i drvena burad s vinima. Ovo je prostor gde se degustacija najčešće i započinje.



Branislav Knežević, director of TO Novi Sad



Miljević Winery Cellar



Miljević Winery brandies

### ZA LJUBITELJE UMETNOSTI, VEGETARIJANCE I EKO POSVEĆENIKE

Na padinama Fruške gore, u Starim Ledincima, očekuje vas Podrum Miljević. Vina kuće su *Traminac mirisni Miljević*, *Burgundac crni Miljević* i *Roze Miljević*. Miljevići su ljudi posebnih talenata i majstori za ugođaj - vatru u kaminu i slike naših poznatih slikara, nagoveštavaju toplo i uzbudljivo iskustvo. Degustaciji vina prethodi dobrodošlica uz čašicu voćnih rakija koje su, takođe, u ponudi. Miljevići na svom posedu organizuju redovne slikarske kolonije. Mnogi Novosađani poznaju ovo mesto po ručku iznenađenja, vikendu zdravog vazduha, vegetarijanskom pojmanju gastronomije...

Vlasnici Vinarije Salaxia i Organske vinarije Imperator iz obližnjeg Rakovca dele sličnu poslovnu i životnu filozofiju. Iz ponude Salaxia-e izdvajamo crveno i belo vino *Bela vrana*, kao i odležana roze i bela vina *Burlesque*. Kod ove porodice sve je podređeno hedonističkim užicima – hrana koja se služi su gljive, kozji sirevi, puževi, organsko povrće. Vinarija Imperator, povezana je sa Salaxia-om, s kojom deli degustacioni prostor, ali i mnogo više od toga. Reč je o istoj životnoj filozofiji koja se ogleda u nastojanja vlasnika obe vinarije da prave vino koje će, kako kaže Bela Hamvaš u Filozofiji vina, uzdići čoveka iz poremećenog sveta kako bi on bio ponovo vraćen na svoje mesto u poredak zlatnog doba. Vina kuće Imperator imaju organske sertifikate i nose imena rimskega imperatora rođenih na tlu Srbije: *Decius*, *Maximianus*, *Quintillus*, *Claudius*, *Valerius*, *Flavius*, *Gratianus* i *Constantius*.

A na potesu Salaksije, sa koje se pruža pogled na Dunav „od milion dolara“, nalazi se još jedna vinarija u kojoj se može uživati u vrhunskim vinima – Vinarija Dumo iz čije ponude izdvajamo višestruko nagrađivano vino *Dumo Pinot Noir*, izrazite voćne aromе.



Salaxia Winery



Duomo Winery

# P R A V A C B E G E Č – K O V I L J I T E M E R I N

Za razliku od „sremske“, na „bačkoj“ strani grada, vinarije su pomalo raštrkane, ali svakako vredne putovanja, uz neznatno dužu vožnju. Područja Begeč je već poznat po Parku prirode Begečka jama, svojim čardama i salašu, a odnedavno i po Vinariji Vojnović. Zanimljivo je što se u ovoj vinariji prožimaju sremska i dalmatinska tradicija vinarstva. Nina, supruga Save Vojnovića rodom je iz Šibenika. Njihov zaštitni znak su jedra – ona panonska kao i ona jadranska, ali su prepoznatljivi i po modernosti, budući da u postojeću tradiciju nove tehnologije uvodi enolog vinarije, kćи Tijana Vojnović. Može se reći da se radi o vinima koja svedoče o balansu između mladosti i iskustva, novih tehnologija i tradicije.



*"The End of the World" Wine Cellar, Kovilj*

## UKUSI JUŽNAČKOG TLA I BAČKE CRNICE

U Kovilju, koji je poznat po istoimenom manastiru i gde je rođen velikan srpskog romantizma – pesnik Laza Kostić, nalazi se Vinski podrum Do kraja sveta koji neguje svoje vinograde na jugu Srbije – na području Leskovca i Bujanovca. Osnovna serija vina pravi se po ugledu na bordeaux stil, a premium serija je samotok, koji se dobija ceđenjem izmulanog grožđa. Vinarija organizuje brojne sadržaje, među kojima ističemo Veliku koviljsku turu koja, pored degustacije vina, otkriva mnoge lepote i zanamenitosti Kovilja.

U Temerinu, bačkoj varoši u kojoj se prožimaju mađarska i srpska kultura, vredno je posetiti Vinograde i Vinariju Vindulo. Tradiciju porodice oživeo je Laslo Dujmović koji, uz diplomu stomatologa, ima i diplome vinogradara, vinara i vinskog sudije. Na njegovom imanju, salašu sa okućnicom, uz pomoć stručnjaka za vinarstvo iz Sremskih Karlovaca, podignuti su, uz uobičajene sorte, zasadi unikatnih sorti grožđa, koje se hemijski ne tretiraju: bačka, panonija, kosmopolita, petra, morava i frajla. Vina ove kuće su uzbudljivi spoj karakteristika odabranih sorti grožđa, snage i bogatstva vojvodanske crnice, ali i „alhemiskog“ umeća vinara. Iz ponude izdvajamo etiketu *Vindulo Mirna Bačka*, *Vindulo Još Litar Jedan*, *Vindulo Frankovka*, te likersko vino *Slatka Eva*.

Obližnja Craft Kabach Winery je, takođe porodični posao koji je započeo Janoš Kabač, a od pre par godina uz oca nastavila Silvia Kabač. Specifičnost ove vinske kuće jeste da neguje game i muskat ottonel, sorte grožđa koje se u okruženju retko sreću. Sve se ovde radi ručno, s ljubavlju i pažnjom, jer masovna proizvodnja nije u prvom planu tako da su količine vina koje se proizvedu ograničene, ali istovremeno određene visokim handmade & kraftmade kvalitetom.



*Vindulo Winery products*



*Craft Cabach wine diplomas*

# BEOČIN – ČEREVIĆ – BANOŠTOR

Na ovom potesu koji, na sremskoj strani prati nizvodni tok Dunava, postoji impozantna „gustina naseljenosti“ vina – uz registrovanih desetak vinarija, ovde gotovo svaka kuća pravi sopstvena vina. Zbog refleksije Sunca s površine reke, vinova loza ovde ranije sazревa i rađa sladje grožđe, pa se vinari ponose, ne samo tradicionalnim belim, već i izuzetnim crvenim vinima. I često vole da kažu da se u čaši nijihovog vina naleze tri sunca: nebesko, odsaj svetlosti s reke i silikatno zemljiste koje svetluca.

## PUNE ČAŠE KIĆENOGLA SREMA

Na gusto obeleženoj mapi vinarija prvo se nailazi na Vinarija Prekogačić u Beočinu. Njen vlasnik, Sima Prekogačić decenijama neguje sortu grožđa probus koja, po izreci „nomen est omen“ i rađa carski plod. Vina kuće su *Prekogačić Probus*, *Prekogačić Rizling*, *Prekogačić Roze* i *Prekogačić Bermet* (crveni). U obližnjem Čereviću, preporučujemo i posetu Vinskom podumu Žabić. U njihovoj ponudi su bela vina *Italijanski rizling* i *Sila*, crveno vino *Muskat Hamburg* i *Rose*. Sva vina porodice Žabić se prave bez hemijskih dodataka.

Na vinskim putokazima Čerevića obeležene je i Vinarija Verkat koju vode sestre Vrktatić, ispunjavajući očeve zaveštanje koji je bio zaljubljenik u vina, a naročito u istarsku malvaziju.

Ambijent njihove vinarije je posebna priča – nalazi se na nekadašnjem imanju futoškog grofa Koteka u kome je i danas ostao sačuvan stari letnjikovac, a tu je i „avangardni vrt“, radost za sve ljubitelje prirodnih kurioziteta. Iz ponude vinarije izdvajamo *Verkat Malvaziju*, *Verkat Grašac Beli*, *Verkat Roze* i barik *Verkat Malvazija*.

U neposrednoj blizini, samo na malo većoj nadmorskoj visini, nalazi se fruškogorsko Belo brdo i istoimena vinarija. Broj nagrade koje je ova kuća dobila na domaćim i međunarodnim takmičenjima teško je zbrojati. Vlasnik, Aleksandar Zeremski, osmislio je četiri linije vina – svaka je označena jednom od etiketa: bela (vino odležalo u inoks tankovima), crna (vino odležalo u hrastovim buradima), fun&clubbing (vina namenjena mladima) i premium (ograničena serija vina). U liniji fun&clubbing pažnju privlače etikete *Infuzija*, *Transfuzija* i *Konfuzija*.

## GRADINA VINA

Keltsko utvrđenje Quet (Kuet), a potom i rimske vojne logore i pristanište Bononia Malata, po kojem današnji Banoštor najverovatnije i nosi ime, jeste prostor koji se bez preterivanja može nazvati tvrđavom ili barem moćnom „gradinom vina“ – i po broju sadnica vinove loze i po broju vinarija koje ovde postoje. Priču o vinskom Banoštoru, započinjemo u velikom preduzeću – Fruškogorskim vinogradima koji su vlasništvo Gordana i Pavla Bašića. Vina ove kuće nalazi među najpoznatijim vinima Srbije i to onih odabranih, s pečatom geografskog porekla. Ovde se na sto hektara vinograda, na idiličnim padinama koje se talasasto spuštaju do obale Dunava, proizvodi sopstveno grožđe od koji se potom, pod budnim okom domaćih i francuskih enologa prave različita vina. Od brojnih etiketa, izdvajamo seriju *Quet* kao i *Tri Sunca Traminac* (kasna berba).



Vineyards of Banoštor



Winery Belo Brdo



## VINARSKI RODOSLOVI

Na banoštorskom vinskom putu nalazi se i Vinarija Šijački koju, zajedno s porodicom vodi Ivana – diplomirani enolog. Kaže da se oslanja na tradiciju koji je započeo još pradeda. Šijački imaju raznovrsnu paletu vina, a turisti su najviše zainteresovani za izvorne sorte, poput Neoplante i Seduše. Posebno se ponose vinom italijanskim rizligom *Aldumaš* – aldumaš je lokalna reč koja označava zdravicu za sve radosne prilike. Zanimljivo je i što se na vinским etiketama nalaze stilizovani likovi čitave porodične loze.

A ako negde postoji živi primer dičnog, a opet veselog i kićenog vinskog Srema onda je to kod vinara Jovana i njegovog sina Vase Stojkovića. Podrum Stojković danas vodi osma i deveta generacija koja čuva sećanje na sve pretke. Njihova imena stoje zapisana na velikom porodičnom stablu koje dočekuje posetioce, podjednako kao i vinske zdravice posvećene „Vinima sa tri sunca“ Zidove degustacione sale krase plakete, pehari i medalje za vina, kao i pokidane žice od tambura.



Šijački Winery products



## MIRNA VERSUS ROBUSTNA VINA

Podrum Ačanski, takođe iz Banoštora, vodi Jelena Lalović, kći osnivača Podruma. Sve je na ovom mestu valjano, jednostavno i nepatvoreno. Poznati su po muskat otonelu, sorti koja se u ovoj regiji retko gaji. Iz ponude izdvajamo *Ačanski Muskat Otonel*, *Ačanski Italijanski Rizling*, *Ačanski Chardonnay*, *Ačanski Muskat Hamburg*... Njihova prostrana degustaciona sala „lebdi“ nad Dunavom, pa pogled na reku pruža dodatnu, unikatnu draž uživanju u vinima.

Nasuprot većini ovdašnjih vinara koje se oslanjaju na predačko iskustvo, Akademija Modele je vinarija koju je pre desetak godina, kao osamnaestogodišnjak, osnovao Nemanja Popović. Danas njegova vinarija objedinjuje dve generacije Popovića i srećno очekuje treću. Bela vina kuće su *Sol Nostri Riesling*, *Sol Nostri Chardonnay*, *Sol Nostri Rose*, *Sol Nostri* i *Merlot Cabernet Faranc*. Crvena vina ove kuće su snažna i predstavljaju varijantu bordovske kupaže.



A view of the Danube, Ačanski Winery



Akademija Modele Winery

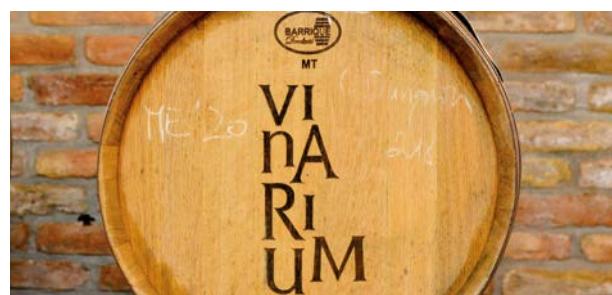
## „JA ĆU KĀSTI KO SI TI“

I vinogradi porodice Urošević primaju reflektovanu svetlost s Dunava. Vinarija Vinogradi Urošević baštini stogodišnju tradiciju koju je osavremeno Jovan Urošević sa suprugom Katom. Iz njihove ponude izdvajamo: *Urošević Italijanski Rizling*, *Urošević Rajnski Rizling*, *Urošević Rose*, *Urošević Cabernet Franc*, *Urošević Vranac*. To su prepoznatljiva sortna vina, ona koja uvek mirišu na grožđe. Sva vina su im sveža i mlada, čak i crvena. I kako im je to baka Leksa otkrila, a Uroševići prihvatali kao istinu, vino govori svima, kao opreznim kušaćima tako i vinopijama: samo ti mene pij, a ja ću kāsti ko si ti. Poslednja na banoštorskom putu vina je Vinarija Vinarium, takođe porodični poduhvat, ali ovoga puta združenih porodica Bikicki i Šljivančanin. Od ukupno 26 hektara vinograda na 10 hektara se primenjuje organska proizvodnja, a u narednih pet godina plan je da se sasvim pređe na organsku proizvodnju. Iz njihove ponude izdvajaju samo neka od brojnih nagređenih etiketa: *Vinarium Župljanka*, *Vinarium Pinoranž*, *Vinarium Sauvignon Blanc* – s pečatom geografskog porekla – *Vinarium Traminac*, takođe s geografskim poreklom, *Vinarium Dedovac* i *Vinarium Pinot Noir*.

Naravno da nastavak sledi.



Urošević Winery products



# THE OPULENT PANONIAN BEVERAGE

Not far from the unique Palić Lake, in the middle of the green sea of vineyards, the colorful roof of a building erected in the style of the Pannonian Art Nouveau, stands out. This is the heart and home of the Zvonko Bogdan Winery, located not far from Subotica, only five minutes' drive from the Belgrade – Budapest highway.



The building of our winery is a modern and functional building that simultaneously corresponds to the unique architectural tradition of our region. With us, everything is subordinated to the production of top quality wine, but also the comfort of our guests. Our premises include a beautiful barrique cellar with unique wine tasting halls, a large restaurant full of tiny details that portray the rich cultural traditions of Subotica and Palić, featuring a stunning view of the sweeping rows of our perfectly-planned and well-kept vineyard.

## AN ECHO FROM THE PAST

Archeological findings and historical testimonies from this area, say that the vine has been grown here for over two millennia in continuity. Diligent hands of winegrowers have grown grapes, for centuries, from authentic grape varieties, whose wealth has been expanded in the last two centuries with international varieties that have perfectly adapted to our terroir. Our vineyards gained special significance at the end of the 19<sup>th</sup> century, when wines from Palić were sold all over Europe - in London, Budapest, Vienna ...

## STRONG CHARACTER, ABOVE ALL

From the very beginning, our mission has been to offer wines of the highest quality, worthy of the great wine history of our region. The Zvonko Bogdan Winery is therefore equipped with state-of-the-art technology, guaranteeing that with each of these bottles of wine, you will experience the full character of our grapes and terroir. We produce about 400000 bottles of wine on our vineyard, made from carefully selected, top-quality grapes. Our wines are enjoyed by wine enthusiasts from all corners of the world, as proven by the numerous medals and top prizes are wines are awarded.

We owe the unique character of our wines to our country, climate, people and traditions of the region. The climate of our Palić vineyards spanning over 62 hectares of exceptional soil, gives our wines a unique complexity and uniqueness.

## WONDERFUL INGREDIENTS OF THE DISAPPEARED SEA

The vine draws its strength from the soil composed of layers left behind by the Pannonian Sea, in which, in deep layers, limestone, clay and silicate stone can be found. Above our vineyards, the sun shines over two thousand hours a year, with constant moderate winds and pronounced temperature differences between day and night. Thanks to that, the grapes from our vineyards always ripen perfectly, preserving freshness and complexity. On our unique terroir we grow Merlot, Cabernet Franc, Cabernet Sauvignon, Frankovka, Petit Verdo, White Sauvignon, Pinot Blanc, Chardonnay, Pinot Grigio and Yellow Muscat.

An integral part of our terroir are people, their knowledge and experience gained over centuries. We are proud of the vibrant tradition of our region which is woven into each of our grapes and each of our wines.

## ON THE CULTURAL ROUTE OF SECESSION

The space where Zvonko Bogdan wines are made is inconceivable without the rich cultural tradition of Subotica and its surroundings. In this part of the world, people, customs and influences from all over the world, from the Mediterranean and Asia, to the west and north of Europe, met. The richness of that heritage can be seen in the unique architecture, multiculturalism, customs, languages, unique local cuisine, as well as in the grape varieties and wine styles.

Our terroir is a passion that moves us and motivates us to preserve and interpret the inherited wealth and diversity in the best possible way. Let us share it with you ...



# RASKOŠNI NAPITAK PANONIJE

Nedaleko od jedinstvenog Palićkog jezera, u sred zelenog mora vinograda, ističe se šarenim krov zdanja podignutog u stilu panonske secesije. Tu se nalazi Vinarija Zvonko Bogdan, smeštena nedaleko od Subotice, udaljena samo pet minuta vožnje od autoputa Beograd – Budimpešta.



Zgrada naše vinarije moderno je i funkcionalno zdanje koje istovremeno odgovara jedinstvenoj arhitektonskoj tradiciji naše regije. Kod nas je sve podređeno proizvodnji vrhunskog vina, ali i udobnosti naših gostiju. Posedujemo velelepni barrique podrum sa jedinstvenim salama za degustacije, veliki restoran prepun detalja koji svedoči o kulturnom bogatstvu Subotice i Palića, a tu je i jedinstveni pogled na nepregledne i savršeno uređene vinograde.



## EHO IZ DAVNINA

Na mestu na kom se nalazimo, arheološki nalazi i istorijska svedočenja kažu da se vinova loza ovde uzgaja preko dva milenijuma u kontinuitetu. Vredne ruke vinogradara, vekovima su uzgajale grožđe od autentičnih sorti vinove loze, čije je bogatstvo u poslednja dva veka prošireno internacionalnim sortama koje su se savršeno prilagodile našem teritoriju. Poseban značaj, naše vinogorje dobilo je krajem 19. veka, kada su se vina sa Palića prodavala širom Evrope – u Londonu, Budimpešti, Beču...



## SNAŽAN KARAKTER, IZNAD SVEGA

Od samog početka, naša misija jeste da ponudimo najkvalitetnija vina, dostojava slavne vinarske istorije našeg kraja. Zato je vinarija Zvonko Bogdan opremljena savremenom opremom koja garantuje da će u svakoj boci našeg vina, grožđe i teroor pokazati svoj puni karakter. Od pažljivo selekcionisanog grožđa iz naših vinograda godišnje proizvodimo 400.000 boca vina u kojima uživaju potrošači na svim meridijanima i koje redovno osvaja najviša svetska priznanja. Jedinstveni karakter naših vina dugujemo našoj zemlji, podneblju, ljudima i živoj tradiciji regiona. Klima Palićkog vinogorja u

kom se prostire 62 hektara naših vinograda i njegovo jedinstveno tlo daju neponovljivu kompleksnost i unikatnost našim vinima.

## ČUDESNI SASTOJCI IŠČEZLOG MORA

Vinova loza crpi snagu iz tla sastavljenog od slojeva koje je za sobom ostavilo Panonsko more, u kojima se, u dubokim slojevima, mešaju krečnjak, glina i silikatni kamen. Nad našim vinogradima sunce sija preko dve hiljade sati u godini, uz stalne umerne vetrove i izražane temperaturne razlike tokom smene dana i noći. Zahvaljujući tome, grožđe iz naših vinograda uvek savršeno zri, čuvajući svežinu i kompleksnost. Na našem unikatnom teritoriju uzgajamo merlo, kaberne fran, kaberne sovinjon, frankovku, petit verdo, beli sovinjon, pino blanc, šardone, pino griđo i žuti muskat. Neraskidivi deo našeg teritorija čine i ljudi, njihova znanja i iskustva sticanja vekovima. Dicimo se živom tradicijom našeg kraja, gde se vinova loza gaji od pamтивекa, a koju smo utkali u svaki naš grozd i svako naše vino.

## NA KULTURNOJ RUTI SECESIJE

Prostor na kome nastaju Zvonko Bogdan vina, nezamisliv je bez bogate kulturne tradicije Subotice i njene okoline. U ovom delu sveta, susretali su se narodi, običaji i uticaji sa svih strana sveta, od Mediterana i Azije, do zapada i severa Evrope. Bogatstvo tog nasleđa vidi se u jedinstvenoj arhitekturi, mulikulturalnosti, običajima, jezicima, jedinstvenoj lokalnoj kuhinji, kao i u sortama vinove loze i stilovima vina.

Naš terroir je strast koja nas pokreće i motiviše da nasleđeno bogatstvo i diverzitet sačuvamo i interpretiramo na najbolji mogući način. I podelimo sa vama...

# THE WINE OF THE SOUTH – STRONG AND TENDER AS THE SISTERS ARE

Aleksić Family Winery is known for a unique story about the three sisters who translated their love, hopes and dreams into wine. Transforming their Dalmatian love for wine into a successful business, the three sisters Dragana, Maja and Marija established the Aleksić Family Winery in Vranje in 2006 and conquered both the domestic and the international wine scenes in a very short time.



The Aleksić sisters can mention with pride their title of the first and, for the time being, the only winery in the Balkans owned by women and led by creative female energy and courageousness of these ladies that has created as many as 15 labels of recognizable and authentic wines so far, the wines that leave no one indifferent.

#### BRAVELY STEPPING INTO THE UNKNOWN

"And where's the boss?" "We're the bosses." This is how business talks most frequently used to start when the sisters decided to transform their family's hobby – the production of wine for both their family use and their friends – into their walk of life. Until then, they had been growing up with a jug of wine on their family table. They had

no "family pedigree" of winemakers behind themselves of at least five generations back in the past. They only had a grandfather (their mother's father) who was a Dalmatian, a man who brought with himself his love for wine in Vranje. They paid no attention to the assertions that winemaking is a "man's job"; they did not wait for a "good luck" to happen to them with the right year; they did not adhere to the "produce little, but too expensively" "principle", and once they started selling it, they did not have any fixed prices, no discount policy, no agreements with distributors. They only had a product, their young age and their enthusiasm. As they say, they feared nothing – neither the market, not the competition, not experienced winemakers...

## THE RIGHT PLACE UNDER THE WINE SUN

When, only six years after they had established the "Aleksić Family Winery" and as the first generation of the family winemakers, they launched onto the market their one hundred thousand bottles of wine and the seven labels, that was exactly "through the front door" for the already rooted rules in winemaking implying that, as a rule, one only starts the business with far fewer bottles and that the quality and exclusivity that cannot be available to all are obligatorily supported by the price of the produced wine as well. What happened? That very same year of their debuting on the market, the nontraditional winery owned by these three women won the bronze medal at the prestigious London competition "Decanter World Wine Awards" for their wines "Arno" and "Kardash". From then to now, they have received yet exactly 60 awards! That has not distracted them from making a decision that they will be untypical when setting prices is in question. "When we got on the market – this is what we're also sticking to today – we understood that large quantities of foreign wine were being imported to Serbia, first of all because their prices were more affordable to our people. Serbian wines are expensive. We decided to break that myth – the myth that wine has to be either too cheap or too expensive," says Maja, explaining why, when the prices are concerned, they have positioned themselves exactly in that middle that was almost nonexistent, thus proving that wine can also be good and affordable to an above-average domestic wine lover with an average standard.

### "BRISK MERLOT"

The new "Temperament" wine presented to the market last year is a 100% merlot with 14% of alcohol per its variety composition. Its taste is sophisticated with noble aromas. This wine is a perfect indicator of the development of and the progress made by the Aleksić Family Winery that has developed into a mature and serious winery, which deserves its distinguished position on the Serbian and regional markets and internationally speaking, too



### ACKNOWLEDGMENTS FOR THE THREE GENTLE YET STOUT-HEARTED WOMEN

Apart from a large number of medals for the quality of the wines that are awarded to the Aleksić Family Winery at all most important competitions every year, the winery is also the winner of the award for the best national wine producer by the AWC from Vienna and the Stout-Hearted Woman Award for an entrepreneurial endeavor.



### EXPANSION IN FIGURES

The Aleksić sisters produce and bottle as many as half a million liters of white, red and rosé wine annually. The production is separated in special halls – the red wines are produced in controlled conditions in a room of a floor area 500 m<sup>2</sup>, whereas the white and rosé wines are produced in a cellar eight meters under the surface of the earth, where it is the optimal temperature is maintained in a natural way. The fermentation process itself is the proof of the highest-level expertise – the red wines age in Barriques, and the white and rosé wines age in stainless steel tanks.

The creation of their own raw-material base in the context of the family business does not only have a positive effect on the quality of the wine beyond a shadow of doubt, but it positively influences the whole of the south of Serbia. Exactly 254,728 plants planted so tell a story of the expansion of a brand and the whole region of our country. Their own grapes are also the evidence of the fact that the Aleksić Family Winery is aspiring towards the highest-class quality.

The Aleksić Family Winery is a proof that the most beautiful things, especially wines, are exactly the fruit of women's hands.



■ BELGUEST  
Photos by Arsenije Radenović

# VINO JUGA, SNAŽNO I NEŽNO KAO SESTRE

Vinarija Aleksić, poznata je po jedinstvenoj priči o tri sestre koje su svoju ljubav, nadanja i snove pretočile u vino. Pretvarajući ljubav prema vinu, koja je potekla iz Dalmacije u uspešan biznis, tri sestre – Dragana, Maja i Marija – osnovale su Vinariju Aleksić u Vranju 2006. godine i za kratko vreme osvojile domaću i međunarodnu vinsku scenu.

**Sestre Aleksić se mogu pohvaliti titulom prve i za sada jedine ženske vinarije na Balkanu koja je predvođena kreativnom ženskom energijom i odvažnoću ovih dama, do sada stvorila petnaest etiketa prepoznatljivih i autentičnih vina, koja nikoga ne ostavlaju ravnodušnim.**



## ODVAŽNIM KORACIMA U NEPOZNATO

„A gde je gazda?“ „Mi smo gazde“. Ovako su najčešće počinjali poslovni razgovori kada su sestre rešile da porodični hobi – proizvodnju vina za domaću upotrebu i prijatelje – pretvore u životni poziv. Do tada su odrastale uz bokal vina na porodičnoj trpezi, Nisu iza sebe imale „porodični pedigree“ vinara bar pet generacija unazad. Imale su dedu po majci Dalmatinca, koji je sa sobom u Vranje doneo ljubav prema vinu. Nisu imale vekovima stare vinograde, već su u posao krenule sa kooperantima. Nisu se obazirale na tvrdnje da je pravljenje vina „muški posao“, nisu čekale da im se „posreći“ sa pravom godinom, nisu poštovale „princip“ proizvodi malo ali preskupo, a kada su krenule u prodaju, nisu imale formirane cene, rabatnu politiku, dogovore sa distributerima. Imale su samo proizvod, mladost i entuzijazam. Nisu se, kažu, plašile ničega – ni tržišta, ni konkurencije, ni iskusnijih vinara...

## PRIZNANJA ZA TRI NEŽNA ZMAJA

Pored velikog broja medalja za kvalitet vina koje Vinarije Aleksić osvaja svake godine na svim najvažnijim takmičenjima, vinarija je nosilac nagrada za najboljeg nacionalnog proizvodnika od strane AWC iz Beča, kao i nagrade Žena zmaj za preduzetnički poduhvat.

## PRAVO MESTO POD VINSKIM SUNCEM

Kada su samo nakon šest godina od osnivanja „Vinarije Aleksić“, kao prva generacija porodičnih vinara, izašle 2012. godine na tržište sa 100.000 boca i sedam etiketa, to je baš bilo „na velika vrata“ za ukorenjena pravila u vinarstvu da se obavezno počinje daleko manjom serijom, te da kvalitet i ekskluzivnost – koji ne mogu biti dostupni svima – obavezno podupire i cena proizvedenih vina. Šta se dogodilo? Netradicionalna ženska vinarija je te iste godine kada je debitovala na tržištu dobila bronzanu medalju na prestižnom takmičenju „Decanter World Wine Awards“ u Londonu, za svoja vina „Arno“ i „Kardaš“. Od tada do danas su doatile još ravno šezdeset nagrada. To ih nije odvratilo od odluke da i u formiranju cena budu netipične. „Kad smo ušle na tržište – a to važi i danas – shvatile smo da se u Srbiju uvoze velike količine estranog vina pre svega zato što su njihove cene našim ljudima pristupačnije. Srpska vina su skupa. Mi smo rešile da srušimo taj mit – da vino mora biti ili jako jeftino ili preskupo“, priča Maja zašto su se cenovno pozicionirale upravo u toj sredini koje gotovo da nije bilo, dokazavši da vino može biti i dobro i dostupno natprosečnom domaćem ljubitelju vina sa prosečnim standardom.

## EKSPANZIJA U BROJKAMA

Sestre Aleksić godišnje proizvedu i flaširaju čak pola miliona litara belog, crvenog i roze vina. Proizvodnja je odvojena u posebnim halama – crvena vina se prave u kontrolisanim uslovima u prostoriji površine 500 m<sup>2</sup>, a bela i roze u podrumu osam metara ispod nivoa zemlje, gde se prirodnim putem čuva optimalna temperatura. Sam proces fermentacije dokazuje stručnost najvišeg nivoa – crvena vina odležavaju u barik buradima, a bela i roze u tankovima od nerđajućeg čelika. Stvaranje sopstvene sirovinske baze, u kontekstu porodičnog posla, nema samo nepobitno pozitivan efekat na kvalitet vina, već ujedno za čitav jug Srbije. Tačno 254.728 do sada zasađenih sadnica sa sobom nose priču o ekspanziji jednog brenda i čitavog regiona naše zemlje. Sopstveno grožđe dokazuje i činjenicu da vinarija Aleksić stremi ka samom vrhu u priči o kvalitetu.

Vinarija Aleksić je dokaz da su najlepše stvari, a posebno vina, upravo - ženskih ruku delo.

### ■ BELGUEST

**Fotografije: Arsenije Radenović**



## “ŽUSTRI MERLOT”

Novo vino koje je prošle godine predstavljeno tržištu je „Temperomet“, po sortnom sastavu 100% Merlot, sa 14% alkohola, prefinjenog ukusa i otmenih aroma. Ovo vino je savršeni pokazatelj razvoja i napretka Vinarije Aleksić, u jednu zrelu i ozbiljnu vinariju koja zavređuje svoje istaknuto mesto na tržištu Srbije, regiona, ali i internacionalno.



**...snažna kao jug!**

[www.aleksicvinarija.rs](http://www.aleksicvinarija.rs)



@aleksicvinarija



@aleksic\_vina



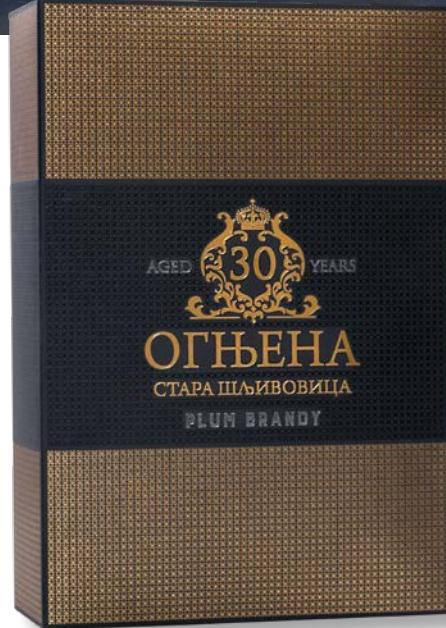
Vinarija Aleksić

WHAT TO TAKE WITH YOU FROM SERBIA

# FIERY DRINK AND DIPLOMATIC BRANDY

Inside the Avala Tower Complex, the souvenir shop of the National Tourism Organization of Serbia offers you exquisite products – starting from magnets and T-shirts, via handknit, handwoven or hand embroidered handicrafts and ethno-food, all the way to the wines and brandies of our best producers.

Apart from devising a quality souvenir program, the National Tourism Organization of Serbia is also often entrusted with the task to select gifts for foreign delegations coming to visit us on behalf of the Republic's institutions. We had an interview with Nataša Drulović, a NTOS adviser in charge of this sector. We wanted her to make a proposal for this thematic issue of the Magazine for two distilleries representing the best brandies made in our country. "The Serbs are famous for being cordial and for their custom to welcome every guest who steps into the house with sweet, water and a small glass of brandy. Almost every family, especially those in the fruit growing regions of Western and Southwestern Serbia, make their own brandy. In our country, there are hundreds of quality producers, so it's not an easy thing to make a selection of the best amongst the best. Nevertheless, I've made a decision to make a proposal for two distilleries: The Tomašević Brothers and the Savić Family distillery. They're both located in the regions with a centuries-long tradition of producing brandy, represent the successful examples of the business run by the families breathing as one, and, of course, have a myriad of diplomas and high rates for the quality of their brandies," says our female collocutor.



## FIERY DOUBLE DISTILLED BRANDY

Not far away from the town of Prijepolje, in a tame landscape on the green River Lim bank, the village of Ivanje lies, where there is a beautiful and spacious house with the estate belonging to the Tomašević brothers. On their estate, the brothers produce quite diverse fruit brandies in their family-run distillery – from plums, apples, apricots, quinces, Viljamovka plums, wild pears, raspberries, blackberries, grapes. Their assortment of brandies includes special brandies, too: honey brandy, gentian brandy, mint brandy, herb-flavored brandy, and St. John's wort brandy, as well as fruit raspberry, blackberry, nut, cherry, and other fruit liqueurs. They take the biggest pride in one of their products – the plum double distilled brandy they called Fiery. "This brandy of ours has a quality that classifies it into the most sophisticated Serbian brandies, which is testified to by numerous acknowledgements. It's natural brandy produced in a traditional way following our predecessors' recipe. The best gift and the most original of the tastes of Serbia are generated from the most quality fruits by means of controlled fermentation and double distillation in copper casks. All our brandies can be tasted and bought at manufacturing prices in our brandy cellar within Ognjena (The Fiery) Distillery or at our brandy bar at 26 Brankova Street in Zeleni Venac in Belgrade," says Miloš Tomašević.

## FROM MOSCOW TO CHICAGO

The Savićević Family distillery is located in the village of Šume, quite close to the town of Ivanjica. This is also one of success family stories. "The climate here is God-graced. There's no industry here, the fruits are healthy and sweeter because they ripen later because of the altitude. We rely on the family tradition and recipes, also respecting all modern technological norms at the same time. Of our products, I'd like to make a special mention of our double distilled plum brandy, Viljamovka brandy, apricot brandy and cider. We've gotten the nickname 'diplomatic brandy' since our best buyers are diplomats – both domestic and foreign. A set of our brandies was given as a gift to the foreign minister of Russia by Serbia's President. Our brandy is also consumed at the Cabinet of the Russian President Vladimir Putin. One of the biggest fans of the brandy is also the Russian wrestler Alexander Karelin. A lot of buyers also come from America, especially from Chicago. We've also received the 'Houseleek – the Best from Serbia' seal," says Saša Savićević.

■ BELGUEST

*Photo: The Tomašević Brothers Distillery and the Savićević Family Distillery*



INFO:

[www.ognjena.rs](http://www.ognjena.rs) • [www.savicevic.com](http://www.savicevic.com)

# OGNJENI NAPITAK I DIPLOMATSKA RAKIJA

U suvenirnici Turističke organizacije Srbije, u sklopu kompleksa Avalskog tornja, mogu se kupiti birani proizvodi – počevši od magneta i majica, preko ručno pletenih, tkanih ili vezenih rukotvorina, etno hrane, pa sve do vina i rakija naših najboljih proizvođača.

Osim osmišljavanja kvalitetnog suvenirskog programa, Turistička organizacija Srbije često ima i zadatak da u ime državnih institucija odabira poklone za strane delegacije koje nam dolaze u posetu. Razgovarali smo s Natašom Drulović, savetnicom TOS-a koja vodi ovaj sektor, da nam, za ovo tematsko izdanje, predloži destilerije koje reprezentuju najbolje rakije naše zemlje, „Srpski narod je poznat po srdačnosti i po običaju da se svaki gost koji uđe u kuću dočekuje sa slatkim, vodom i čašicom rakije. Gotovo svaka porodica, pogotovu u voćarskim krajevima Zapadne i Jugozapadne Srbije, peče svoju rakiju. U našoj zemlji postoji na stotine kvalitetnih proizvođača, pa nije lako napraviti izbor najboljih među najboljima. Ipak, opredelila sam de predložim dve destilerije: Braću Tomašević i destileriju Savićević. Obe su iz regija koje imaju viševekovnu tradiciju proizvodnje rakije, predstavljaju uspešne primere biznisa složnih porodica i, naravno, imaju bezbroj diploma i visokih ocena za kvalitet svojih rakija,” kaže naša sagovornica.



## ŽAR PREPEČENICA

Nedaleko od Prijepolja, u pitomom krajoliku na obali zelenog Lima smešteno je selo Ivanje gde se nalazi lepa i prostrana kuća sa okućnicom koja pripada braći Tomašević. Na ovom imanju, u porodičnoj destileriji, braća proizvode čitav niz voćnih rakija – od šljive, jabuke, kajsije, dunje, viljamovke, divlje kruške, maline, kupine, grožđa. U assortimanu imaju i specijalne rakije: medovinu, lincuru, nanovaču, travaricu i kantarion, kao i voćne likere od malina, kupina, oraha, višanja... Najviše se ponose jednim od svojih proizvoda – šljivovicom prepečenicom koju su nazvali *Ognjena*. „Ova naša rakije kvalitetom spada u sam vrh srpskih rakija, o čemu svedoče brojna priznanja. To je prirodna rakija proizvedena na tradicionalan način, po receptu naših predaka. Od najkvalitetnijih plodova voća, kontrolisanim vrenjem i dvostrukom destilacijom u bakarnim kazanima, dobija se najbolji dar i najoriginalniji ukus zemlje Srbije. Sve naše rakije se mogu degustirati i kupiti po proizvođačkim cenama u našem rakijskom podrumu koji se nalazi u sklopu destilerije *Ognjena* ili u našem rakijskom baru u ulici Brankova 26 na Zelenom Vencu u Beogradu,” kaže nam Miloš Tomašević.

## OD MOSKVE DO ČIKAGA

Nadomak Ivanjice, u selu Šume, nalazi se destilerija Savićević. Ovo je, takođe, jedna od uspešnih porodičnih priča. „Imamo bogomdanu klimu, ovde nema industrije, voće je zdravo i slađe, jer zbog nadmorske visine kasnije zri. Oslanjamo se na porodičnu tradiciju i recepte, ali istovremeno poštujemo i sve savremene tehnološke norme. Od naših proizvoda izdvajam šljivovicu prepečenicu, viljamovku, kajsijevaču i jabukovaču. Dobili smo nadimak „diplomatska rakija” jer su nam najboli kupci diplomate – domaći i strani. Set naših rakija bio je uručen kao poklon predsedniku Srbije, ministru spoljnih poslova Rusije. Naša rakija se piće i u kabinetu predsednika Rusije Vladimira Putina, jedan od njenih velikih ljubitelja je i ruski rvač Aleksandar Kareljin, ali imamo i puno kupaca iz Amerike, posebno Čikaga. Dobili smo i žig Čuvarkuća – najbolje iz Srbije,” kaže nam Saša Savićević.

■ BELGUEST

*Foto: Destilerije Braća Tomašević i destilerija Savićević*



## INFO:

[www.ognjena.rs](http://www.ognjena.rs) • [www.savicevic.com](http://www.savicevic.com)

# BARABA'S WORLD

The distillery of the Palić Cellar is the most modern in this part of Europe - it is equipped according to the highest standards for the production of high-quality brandies, premium spirits and liqueurs. From the impressive range of products, one "temperamental" brandy stands out with its quality – jokingly named *Baraba* – somewhat of a vagabond.

In addition to the modern Cellar, cold storage facility and the use of the best ingredients, The Palić bases the quality of its beverages on the experience of top experts, technologists and master blenders. Through joint work, dedication and knowledge, the Poduma Palić team has invested all its energy, experience and passion in the "alchemy" of creating the best.

## EVERYTHING NEW, EVERYTHING IMPRESSIVE

Today, the Palić Cellar is living its new life, with renovated orchards and a modernly equipped fruit processing plant. The distillery and cellar are spread over an incredible 11,000 sqm, with a cold storage for fruit on an additional 7,000 sqm. The total capacity of the distillery goes up to 5 million liters of premium beverages per year.

The distillery produces top-quality brandy, liqueurs and other spirits, using the most modern technological procedures. The foundations of the modern Palić Cellar are built on consumer satisfaction, success from the domestic and world markets, as well as international and domestic recognition and awards.

## PREMIUM BARABA

The knowledge and experience of the best cellar-men, technologists and masters of their craft created a premium brandy called *Baraba*. "Everything we do together, we do with one goal: to preserve the essence of the fruit

and capture it in a bottle," say the "parents" of this drink of noble character, preserved temperament, made from the juiciest varieties of fruit. Those who tried *Baraba* say that she made them smile and gently warmed their heart. Welcome to Baraba's world, the world of top brandies.

*Baraba* is a premium quality brandy, created only from the best pieces of fruit, from its own orchard, grown with experience and passion.



The basic reconstruction of the Palić Cellar was completed in 2017. Today it is a house equipped with two 1000 l distillers. It is equipped with top quality oak barrels, dishes for aging, and a huge cold storage. And it has the most important thing of all: a team of dedicated technologists, fruit growers, master blenders and cellar-men.

# BARABIN SVET

Destilerija Podruma Palić je najsavremenija u ovom delu Evrope – opremljena je po najvišim standardima za proizvodnju visokokvalitetnih rakija, premijum žestokih pića i likera. Iz impresivne palete proizvoda Podruma, svojim kvalitetom izdava se jedna „temperamentna“ rakija – šeretski nazvana *Baraba*.

Pored moderne destilerije, hladnjače i upotrebe najboljih sastojaka, Podrum Palić kvalitet svojih pića temelji na iskustvu vrhunskih stručnjaka, tehnologa i master blendera. Zajedničkim radom, posvećenošću i znanjem, tim Poduma Palić je svu svoju energiju, iskustvo i strast uložio u „alhemiju“ stvaranja najboljeg.

## SVE NOVO, SVE IMPRESIVNO

Podrum Palić danas živi svoj novi život, obnovljenih voćnjaka i savremeno opremljenim pogonom za preradu voća. Destilerija i podrum se prostiru na neverovatnih 11.000m<sup>2</sup>, uz hladnjaču za čuvanje voća u savršenim uslovima na dodatnih 7000 m<sup>2</sup>. Ukupan kapacitet destilerije ide do 5 miliona litara vrhunskog pića godišnje.

U destileriji se proizvode vrhunske rakije, likeri i druga žestoka pića, najsavremenijim tehnološkim postupcima. Temelji modernog Podruma Palić

izgrađeni su na zadovoljstvu potrošača, uspehu sa domaćeg, ali i svetskog tržišta, kao i na međunarodnim i domaćim priznanjima i nagradama.

## PREMIJUM BARABA

Znanje i iskustvo najboljih podrumara, tehnologa i majstora svog zanata stvorilo je premijum rakiju po imenu *Baraba*. „Sve što zajedno radimo, radimo sa jednim ciljem: da sačuvamo suštinu voća i zarobimo je u bocu“, poručuju „roditelji“ ovog pića plemenitog karaktera, ali očuvanog temperamenta, napravljenog od najsoćnijih sorti voća. Oni koji su probali *Barabu* kažu da im je ona izmamila smešak na licu i nežno zagrejala grudi.

Dobrodošli u *Barabin* svet, svet vrhunskih rakija.

*Baraba* je rakija premijum kvaliteta, stvorena samo od najboljih plodova iz sopstvenog voćnjaka, u koju su utkani iskustvo i strast.

Temeljna rekonstrukcija Podruma Palić završena je 2017 godine. Danas je to kuća opremljena sa dva destilatora od 1000 litara. Opremljena je vrhunskim hrastovim buradima, sudovima za odležavanje i hladnjačom. I ima ono najvažnije: tim posvećenih tehnologa, voćara, master blendera i podrumara.

GOLF, WHISKEY AND VILJAMOVKA PEAR BRANDY

# TWO DOVES AND A PEARL

A golf course is a tourist attraction of Žabalj. But, there are more than one reasons for you to visit this town in Bačka – its gastronomic tour called “The Žabalj Cheese and Honey Route” is interesting, and you may experience something quite unexpected if you pay a visit to a small distillery in which the only Serbian whiskey is made. The Zlokolica Distillery, where first-class Viljamovka pear brandy is made, is also particularly distinguished for its quality and atmosphere.

If you are a golfer, it will be a pleasure for you to play it in the ambience next to the Tisa River bank; if, however, you want to experience something unique, you will visit the Two Doves Distillery in the village of Djurdjevo, where the experiment of mastering whiskey producing technology began approximately three decades ago and successfully ended by the “naissance” of Two Doves.

## SERBIAN MALT WHISKEY

The original creator of the first and, so far, the only domestic whiskey is a technologist Šandor Komaromi, who has spent all his life working in breweries. As early as at his young age, he had a wish to make his own whiskey, but those initial efforts of his proved to be a complete failure. Not giving up on his idea, he succeeded in making respectable whiskey step by step, which those who blindly tasted it could not have differed from the first-class Scottish and Irish whiskeys. Today, Šandor's son Alexander has been continuing in his father's footsteps, simultaneously proudly pointing out that he exclusively produces Two Doves from barley malt produced in Vojvodina, that it is distilled three times and that it ages in oak casks also made in this region for minimum four years. The Distillery offers its visitors a tour of the production plant and tasting whiskey with snacks.

## PEAR FROM THE ROSE FAMILY

Viljamovka is a special pear variety which is used to make aromatic fruit brandies. The Zlokolica Family starts their nice success story in their own plantation of these fruits, which, according to the botanical nomenclature, belong to the rose family. “The idea of making brandy originated as early as in my university days, only to become true after a longer period of time. Our pearl – the Pearl in a Bottle brandy glimmeringly came to light with the unselfish support and help received from my husband Stevan and our three kids – Marija, Jelena and Slavka. Our philosophy is based on creating quality, only quality, not quantity, because a harmony of tastes, flavors and aromas is what makes our Pearl so special. It was being made with the right measure of love, efforts and patience. Everything takes time, as the most precious resource given to us all. We've been delivered awards on quite a lot of occasions at professional ratings and we've been ‘crowned’ with a gold medal for quality,” tells us Danijela Zlokolica, a technology engineer by profession. She also advises us the following: “Treat yourself to moments of true hedonism and free rein to the preferences that life offers you, because Pearl is a brandy with a soul.”

■ BELGUEST

*Photo: TO of Žabalj, Two Doves Distillery's archive, Zlokolica Distillery's archive*



## INFO:

[www.twodovesdestilerija.com](http://www.twodovesdestilerija.com) • Rakija Perla | Facebook

# DVE GOLUBICE I PERLA

Turistička atrakcija Žabla je golf teren. Ali razloga za posetu ovom bažkom gradiću ima više – zanimljiva je gastronomска тура под називом „Žabaljski put sira i meda“, а сасвим неочекivan doživljaj može вам pružiti poseta maloj destileriji u kojoj nastaje jedini srpski viski. Po kvalitetu i atmosferi, izdavajaju se i Destilerija Zlokolica, u kojoj nastaje vrhunskva voćna rakija od kruške – viljamovka



Ukoliko ste golfer, biće vam milina da ga igrate u ambijentu kraj same obale reke Tise, a ako želite da isprobate nešto unikatno, posetićete Destileriju Two Doves u selu Đurđevu u kojoj je, pre oko tri decenije, započeo eksperiment osvajanja tehnologije proizvodnje viskija koji se uspešno okončao „rođenjem“ Dve golubice.

## SRPSKI MALT VISKI

Idejni tvorac prvog i, zasada, jedinog domaćeg viskija je Šandor Komaromi, tehnolog, koji je čitav svoj vek proveo radeći u pivarama. Još kao mladić, pozeleo je da napravi svoj viski, ali su ti njegovi početni pokušaji bili čist promašaj. Ne odustajući od svoje ideje, korak po korak, uspeo je da stvori respektabilan viski, koji kušači „na slepo“ nisu mogli da razlikuju od vrhunskih škotskih i irskih viskija. Danas, Šandorov sin Aleksandar, nastavlja očevim stopama i s ponosom ističe da se Two Doves (u prevodu Dve golubice) proizvodi isključivo od vojvođanskog ječmenog slada, da prolazi trostruku destilaciju i da minimum četiri godine odležava u hrastovim buradima koja, takođe, potiču s ovog podneblja. Destilerija posetiocima nudi obilazak proizvodnog pogona i degustaciju viskija uz zakusku.

## KRUŠKA IZ PORODICE RUŽA

Viljamovka je posebna vrsta kruške od koje nastaju mirisne voćne rakije. U sopstvenom zasadu ovih voćki koje, po botaničkoj nomenklaturi, spadaju u porodicu ruža, porodica Zlokolica započinje svoju lepu i uspešnu priču.

„Ideja o spravljanju rakije je nastala još u mojim studentskim danima, da bi se posle dužeg vremena i ostvarila. Uz nesebičnu podršku i pomoć supruga Stevana i naše troje dece – Marije, Jelene i Slavka, zasvetluo se naš biser – rakija Perla-Pearl in a bottle. Naša filozofija se zasniva na tome da stvaramo kvalitet i samo kvalitet, a ne kvantitet, jer harmonija ukusa, mirisa i arome čine Perlu toliko posebnom. Stvarana je sa pravom merom ljubavi, truda i strpljenja. Za sve je potrebno vreme kao najvredniji resurs koji nam je svima dat. Višestruko smo nagrađivani na stručnim ocenjivanima i „ovenčani“ zlatnom medaljom za kvalitet“, kaže nam Danijela Zlokolica, po struci inženjer tehnologije. I poručuje: „Priuštite sebi momente istinskog hedonizma i prepustite se naklonostima koje život pruža jer Perla ima dušu.“

■ BELGUEST

Foto: TO Žabljak, arhiva Destilerije Two Doves, arhiva Destilerije Zlokolica

Stevan and Danijela Zlokolica

# PRINCE PROKUPAC AND PRINCESS TAMJANIKA

At the height of grape picking, we paid a visit to the wine hills of Župa. Amazed by the gentle landscapes which are protected from the strong winds and fogs by the surrounding mountains, we saw a "sea" of vineyards. This is a region with the biggest number of vine plants "per capita", and with about 70 wineries located on the wine routes. Apart from the impressive figures, the assortment of the bouquet of the local wines, Prokupac and Tamjanika in the first place, is also amazing.

The figurines whose origin is traced back to the Vinča Culture found at the Vitkovo locality are the symbols of Župa. Among them, the most famous is the Lady of Aleksandrovac, who, together with the other "fertility goddesses" from this locality, was exhibited in the settings of renowned world museums. The precious findings from the village of Vitkovo testify to the fact that, even around seven millennia ago, Župa was fruitful and fertile. The written history on its own part testifies to the fact that winegrowing has been developed in this location ever since the Middle Ages. Even today, all Župa's "wine stories" are soaked in tradition – all the winemakers we talked with who represent the third, or the fourth, or the fifth generation.



The director of the TO of Aleksandrovac Vladimir Rašković was our host. It was not an easy thing for him to make a decision on which wineries to select since, as he says, "They're all great." His first choice was a visit to the Čokot winery, which was not accidental, since the owner of the winery is the most educated winemaker in Serbia. Even before we came to visit Radovan Djordjević, we had known that he was a Ph.D. in enology and that he was deserving of the first-class quality of the wine of Bukovo Monastery. Yet, what we experienced during our encounter with this young expert surpassed all our expectations. The first surprise that awaited us was the ambience itself: the winery is located high up in the hills, above the depression of Župa. The second surprise was the architectural solution applied: the majority of the local wineries are arranged in an ethno-style, whereas the Čokot is an ultramodern edifice that includes a production plant, the cellars, and the wine tasting salon, where wines had already been there in cooling buckets ready for us to taste it. Our host's choice was to first taste the *Experiment*, which he said was a fresh variant of *Tamjanika* specially created for warm days. That was followed by our tasting the wines of a golden reflection and muscat flavor, called *100% Tamjanika*, and then the strong 100% Prokupac, bearing the name of its maker – *Radovan*.



*The Župa Grape Picking Festival*

## A 100% PENTHOUSE VIEW

From the salon we stepped into a spacious balcony to spot the full moon that had been illuminating the sky for days then. There as well, we were faced with a new surprise: the view from this place not only covered the whole of the Župa area, but it also reached even farther – all the way to the town of Krusevac and the Morava River Basin. With a view of the night landscape in which the lights of the settlements glittered, we continued our conversation: "This is my eleventh grape picking. Beside the four labels I've been producing, I've also created a new wine without a name yet, but it's going to be a coupage of Prokupac with a minimum addition of Petit Verdot. I've also made two wines for Studenica Monastery – it's a very nice story, since the monasterial land in the village of Stanjevo was returned to the Monastery by restitution. That land had been given to Studenica as a gift as early as in the time of the rule of Stefan Nemanja. The vineyards are fully ripe, and there are the works on constructing a cellar, a residence and a visitor reception hall as well." He answered our question, why he had chosen exactly that place for his winery: "It's here I was growing up and coming of age enjoying this view."

## LUKREVINA PASTURE COTTAGES

"Today, we're going to the most fruitful winegrowing part of the winegrowing Župa – to the pasture cottage of Lukarevina. The pasture cottages are our specific winegrower houses that used to be found all around. Today, except for Lukarevina, but a few of them have been preserved, namely in the villages of Ježevica, Crvena Jabuka and Pokrep," tells us Vladimir Rašković. The landscape resembles those we see on postcards with the pictures of South French wine hills. "This part is called Upper Župa. Here, in Lukarevina, there are as many as three first-class wineries. Fragarija Wine Boutique grows a specific variety of strawberry grapes. In Latin, fragaria means a strawberry. Exceptionally rare and aromatic white wines are made from this variety. Vulić Family Winery is also located here, and we've already arranged a visit to Bratislav Bata Rakićević, who has renovated his pasture cottage according to a project of the Agency for the Protection of Monuments of Culture."

## A BLESSING WITH BATA

We found Bratislav Bata Rakićević picking Burgundy grapes. He stopped what he was doing and welcomed us in the former wine cellar of the pasture cottage where there is a wine tasting room today. "I'm the fifth generation of winemakers, and this pasture cottage was built by my great-great-grandfather one hundred and fifty years ago," tells us our collocutor, offering us the *White Toast Chardonnay*. "My vineyards are located on the best stretch of land, and the fact that there is a stone earth layer is especially important. You have probably heard that there is a legend that, as early as in the time of monk Dorotej, a wine pipeline was made that used to deliver wine all the way to the Monastery of Drenča. Speaking about Drenča, there is yet another belief that has proven to be true many times now. When the monastery's bells start tolling, a hailstorm always circumvents us." Our visit to Bata ended with a glass of his extraordinary Prokupac wine called *A Blessing*.



A 100% Penthouse view, Čokot winery /photo: Milun Petrović



The Fragarija Wine Boutique, Lukarevina Village

## DOYEN MIĆA MINIĆ

The Minić Family Winery is inscribed with golden letters in the wine routes of Upper Župa. His reputation of a doyen the owner of the winery Mića Minić has acquired having trodden a more than just thorny path, but also the path marked by lucky stars. While he was still a boy, he was classified amongst the enemies of the communist regime, because his grandmother used to sing to the accompaniment of the gusle about the atrocity that she herself had been exposed to by partisans. That forced him to seek his own place under the Sun "beyond the system", so he used to do entrepreneurial business of all kinds. He used to sell his own wine from a truck, at petrol stations, at fairs... Tamjanika, to which he wrote a tender song, reading something like he poured his one hundredth tear into a bottle for the soul to enjoy the gift of god, when her lips gently touch the glass, she will know where his vineyards are...has made him famous. His best and multiply awarded wines are labelled *The One Hundredth Tear*.



## KOSTA'S WINES, NEVENKA'S FLOWERS

We paid a visit to the Botunjac winery in Lower Župa. First, we came across a vineyard, which immediately attracted our attention since there were flowerbeds planted with yellow marigolds at the beginning of each vine row. We were welcomed by the host Kosta, his spouse Nevenka, and their dog Akita. We sat on the veranda of a spacious garden and immediately felt as if we were natural members of the family because our hosts were relaxed and cordial people. They immediately brought Kosta's *Pino Botunjac* and *Strawberry* – the wines that have celebrated them – and put them on the table. "The unique ingredient in these wines is the soil itself. The grapes that fruit in my vineyards grows on the soil formerly reclaimed from the oak forest a thousand years old which gives both the grapes and the wine the unrepeatable aroma. I'm also proud of having succeeded in renewing our original variety of strawberry, which was on the verge of going extinct. I'm a lover of not organic, but biodynamic production, which actually means cooperation with nature," Kosta kept telling us. At departure, he offered us to taste his delicatessen cognac which he does not intend to sell, but only intends to offer his dear guests. Kosta called the cognac *Botognac* – which is a witty wordplay created by merging his surname with the noun 'cognac'.



*Kosta Botunjac with all of his wines*



*The production plant of the Radenković Family Winery*

## RADENKOVIĆ FAMILY EMPIRE

Our journey ended with a visit to the Radenković Family Winery in the village of Trnavci, also located in Lower Župa. We knew that the winery has a reputation of a powerful empire that has been created ever since the mid-19<sup>th</sup> century, that Djordje Radenković is the first Serb from this region to have studied winemaking in Bordeaux, after which he received a Ph.D. at Sorbonne. His son Milun has acquired a reputation of not only a first-class winemaker and businessman, but also of a benefactor who used to help people and a legacy founder. Today, the winery is run by his daughter Milena, who has decided to introduce the founder and owner of the Volos Natura Distillery Dejan Stojanović to the business as a partner and as a man who, together with her, shares the same philosophy founded on the idea that one can only enter the world stage with absolutely natural products.



## "NICHE" AND DISTILLED WINES

We found Dejan Stojanović in the production plant at the moment when quite a delicate process of the fermentation of over a hundred tons of grapes was being performed. "I believe in the wisdom of nature. My parent company was named after the Slavic god of nature. On my estate, I've got absolutely organic fruit plantations which has never ever been sprayed, and I've only been producing brandies so far. I entered this business because I do believe with all my heart and soul that the wines and distilled wines we've been making here, in this place, will rank the highest in the world. According to all the indicators, the natural wine market is constantly being increased. We've preserved the muscat crocan grape variety on the Pearl Island in the old reverbed of the Tisa River, absolutely deprived of any chemistry whatsoever. Yeasts are living beings and no yeasts from another region can be added, because the harmony is disrupted in that way," Dejan told us. In his words, we felt the strength of the credo of a truly dedicated person. A little bit more time will be needed for the new products of the Radenković Family Winery's to step onto the domestic and the world scenes.

■ MILENA MIHALJIĆ

*Photo by TO of Aleksandovac, Župa Homeland Museum and the wineries' private archives*

## Drenča Monastery

Wine invasions are always more interesting and more attractive if they include visits to well-known places, the Monastery of Drenča of the end of the 14<sup>th</sup> century being one of them. According to art historians, the architecture of the Church dedicated to the Presentation of the Holy Theotokos, as well as the stone relief, resemble the Hilandar Church. Today, this magnificently arranged complex including the residences and the farm is administered by Mother Fotina, who also makes liqueurs, teas, spreads, cosmetics, and so on.



*Drenča Monastery, a detail*

## Koznik Town

The fortification of Koznik, erected on a steep slope of Mount Željin, is also one among Župa's amenities. The fortification is supposed to have been built during the rule of Prince Lazar Hrebjanović around the end of the 14<sup>th</sup> century. Mountaineers, first of all, climb it, since it is not easily accessible.

# KNEZ PROKUPAC I KNJEGINJA TAMJANIKA

U jeku berbe, posetili smo župsko vinogorje. Zadivljeni pitomim krajolicima koje od jakih vetrova i magli štite okolne planine, videli smo „more“ vinograda u punom rodu. Ovo je kraj sa najvećim brojem čokota „po glavi stanovnika“, a na vinskim putevima nalazi se oko sedemdeset vinarija. Osim impresivnih brojki, zadivljuje i raspon buké-a ovdašnjih vina, najpre prokupca i tamjanike.



*The Wine Fountain in Aleksandrovac*

Znamenja Župe su figurine iz doba vinčanske kulture, pronađene na lokalitetu Vitkovo. Među njima je najpoznatija Lady of Aleksandrovac (Miladija) koja je, zajedno sa s drugim „boginjama podnosti“ sa ovog nalazišta, gostovala u postavkama svetskih muzeja. Dragoceni nalazi iz sela Vitkova svedoče da je Župa i pre oko sedam milenijuma bila rodna i plodna, a pisana istorija nam svedoči da se vinogradarstvo ovde razvija od srednjeg veka. I danas su sve župske „vinske priče“ natopljene tradicijom – svi vinari koje smo susreli su predstavnici treće, četvrte, pete generacije.

## 100% RADOVAN

Naš domaćin je Vladimir Rašković, direktor TO Aleksandrovca, kojem nije lako da odluči koje vinarije da odabere jer, kako kaže, „Sve su odlične“. Njegov prvi izbor je poseta vinariji Čokot i on nije slučajan, jer je njen

gazda najobrazovaniji vinar u Srbiji. I pre posete Radovanu Đorđeviću znali smo da je doktor enologije i da je zaslужan za vrhunski kvalitet vina manastira Bukovo, ali ono što smo doživeli tokom susreta s ovim mladim stručnjakom, prevazišlo je sva očekivanja. Prvo iznenađenje je ambijent: vinarija se nalazi visoko u brdima, iznad župske kotline. Drugo izneneđenje je arhitektonsko rešenje: većina ovdašnjih vinarija uređena je u etno-stilu, a Čokot je ultra moderno zdanje koja obuhvata proizvodni pogon, podrume i salon za degustaciju gde su nas, u kiblama za hlađenje, već čekala vina. Po izboru našeg domaćina, prvo probamo *Eksperiment*, za koji kaže da je sveža varijanta tamjanike, osmišljena za tople dane. Sledi kušanje vina zlatnog odsajaja i muskatnog mirisa koje se zove *100% Tamjanika*, a potom i snažnog *100% Prokupca*, koji nosi ime svog tvorca – Radovana.

## 100% PENTHOUSE POGLED

Iz salona izlazimo na prostranu terasu kako bi posmatrali pun mesec koji je tih dana obasjavao nebo. I ovde doživljavamo novo iznenađenje: pogled sa ovog mesta ne samo što obuhvata čitavu župsku oblast, već seže još dalje – do Kruševca i Pomoravlja. Uz pogled na noćni pejzaž u kojem trepere svetla naseljenih oblasti, nastavljamo razgovor: „Ovo je moja jedanaesta berba. Pored četiri etikete, osmislio sam i novo vino koje još nema ime, ali biće kupaža prokupca s minimalnim dodatkom petit verdot-a. Takođe, napravio sam dva vina za manastir Studenicu – to je jedna lepa priča, jer je manastiru restitucijom vraćena zemlja u selu Stanjevo koja je Studenici bila darivana još u doba Stefana Nemanje. Vinogradi su u punom rodu, a u toku su radovi na izgradnji podruma, konaka i gostoprivrnice.“ A na pitanje zašto je baš ovo mesto odabro za svoju vinariju odgovara: „Stasavao sam sa ovim pogledom.“



Radovan Đorđević in his vineyard

## POLJANA LUKEREVINA

„Danas idemo u najvinorodniji deo vinorodne Župe, u poljanu Lukarevina. Poljane su naša specifična vinogradarska naselja kakvih je bio posvuda, a danas je, osim u Lukarevini, očuvano tek poneko – u selima Ježevica, Crvena Jabuka i Pokrep“, priča Vladimir Rašković. Pejsaž je kao s kakvih razglednica vinogorja s juga Francuske. „Ovaj deo nazivamo Gornja Župa, a u Lukarevini, postoje čak tri vrhunske vinarije: Butik vinarija Fragarija koja gaji sortu jagode. Na latinskom fragarija znači jagoda, a od nje se dobijaju izuzetno retka i mirisna bela vina. Ovde je smeštena i Vinarija Vulić, a najavljeni smo kod Bratislava Bate Rakićevića, koji je po projektu Zavoda za zaštitu spomenika kulture obnovio porodičnu poljanu.“



Fragarija Winery products

## BLAGOSLOV KOD BATE

Bratislava Batu Rakićevića zatičemo u berbi crnog burgunca. On ostavlja posao i prima nas u nekadašnjem vinskom podrumu poljanske kuće u kojem se danas nalazi prostorija za degustaciju. „Predstavnik sam pete generacija vinara, a ovu poljanu je pre sto pedset godina podigao moj čukundeda“, priča naš sagovrnik, nudeći nas šardoneom *Bela zdravica*. „Moji vinogradi se nalaze na najboljem potezu, a posebno je važno što postoji kamenita zemljana podloga. Verovatno ste čuli da postoji legenda da je, još u doba monaha Doroteja, iz Lukarevine sproveden vinovod kojim je vino dopremano do manastira Drenča. A kada je reč o Drenči, postoji još jedno verovanje koje se mnogo puta obistinilo. Kada zazvone manastirska zvona, grad nas redovno zaobide.“ Susret s Batom završavamo uz čašu njegovog izvanrednog prokupca po imenu *Blagoslov*.



## DOAJEN MIĆA MINIĆ

Na vinskim putevima Gornje Župe zlatnim slovima upisana je Vinarija Minić. Reputaciju doajena, vlasnik vinarije Mića Minić stekao je prošavši više nego trnovit, ali istovremeno i srećnim zvezdama obeležen put. Još kao dečak bio je svrstan među neprijatelje komunističkog režima jer je njegova baba uz gusle opevala njoj učinjeno partizansko nepočinstvo. To ga je nateralo da potraži svoje mesto pod suncem „izvan sistema“, pa se bavio svim mogućim preduzetničkim poslovima. Prodavao je svoje vino iz kamiona, na benzinskim pumpama, vašarima... Kao vinara proslavila ga je tamjanika kojoj je ispevao jednu nežnu pesmu: „*Stotu suzu natočih u flašu, božjim darom da se duša sladi, kada usne tvoje pomiluju čašu, znaćeš gde su moji vinogradi...*“ Njegova najbolja i višestruko nagrađivana vina nose etiketu *Stota suza*.

## KOSTINA VINA, NEVENKINO CVEĆE

U Donjoj Župi obilazimo vinariju Botunjac. Prvo nailazimo na vinograd, koji nam privlači pažnju jer su na početku svakog „špalira“ loza zasađene cvetene leje žutih kadifica. Dočekuju nas domaćin Kosta, njegova supruga Nevenka i njihov pas akita. Sedimo na verandi i odmah se osećamo kao svoji među svojima, jer su naši domaćini opušteni, srdični ljudi. Na sto odmah stiže Kostin *Pino Botunjac i Jagoda* – vina koja su ih proslavila. „Unikatni sastojak ovih vina je samo zemljишte. Grožđe koje rađa u mojim vinogradima raste na tlu iskrčene hiljadugodišnje hrastove šume koje i grodžu i vinu daje neponovljiv ukus. Ponosan sam i na to što sam uspeo da obnovim našu izvornu sortu jagode kojoj je pretilo izumiranje. Poklonik sam, ne organske, već biodinamične proizvodnje koja zapravo znači saradnju s prirodom“, priča nam Kosta. Na rastanku, nudi nam da probamo njegov delikatesni konjak koji nije namenjen prodaji, već samo dragim gostima. Kosta ga je nazvao *Botonjak* – što je duhovita igra reči nastala spajanjem njegovog prezimena s imenicom konjak.



Yellow marigolds, Botunjac vineyards

## IMPERIJA RADENKOVIĆ

Na kraju ovog putovanja, obilazimo vinariju Radenković u selu Trnavci, takođe u Donjoj Župi. Znali smo da ova vinarija ima reputaciju moćne imperije koja je stvarana još od sredine 19. veka, da je Đorđe Radenković prvi Srbin iz ovih krajeva koji je studirao vinarstvo u Bordou, a potom doktorirao na Sorboni. Njegov sin Milun je stekao reputaciju, ne samo vrsnog vinara i poslovnog čoveka, već i narodnog dobrotvora i zadužbinara. Danas Vinariju vodi njegova čerka Milena, koja je odlučila da u posao, kao partnera, uvede Dejana Stojanovića, osnivača i vlasnika destilerije Volos Natura koji, zajedno s Milenom deli istu filozofiju utemeljenu na ideji da se u svet može ići samo sa apsolutno prirodnim proizvodima.

## „NICHE“ VINA I DESTILATI

Dejana Stojanovića smo zatekli u proizvodnom pogonu Vinarije, u trenutku kada se odvijao veoma delikatan proces spontane fermentacije preko sto tona grožđa. „Verujem u mudrost prirode. Moja matična firma dobila je ime po slovenskom bogu prirode. Na svom imanju imam potpuno organske zasade voća koje nikada nije prskano i do sada sam se bavio samo proizvodnjom rakija. Ušao sam u ovaj posao zato što svim svojim bićem verujem da će vina i destilati koje sada ovde stvaramo dosegnuti svetske vrhove, a po svim pokazateljima tržište prirodnih vina i destilata je u stalnom porastu. Grožđe sorte muskat krokan smo odneganovali na Bisernom ostrvu – u starom koritu Tise, bez trunque hemije. Kvaci su živa bića i ne možete dodavati kvase s nekog drugogog podneblja jer tako remetite harmoniju“, priča nam Dejan, a u njegovim rečima oseća se snaga vere istinskog posvećenika. Biće potrebno još malo vremena da novi proizvodi Vinarije Radenković izađu na domaću i svetsku scenu.

■ MILENA MIHALJIĆ

Foto: TO Aleksandovac, Zavičajni muzej Župe i privatne arhive vinarija



## MANASTIR DRENČA

Vinski pohodi su uvek sadržajniji ukoliko su protkani posetama znamenitim mestima. Jedno od takvih mesta je manastir Drenča s kraja 14. veka. Arhitektura crkve posvećene Vavedenju Presvete Bogorodice, kao i kamena plastika nalik su crkvi u Hilandaru, smatraju istoričari umetnosti. Danas ovaj predivno uređen kompleks sa konacima i ekonomijom vodi mati Fotina, koja se bavi i spravljanjem likera, čajeva, namaza, kozmetike...



## GRAD KOZNIK

Među znamenjima Župe nalazi se i utvrđenje Koznik, podignuto na jednj strmoj kosi planine Željin. Prepostavlja se da je zidan u doba vladavine kneza Lazara Hrebeljanovića krajem 14. veka. Pohode ga, pe svega planinari, jer nije lako prisupačan.

# RAJAC WINE CELLARS

The village of Rajac is located near the Great Timok River, not far away from its confluence with the Danube River. Rajac itself is a picturesque settlement, where numerous films were shot due to its preserved ambience. The settlement is additionally ornamented thanks to the sloping vineyards and the unusual buildings cramped on the top of the hill. Those buildings, which count as many as the houses in the village, are wine cellars or 'pivnice', as they are locally called here.



Winegrowers consider that wine is made best in absolute silence. That is the reason why exactly the pivnice wine cellars are situated away from the village and any noise whatsoever. During the picking, the village inhabitants move to the pivnice wine cellars only as long as the picking lasts. Each building consists of a dug-in cellar and the floor level. In front of the door to the cellar, there is a mulberry tree planted as a rule. The thick shade made by such mulberry tree prevents the warm air from penetrating the cellar, in which temperature is around 12 degrees even during the summer. The pivnice wine cellars are cramped and connected with each other by means of narrow passages. In the central part of this unusual settlement, there is a square with a well and a canopy, under whose shade villagers gather to get some rest and have a word with one another.

## CARAVANS AND THE BELGIAN RAILWAY

In their cellars, winegrowers usually keep four to five casks of five thousand liters each. Once, those casks used to be full of wine. Today, the number of the vineyards and the number of active pivnica wine cellars have considerably decreased. The major catastrophe happened to them when the phylloxera destroyed the vineyards around the end of

the 19<sup>th</sup> century. Then, the villagers began to grow new grape varieties, and soon caravans with horses started transporting the wine again to numerous buyers. It is said that, at that time, each horse treading across the pathless Homolje carried on its back two wineskins, black wine being carried in the one, and white wine being carried in the other. Later, the "Belgian" narrow gauge railway started working, which enabled the wine of Rajac to more easily reach the tables groaning with food of the lovers of good wine. The areas under vineyards are substantially reduced, but today's vineyards are modernized.



## A LEGEND OF THE HEAVENLY SOIL

Doctor Petar Paunović is certainly he who knows Rajac the best. He lives in the city of Zaječar, but he spends his every spare moment in Rajac. According to his words, this is where the best wine in the world is drunk, since it is God's will. He says that, at one point in time, God filled his wheelbarrow with healthy soil and threw it all around the places where there would be meadows, plough-fields, forests... When he arrived in Rajac, he stumbled over a vine, began to stagger and threw all the soil he had with him. That is why the best grapes grow on that soil. During the golden times of Rajac, a total of 350 hectares of land were under the vineyards which generated as many as 350 wagons of the first-class wine. According to what we heard from doctor Pera, if all the wine casks had opened at that moment, wine would be flowing downstream of the Timok River all day long.



Doctor Petar Paunović

## STONE CITY AND SEND-OFF TO HEAVEN

In the place where the pivnice wine cellars are today, there once used to be an oak forest, so the first pivnice wine cellars were being constructed from oak timber. Later, they were being made from mud and straw, and since the year 1860, they started being built from stone. They were being built by master workmen from Prilep, who frequently left their signatures on nicely decorated gate arches. The story goes that master workmen Kosta and Dime were especially skillful in building those buildings. Behind the last pivnica wine cellars, an unusual cemetery emerges, just as it befits the wine village. The men's tombstones are two-to-three meters high, with an obligatory cap, and they are richly ornamented. The women's tombstones are somewhat smaller in size, differently shaped and also decorated. The smallest are the children's tombstones, and they are much more numerous since frequent epidemics most often wiped out the youngest. When a winegrower dies, the coffin with his mortal remains is put on the cart which passes through the pivnica wine cellars while winegrowers soak the cartwheels with wine to make the deceased person's journey from Rajac to Heaven more pleasant.



## THE ORDER OF DRINKING WINE: BLACK, ROSÉ, WHITE

The inhabitants of Rajac proudly say: The wine of Rajac does not make you drunk. It stimulates people to think well, speak better, and sing the best. Yet, there is the order of drinking wine. Black wine is drunk first. After the picking and after it has fermented, all the way to the point at which the first short pipes of frozen water appear stuck to the houses' canopies. Then you move on to rosé wine, which is drunk until the first dust starts rising from the road, which is usually around the end of March. Ultimately, casks with white wine are opened, and it is drunk as long as it flows. Speaking about the daily consumption of wine, doctor Paunović, as a medical doctor, recommends three glasses of good wine after a meal.



■ TEXT AND PHOTOGRAPHS: DRAGAN BOSNIĆ

# RAJAČKE PIVNICE



Selo Rajac se nalazi pored Velikog Timoka, nedaleko od njegovog ušća u Dunav. Rajac je sam po sebi slikovito naselje u kome su, zbog očuvanog ambijenta, snimani brojni filmovi. Dodatnu dekoraciju naselju daju vinogradi na padinama i neobične zgrade zbijene na vrhu brega. Te zgrade, kojih ima otprilike koliko i kuća u selu, su vinski podrumi ili kako ih ovde nazivaju – pivnice.



Vinogradari smatraju da se vino najbolje stvara u potpunoj tišini. Zato su pivnice i udaljene od sela i bilo kakve buke. Stanovnici se sele u pivnice samo tokom berbe. Svaka zgrada je sačinjena od ukopanog podruma i spratnog dela. Ispred podrumskih vrata je po pravilu posađen dud. Debela hladovina koju pravi sprečava topli vazduh da uđe u podrum u kojem je, čak i leti, temperatura oko 12 stepeni. Pivnice su zbijene i povezane uzanim prolazima. Na centralnom delu ovog neobičnog naselja postoji trg sa bunarom i nadstrešnicom pod čijom se hladovinom okupljaju mještani da se odmore i popričaju.

## KARAVANI I BELGIJSKA PRUGA

Vinogradari u svojim podrumima obično drže četri do pet buradi od po pethiljada litara. Nekad su ta burad bila puna vina. Danas se broj vinograda i broj aktivnih pivnica znatno smanjio. Najveća nesreća se im dogodila krajem 19. veka kada je filoksera uništila vinograde. Stanovnici su tada počeli da gaje nove sorte grožđa i ubrzo su karavani sa konjima počeli ponovo da prenose vino do mnogobrojnih kupaca. Kažu da je tada svaki konj preko besputnog Homolja prenosi po dve mešine, u jednoj se nalazilo crno a u drugoj belo vino. Kasnije je proradila "belgijska" pruga uzanog koloseka pa je tako rajačko vino lakše stizalo na trpeze ljubitelja dobrog vina. Površine pod vinogradima su znatno smanjene ali su današnji vinogradi osavremenjeni.

## LEGENDA O RAJSKOJ ZEMLJI

Čovek koji najbolje poznaje Rajac je svakako doktor Petar Paunović. On živi u Zaječaru ali svaki slobodan trenutak provodi u Rajcu. Po njegovoj priči ovde se piće najbolje vino na svetu jer je to Božija volja. Kaže da je Bog svojevremeno napunio kolica sa zdravom zemljom i prospipao je po mestima na kojima će biti livade, oranice, šume... kada je došao do Rajca, sapleo se o lozu, zateturao i prosuo svu zemlju. Zato na toj zemlji

raste najbolje grožđe. Dok je trajalo zlatno doba Rajca, pod vinogradima je bilo 350 hektara iz kojih se dobijalo 350 vagona vrhunskog vina. Po kazivanju doktora Pere, da su se tada otvorila sva vinska burad, niz Timok bi ceo dan teklo vino.

## KAMENI GRAD I ISPRAĆAJ U RAJ

Na mestu gde se danas nalaze pivnice, nekad se nalazila hrastova šuma pa su prve pivnice pravljene od hrastovine. Kasnije su pravljene od blata i slame a od 1860. godine se zidaju od kamena. Pravili su ih majstori iz Prilepa koji su često ostavljali svoj potpis na lepo ukrašenim lukovima na kapijama. Priča se da su majstori Kosta i Dime bili posebno vešti u pravljenju ovih zgrada. Iza poslednjih pivnica počinje neobično groblje, kako i priliči selu vina. Muški spomenici su visoki dva do tri metra, sa obaveznom kapom su i bogato su ukrašeni. Ženski spomenici su nešto manji, drugačije oblikovani i takođe ukrašeni. Najmanji su dečiji spomenici i dosta su brojni jer česte epidemije su najčešće kosile najmlađe. Kada premine vinogradar, sanduk sa posmrtnim ostacima se stavi na kola koja prolaze kroz pivnice i vinogradarzi zalivaju točkove vinom da bi pokojniku put od Rajca do Raja bio ugodniji.

## REDOSLED ISPİJANJA: CRNO, RUŽIČASTO, BELO

Stanovnici Rajca s ponosom izjavljuju: Rajačko vino ne opija. Ono podstiče da se dobro misli, bolje govori a najbolje peva. Ipak, ono ima svoj redosled isprijanja. Prvo se piće crno vino. Posle berbe i kad prevri pa sve dok se na strehama kuća ne uhvate prve lulice zaledene vode. Tada se prelazi na roze vino i ono se ispija dok na putu ne počne da se diže prašina a to se obično događa krajem marta. Na kraju se otvaraju burad sa belim vinom i ono se piće dok ga ima. Što se tiče dnevne potrošnje doktor Paunović kao lekar preporučuje tri čaše dobrog vina posle jela.

■ TEKST I FOTOGRAFIJE: DRAGAN BOSNIĆ

# TOUCH OF THE MLAVA RIVER AND HOMOLJE

The “wines with the soul of Homolje” are made in Milan Milošević’s cellar in the village of Lopušnik near the town of Petrovac on the Mlava, one of the territorially smallest wine regions. On the other hand, “blessed” double-distilled and herb brandies are made from the original variety of the early-ripening plum in the nearby village of Rašanac.

“We planted new vineyards with the help of the donations provided by the Ministry of Agriculture about ten years or so ago. They are located on the southeastern slopes of the hill of Umka and they are incessantly exposed to sunrays. There is a magnificent view cast from them of the Mountains of Homolje, more exactly of Gornjačka Gorge and the mountain peaks. Rains come to us from these heights, bringing favorable humidity in the morning and in the evening, which is necessary for grapes ripening. We used to have a family-owned vineyard, just like all of our neighbors did. Those were mainly Prokupac plantations, and we all used to make wine for our families’ needs. Our family had a somewhat bigger vineyard, so we would share the wine that had remained over, and we would sell one quantity of it as well,” remembers our collocutor, the owner of the cellar, Milan Milošević.

## RANGE OF AROMAS

“The vineyard was our hobby. Then, as advised by experts in agriculture, we carried out an analysis of the soil on the estate that had been giving us small yields, and we came to conclusion that it was the most suitable for vine. We utilized the donation and planted new nurseries of the French varieties of vine. Upon consultations with enologists, also relying on traditional types of knowledge, we succeeded in producing the recognizable wines classified into the top of Serbian wines itself,” says our collocutor. Milan’s cellar has produced over 20 thousand liters of wine this year. Apart from the excellent rosé, we are also making a special mention of the following wines which this cellar has become recognizable for: the red wine *Secret* – clear, of a ruby color, well-matched with the nuance of oak casks and abundant with the aromas of red berry fruits made complete with tannins. *Golden Strings* – dry, white wine of a golden-yellow color made from the sauvignon blanc variety, which is dominated by the tastes of the vineyard peach, elder and anise. *White Dawns* – white wine, with well balanced fruit acids, dominated by the aromas of the apple, pineapple and mango.

## A BLESSING AND ANNUNCIATION

In the nearby village of Rašanica, the Aleksić family have improved and standardized the production of the brandies they have branded under the names of *A Blessing* – which is the name for plum brandy with the addition of medicinal herbs, and *Annunciation* – distilled early-ripening plum, which ferments in oak casks. “When I was young, I remember that we used to give brandy as a gift in glass bottles,” tells us



Milan Milošević tasting his wine

Radovanče Aleksić, the owner of the cellar. “To prevent it from breaking, we would wrap a bottle in old newspapers, and in case we didn’t have a cork, we’d close it with a part of an ear of shelled corn. We translated those memories into our designed packaging, i.e. printed paper which we wrap our bottles with. On it, there is our family story written with the photos of production. We’ve also perfected the cork of the ear of corn. My wife Žaklina and our four children help me in my work. Being interested in the brandy production technology, I graduated from a college and received an engineer’s degree. My children are also following in my footsteps. We live in the village, enjoy the charms of Stig and Homolje, and also sip brandy with our friends and visitors.”

■ STANKO KOSTIĆ  
Photos by Stanko Kostić



MILANOV PODRUM I DESTILERIJA ALEKSIĆ

# DODIR MLAVE I HOMOLJA

U selu Lopušnik kraj Petrovca na Mlavi, u jednom od teritorijalno najmanjih vinskih rejona, u podrumu Milana Miloševića, nastaju „vina s dušom Homolja“. A u obližnjem selu Rašanac od izvorne sorte šljive ranke nastaju „blagoslovene“ rakije prepečenice i travarice. Dovoljno razloga da se krene na put.

„Nove vinograde smo zasadili uz pomoć donacija Ministarstva poljoprivrede pre oko desetak godina. Nalaze na jugoistočnim stranama brda Umka, neprestano su osunčani, a sa njih se pruža očaravajući pogled na Homoljske planine, tačnije na Gornjačku klisuru i planinske vrhove. Sa ovih visova dolaze nam kiše donoseći povoljnu jutarnju i večernju vlažnost koja je neophodna za zrenje grožđa. Ranije smo imali porodični vinograd kao i sve naše komšije. To su bili uglavnom zasadi prokupca i svi smo pravili vino za kućevne potrebe. Naša porodica je imala nešto veći vinograd te smo višak vina delili, a jedan deo i prodavali“ seća se naš sagovornik, vlasnik podruma, Milan Milošević.

## RASPON AROMA

„Vinograd nam je bio hobi. Onda smo, po savetu poljoprivrednih stručnjaka izvršili analizu zemljišta na imanju koje je davalо male prinose i zaključili da je najpogodnije za lozu. Iskoristili smo donaciju i zasadili nove zasade francuskih sorti loze. Uz konsultacije enologa, oslonjeni i na tradicionalna znanja, uspeli smo da proizvedemo prepoznatljiva vina koja se svrstavaju u sam vrh vinske Srbije“, kaže naš sagovornik. Milanov podrum je ove godine proizveo preko dvadeset hiljada litara vina. Pored odličnog rozea ističemo i sledeća vina po kojima je ovaj podrum prepoznatljiv: crveno vino *Tajna* – bistro, rubin boje, dobro uklapljeno sa notom hrastovih buradi i prepuno aroma crvenog bobičastog voća, zaokruženo taninima. *Zlatne žice* – suvo belo vino zlatno žute boje od sorte sauvignon blanc u kojem preovlađuju ukusi vinogradarske breskve, zove i anisa. *Bele zore*, belo vino sa dobro izbalansiranim voćnim kiselinama u kojem dominiraju aromе jabuke, ananasa i manga.

## BLAGOSLOV I BLAGOVESTI

U obližnjem selu Rašanica, iz novih zasada starih sorti šljive, porodica Aleksić, usavršila je i standardizovala proizvodnju rakija koje je brendirala pod imenom *Blagoslov* – što je naziv za šljivovicu s dodatkom lekovitog bilja – i *Blagovesti* – destilat šljive ranke koji odležava u hrastovim buradima. „Sećam se iz mладости да smo na poklon rakiju nosili u staklenim flašama“, priča nam Radovanče Aleksić, vlasnik podruma. „Da se u torbi ne bi razbila uvjiali smo bocu u stare novine, a u nedostatku plutanog čepa zatvarali smo je delom klipa od okrunjenog kukuruza. Ove uspomene pretočili smo u našu dizajniranu ambalažu, tj. štampani papir kojim se flaše obmotavaju. Na njemu je ispisana naša porodična priča sa fotografijama iz proizvodnje. Usavršili smo i čep od klipa kukuruza. U poslu mi pomaže supruga Žaklina i četvoro dece. Zainteresovan za tehnologiju proizvodnje rakije završio sam višu školu i stekao zvanje inžinjera, a i deca mi idu ti stopama. Živimo na selu, uživamo u čarima Stiga i Homolja i, naravno, pijuckamo rakiju s prijateljima i posjetiocima.“

■ STANKO KOSTIĆ  
*Fotografije: Stanko Kostić*



Radovanče i Žaklina Aleksić



Studenica monastery, King's Church -- Communion of the Apostles, a detail



# MONASTERIAL WINES

# MANASTIRSKA VINA



Wherever the climate allows it and wherever there is arable land, monks and nuns make wines, brandies, liqueurs and balms from picked fruits. Today, there are around 300 monasteries of the Serbian Orthodox Church which are lived in. Among them, the first-class wine producers that are especially worth mentioning are the Monastery of Tvrdoš (Bosnia and Herzegovina), the Monastery of Studenica (Raška District), which has its own vineyards in Župa, the Monastery of Šišatovac (Srem Bishopric), the Monastery of Koporin in Braničevsko Bishopric (which also includes the Ambelos Winery), as well as the monasteries of Bukovo and Dečani, whose wines and traditions are presented in more detail on the following pages. The Monastery of Hilandar on Mount Athos has a special place – it permeates the overall spiritual-prayerful life, and also has a special place when speaking about wines and the omnipotent vine – it is believed that the Serbian state, nation and church will be existing as long as the Hilandar miraculous eight centuries old vine of St. Simeon abundantly produces fruits.

Gde god da to klima dozvoljava i gde god da postoji obradiva zemlja, monasi i monahinje od ubranih plodova spravljaju vina, rakije, likere, meleme... Danas postoji oko tri stotine živih manastira Srpske pravoslavne crkve, a među njima se kao proizvođači vrhunskih vina izdvajaju; manastir Tvrdoš u Bosni i Hercegovini, manastir Studenica u Raškoj oblasti koji ima svoje vinograde u Župi, manastir Šišatovac u eparhiji Sremskoj, manastir Koporin u eparhiji Braničevskoj koji u svom sklopu ima i vinariju Ambelos, kao i manastiri Bukovo i Dečani čija vina i tradiciju detaljnije predstavljamo na narednim stranicama. Manastir Hilandar na Svetoj Gori ima posebno mesto – on prožima celokupni duhovno-molitveni život, a ima i sasvim posebno mesto kada je reč o vinima i vinorodnoj lozi – postoji verovanje da će srpska država, narod i crkva postojati sve dok hilendarska, osam vekova stara, čudotvorna loza Svetog Simeona, obilato rađa.

WINES AND BRANDIES OF BUKOVO MONASTERY

# INHERITOR AND NURSERY OF KNOWLEDGE

Wine symbolizes the blood of Christ. Orthodox Christians receive bread and wine as the Eucharist. That is why almost all Serbian monasteries have been making wine "from times immemorial"; Bukovo Monastery, however, has a special, prominent place in that tradition. Exactly 134 years ago, the first winegrowing school in Serbia was established in this monastery. Even today, Bukovo is a nursery of the knowledge of "wine", and the monastery's wines have repeatedly been successful in world competitions. The latest news says that they won one silver and two bronze medals at the prestigious Decanter World Wine Awards 2021.



Bukovo is located in the Border Land of Negotin, one of well-known winegrowing regions in the east of Serbia. The mountains Miroč, Deli Jovan and Crni Vrh (Black Summit), on the one side, and the rivers Danube and Timok, on the other, gifted this region a suitable climate. The culture of growing grapevines is believed to have been brought to this region by ancient Romans, although there are those who think that grapevine had also been grown in the prehistoric epoch of Vinča Culture. In a more recent history, numerous documents testify to the fact that wine used to be exported from the Border Land of Negotin to European spaces. Winegrowing in the Border Land experienced its greatest rise in the mid- and at the end of the 19<sup>th</sup> century when, due to the phylloxera disease that had destroyed the majority of their vineyards, European countries (primarily France, Russia and Germany), imported the wine made in this region through the Port of Radujevac, and Austria-Hungary even had its consulate in 1911, via which it traded with this precious and deficient beverage.



*The Black Tamjanika grape*

## PRESENT TIME

When a visitor comes to the monastery of Bukovo, he will be amazed at a church from the 13<sup>th</sup> century – most probably the Serbian King Milutin's legacy, a well-groomed monastery complex, as well as a rich material and spiritual legacy. Given the fact, however, that our topic has to do with "wine and brandy routes", we are going to present more closely the monastery's estate, which includes vineyards, a plant for making wine and brandies, as well as a brilliantly equipped and designed shop selling the monastery's products. The renewal of the tradition was started by the present Bishop of Timok, Ilarion, as early as in his monastic days, then also the hegoumenos of the Monastery of Bukovo. In agreement with the sodality, he decided to start new plantations. In the beginning, there was only one vineyard; now, spacious grapevine plantations situated on the hills of the monasterial complex repeatedly catch the viewer's eye. Contemporary grape varieties are grown with great dedication and knowledgeably. The monastery's sodality are specially proud of the renewed plantations of the autochthonous variety Black Tamjanika, which they literally saved from eradication. It is interesting that, for this endeavor, they engaged a young PhD in enology, Radovan Đorđević, who, together with the sodality, vigilantly supervised the growing of the vineyard and later the process of producing the wine of a markedly delicate taste and scent. Together with the wine producers of the neighborhood, they again used their knowledge and dedicatedly made the Wine Hills of Negotin famous throughout Serbia, the Balkans and Europe itself. Apart from the Tamjanika, the old variety Prokupac and the modern varieties Cabernet, Burgundy, Merlot, Gamay, Sauvignon, Chardonnay and Riesling as well.



## PIMNICE WINE CELLARS – WHERE WINE RESIDES

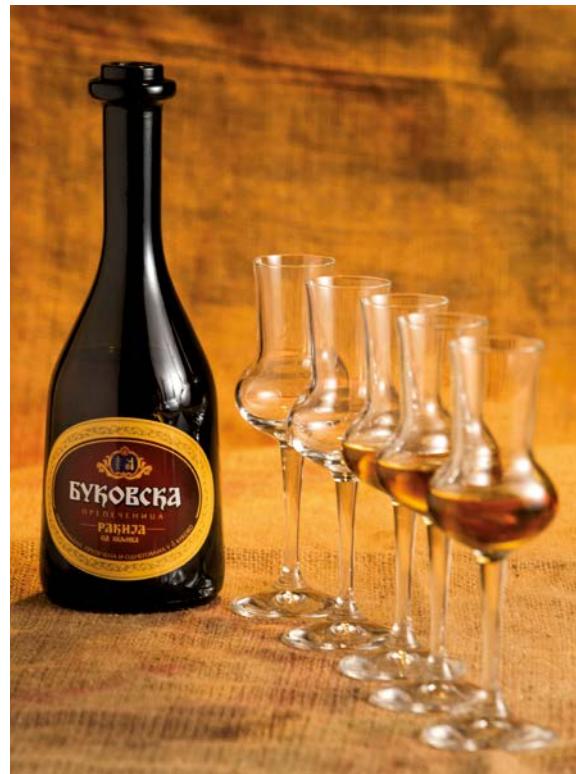
The nearby villages of Rajac, Smedovac and Rogljevo are also famous for a rich wine history. It is interesting that the village people used to build small stone towns where wine was processed and stored. These cellars' urban and architectural solutions preserve the spirit of vernacular architecture. They are dug in in the earth, built of stone and trimmed tree, and covered with Spanish tiles. They provide ideal conditions for taking care of wine, and they are organized around the central square with a fountain in the middle. In them, visitors may taste and purchase wine and they are a tourist attraction of the Border Land of Negotin.



## MONASTERY'S SMALL SHOP

The endeavor made by the sodality of the Monastery of Bukovo is worthy of praising – in quite an unusual way, the monks succeeded in reaching a harmony with and uniting into one their prayer life with the highly set standards in the technology, packaging, sale and promotion of their products – first of all wine and brandy. The wide spectrum of their products highlights *Filigree Black Tamjanika* – a unique wine in the Serbian market produced from 100% Black Tamjanika grapes. It is characterized by a very constant intensive muscat aroma with the scent of field flowers, roses and basil. Double-distilled Black Tamjanika grapes are also used to make *Lozovača* (a grape brandy). Of the products, worth mentioning are also *Cabernet Sauvignon*, which was awarded a high acknowledgment at the DWWA World Competition in 2017, and *Bukovo Plum Brandy*, which is produced from the autochthonous brandy varieties of the plum: crvena ranka and požegača, following exactly the traditional production procedure that implies double distillation in the Serbian brandy still. The fragrance complex of the plum preserved and converted into *Bukovo Plum Brandy* has discretely been enriched with the aromas of the Serbian oak-tree in which this brandy ages a few years. We should not forget that the small shop also sells excellent homemade honey and medicinal herb teas. Vigilant supervision and the application of contemporary “tools” is also visible on the monastery's web presentation: Winery – Monastery Bukovo ([www.manastirbukovo.org](http://www.manastirbukovo.org)).

■ STANKO KOSTIĆ & MILENA MIHALJIĆ  
*Photographs: Monastery of Bukovo & Stanko Kostić*



*Saint Tryphon – the Patron Saint of Crops*

*Saint Tryphon is celebrated on 14 February. He is the patron saint of vineyards and orchards. In orthodox people, there is a custom to consecrate vineyards, orchards, gardens and arable fields on this day. The bishop Ilarion renewed the tradition of this generally accepted wine-growers' patron saint's day.*

## A LONG HISTORY OF WORLD ACKNOWLEDGEMENTS

Wine producers of the Border Land of Negotin also took part at the 1907 London Wine Exhibition. Three diplomas also testify to the quality wines of this region. The winegrowers from the village of Rajac, Živko Prvulović and Milovan Ilić, were awarded two bronze medals for the quality of the wine. Ljubomir Ilić from Negotin was awarded a gold medal.



V I N A   I   R A K I J E   M A N A S T I R A   B U K O V O

# BAŠTINIK I RASADNIK ZNANJA

Vino simbolizuje krv Hristovu. Pravoslavni Hrišćani primaju hleb i vino kao Svetu Tajnu Pričešća. Zato su „od pamtiveka“, vino pravili skoro svi srpski manastiri, međutim Bukovo ima posebno istaknuto mesto u toj tradiciji. U njemu je, pre tačno 134 godine, osnovana prva vinogradarska škola Srbije. Bukovo je i danas rasadnik „vin-skog“ znanja, a manastirska vina na svetskim takmičenjima nižu uspeh za uspehom. Najsvežija vest jeste da su na prestižnom Decanter World Wine Awards 2021 osvojili jednu srebrnu i dve bronzone medalje.



Bukovo se nalazi u Negotinskoj Krajini, jednoj od poznatih vinogradarskih oblasti na istoku Srbije. Planine Miroč, Deli Jovan i Crni vrh sa jedne i reke Dunav i Timok s druge strane darovali su ovom podneblju pogodnu klimu. Veruje se da su kulturu gajenja vinove loze na ove prostore doneli stari Rimljani, mada postoje mišljenja da se loza gajila još u praistorijskoj epohi vinčanske kulture. U novije doba, brojni dokumenti svedoče o izvozu vina iz Negotinske Krajine na evropske prostore. Najveći uspon vinogradarstvo u Krajini doživljava sredinom i krajem devetnaestog veka, kada su zemlje Evrope, prvenstveno Francuska, Rusija i Nemačka, zbog bolesti filoksere koja je uništila većinu njihovih vinograda, preko luke Radujevac na Dunavu uvozile vino sa ovih prostora, a Austrougarska je 1911. godine čak imala i svoj konzulat, preko kojeg je trgovala ovim dragocenim, deficitarnim napitkom.



## VREME SADAŠNJE

Kada danas dođete u posetu manastiru Bukovo, zadivice vas crkva iz 13. veka – najverovatnije zadužbina srpskog kralja Milutina, negovan manastirski kompleks, kao i bogata materijalna i duhovna zaostavština. Međutim, budući da je naša tema vezana za „vinske i rakijске puteve“ predstavljemo bliže manastirsку ekonomiju koja u svom sastavu ima vinograde, pogon za spravljanje vina i rakija, kao i sjajno opremljenu i osmišljenu prodavnici manastirskega proizvoda. Obnavljanje tradicije započeo je sadašnji vladika timočki, gospodin Ilarion, još kao monah, a potom i iguman manastira Bukovo. On je, u dogovoru sa bratstvom, odlučio da podigne nove zasade. Počeli su s jednim vinogradom, a sada pobrđem manastirskog kompleksa, pogled plene prostrani zasadi vinove loze. Gaje se savremene sorte grožđa sa velikom posvećenošću i znanjem. Bratstvo manastira posebno je ponosno na obnovljene zasade autohtone sorte crne tamjanike koju su doslovno spasili od zatiranja. Zanimljivo je što su za ovaj poduhvat angažovali mladog doktora enologije Radovana Đorđevića koji je, zajedno sa bratsvom, budno pratilo stasavanje vinograda, a potom i proces proizvodnje vina izrazito delikatnog ukusa i mirisa. Sa okupljenim vinarima iz okoline, ponovo su znanjem i posvećenošću učinili negotinsko vinogorje poznatim širom Srbije, Balkana i same Evrope. Pored tamjanike gaji se i stara sorta prokupac kao i savremene kaberne, burgundac, merlo, game, sovinjon, šardone, rizling.



## „PIMNICE“ U KOJIMA STANUJE VINO

Obližnja sela Rajac, Smedovac i Rogljevo takođe su poznata po bogatoj vinskoj istoriji. Zanimljivo je što su za preradu i čuvanje vina seljani zidali male kamene gradove. Ovi podrumi svojim urbanističkim i arhitektonskim rešenjima, čuvaju duh narodnog graditeljstva. Ukopani su u zemlju, sagrađeni od kamena i tesanog drveta i pokriveni keramidom. Oni obezbeđuju idealne uslove za negu vina, a organizovane su oko centralnog trga sa česmom u sredini. U njima posetoci mogu probati i kupiti vino i turistička su atrakcija Negotinske Krajine.





### MANASTIRSKI DUĆAN

Poduhvat bratstva manastira Bukovo vredan je hvale – monasi su uspeli da na sasvim neuobičajen način usklade i objedine molitveni život sa visoko postavljenim strandadima u tehnologiji, pakovanju, prodaji i promociji svojih proizvoda – pre svega vina i rakije. U paleti njihovih proizvoda izdvaja se *Filigran crna tamjanika* – jedinstveno vino na srpskom tržištu proizvedeno od 100% grožđa crne tamjanike. Odlikuje ga veoma postojana intenzivna muskatna aroma sa mirisima poljskog cveća, ruže i bosiljka. Od grožđa crne tamjanike dvostukom destilacijom pravi se i lozovača. Od proizvoda izdvajamo još i *Cabernet sauvignon* koji je 2017. dobio visoko priznanje na na DWWA svetskom takmičenju, kao i *Bukovsku šljivovicu* koja je proizvedena od autohtonih rakijskih sorti šljive: crvene ranke i požegače i to po tradicionalnom postupku proizvodnje – dvostrukom destilacijom u srpskom kazanu. Mirisni kompleks šljive, koji je očuvan i pretočen u *Bukovsku šljivovicu*, diskretno je obogaćen aromama srpskog hrasta u kome ova rakija odležava nekoliko godina. I ne treba zaboraviti da se u dućanu može kupiti i odličan domaći med i čajevi od lekovitog bilja. Budno praćenje i primena savremenih „alata“ vidljiva je i na manastirskoj web prezenataciji koja se nalazi na adresi: [Binaljari - Манастир Буково \(manastirbukovo.org\)](http://manastirbukovo.org)

■ STANKO KOSTIĆ & MILENA MIHALIĆ

Fotografije: Arhiv manastira Bukovo i Stanko Kostić



### Sveti Trifun – zaštitnik useva

Sveti Trifun slavi se 14. februara. Ovaj svetitelj zaštitnik je vinograda i voćnjaka. Kod pravoslavaca je običaj da se toga dana osveštavaju vinogradi, voćnjaci, baštë i njive. Tradiciju ove opštice prihvaćene vinogradarske slave obnovio je vladika Ilarion.

### DUGA ISTORIJA SVETSKIH PRZNANJA

Na izložbi vina u Londonu 1907. godine učestvovali su i ovdašnji vinari. O kvalitetnim vinima ovoga kraja svedoče i tri diplome. Dve bronzane medalje za kvalitet vina dobili su vinogradari iz sela Rajca, Živko Prvulović i Milovan Ilić. Zlatnu medalju je dobio Ljubomir Ilić iz Negotina.

# RUBY NECTAR OF METOHIJA

Velika Hoča nearby Orahovac in Kosovo and Metohija has had a long vineyard sustaining and winemaking tradition of eight centuries. The knowledge conceived in this region was then being conveyed to the other regions of the Serbian mediaeval state. The Winehouse of Dečani of the Monastery of Dečani in Velika Hoča are a symbol of the endurance and first-class features of the red wines of Metohia.

The “breath of the Mediterranean” reaches the Valley of Orahovac through the White Drim River Valley. The surrounding mountains protect the soil from the attacks of cold winds. There are as many sunny days as is needed for grape berries to ripen sweet. According to the written documents, the local vineyard history starts with the great sovereign Stefan Nemanja, who planted two vineyards nearby the town of Prizren.

## WINE LAW AND WINE PIPELINE

Tzar Dušan the Mighty, one of the descendants of Stefan Nemanja, ruled in Serbia from his court palaces in Svrčin and Ribnik, not far away from today's Prizren. He also had vineyards in Velika Hoča. How significant wine was to him is testified to by the records from the Charter of Stevan the First-Crowned and by a part of his Code, which obligated peasants to cultivate monasterial vineyards and adhere to the precise rules on wine production. Not far away from St. John's Church in Velika Hoča, there is the “Customs” – the place where the cellars from the time of the Tzar Dušan were found. According to the legend, he also built a ceramic wine pipeline 25 km in length so that wine would “flow as a river” from this place right into his imperial chambers.



*The Monastery of Visoki Dečani, Dečani*

## PERMANENT HERITAGE

The Winehouse of Dečani, once a community of the Monastery of Hilandar on Mount Athos, today the community of the Monastery of Visoki Dečani from Dečani, is a complex constructed in stone encompassing the residence, the winehouse and the chapel dedicated to the protector of winegrowers St. Tryphon. It is located right next to the Hoča mediaeval square opposite the Cathedral Temple of St. Stefan, whose bell towers rise up high in the sky and dominate the whole ambience. The square is preserved almost in its original shape, so it is not difficult to imagine the throng that used to be seen in this place during the era of the greatest boom in the 15<sup>th</sup> century, when caravans used to incessantly arrive here, taking with them grapes and wine in loads on their way to Sarajevo, Skadar, Dubrovnik and Continental Europe.

## A LIQUID FULL OF STRENGTH

The monasterial red and white wines of Dečani are dry quality wines which are recognized by those knowledgeable of wines as "vivid and vital, exuding the strength of the grapes they are made from, having a robust taste quite typical of them." Even today, the noblest of all drinks of the European Middle Ages originating from the Winehouses of Dečani has its admirers literally throughout the Planet – from the Balkans, Europe and Russia, via the United States of America and Canada, all the way to Australia. The most famous is their dry red wine made from the cabernet sauvignon, merlot, gamay and black horse grape varieties. Although the culture of wine and vine growing is improving and advancing, the monks who produce it first of all rely on the treasury of the knowledge of its existence incessantly lasting for as many as eight centuries.

■ PREPARED BASED ON THE TEXT WRITTEN BY SNEŽANA SIMIĆ  
*Photo: Monastery of Dečani*



After the NATO bombing of 1999, Kosovo and Metohija have been under international protectorate. At the beginning of the third millennium, the map of the Old Continent recognizes Velika Hoča as an "enclave" – i.e. a ghetto of its own kind for the Serbian population who succeed in surviving there first of all thanks to wine.



*The Winehouse of Dečani, Velika Hoča*



*Photo: Snežana Simić*

## MAGNET FOR TOURISTS

Velika Hoča is a precious cultural-historical complex consisting of 12 churches and churchyards, the Residence of Dečani, the Winehouse and the Square, Lazarus' Tower, the reconstructed building of the Municipality of Velika Hoča, and so on. The liveliness of the ambience is also contributed to by diverse buildings – from old cob houses and watermills, via winehouses and barns, all the way to city houses built on the example of noble Prizren homes.



# METOHIJSKI NEKTAR RUBINOVE BOJE

Velika Hoča, nadomak Orahovca na Kosovu i Metohiji, baštini više od osam vekova dugu tradiciju negovanja vinograda i spravljanja vina. Znanje začeto na ovom prostoru prenosi se potom u druge oblasti srpske srednjovekovne države. Današnje Vinice manastira Dečani u Velkoj Hoči, simbol su trajanja i vrhunskih svojstava metohijskih crvenih vina.

Dolinom Belog Drima u orahovačku kotlinu stiže „dah Mediterana“, okolne planine štite zemlju od udara hladnih vetrova, sunčanih dana ima taman onoliko koliko je potrebno da zrnevље grožđe ispuni slast. Po pisanim dokumentima, ovdajuća vinogradarska istorija započinje s velikim županom Stefanom Nemanjom koji je u okolini Prizrena zasadio dva vinograda.

## ZAKON O VINU I VINOVOD

Car Dušan Silini, jedan od potomaka Stefana Nemanje, vladao je Srbijom iz svojih dvorova u Svrčinu i Ribniku, nedaleko od današnjeg Prizrena, a posedovao je vinograde u Velikoj Hoči. O tome koliki je značaj pridavao vinu svedoči zapisi iz Povelje Stevana Prvovenčanog kao i deo njegovog Zakonika koji je obavezivao seljake da obrađuju manastirske vinograde i poštuju precizna pravila o proizvodnji vina. Nedaleko od crkve Sv. Jovana u Velikoj Hoči nalazi se „Carina“ – mesto gde su pronađeni podrumi iz doba cara Dušana. Po predanju, on je sagradio i keramički vinovod dug dvadeset pet kilometara kako bi vino odavde „kao voda teklo“ pravo u njegove carske odaje.

## TRAJNO ZAVEŠTANJE

Dečanska vinica, nekada metoh manastira Hilandara na Svetoj Gori, a danas metoh manastira Visoki Dečani iz Dečana, kompleks je zidan kamenom koji obuhvata konak, vinicu i kapelu posvećenu zaštitniku vinogradara Sv. Trifunu. Nalazi se tik uz hočanski srednjovekovni trg, preko puta sabornog hrama Sv Stefana čiji se zvonici visoko uzdižu i dominiraju ambijentom. Trg je očuvan gotovo u svom izvornom obliku, te nije teško zamisliti vrevu koje je vladala u doba najvećeg procvata u petnaestom veku kada su ovde neprestano pristizali karavani, odnoseći u tovarima grožđe i vino put Sarajeva, Skadra, Dubrovnika i kontinentalne Evrope.



PRIREĐENO NA OSNOVU TEKSTA SNEŽANE SIMIĆ  
*Foto: Manastir Dečani*

## TEČNOST PUNA SNAGE

Manastirsko „Dečansko“ crveno i belo vino su suva kvalitetna vina, za koji poznavaoci kažu da su „živa i vitalna, da se oseća snaga grožđa u njima, da imaju svojstven robustni ukus“. Najotmenije piće evropskog srednjeg veka poteklo iz Dečanskih vinica i danas ima svoje poklonike doslovno širom planete - od Balkana, Evrope, Rusije, Sjedinjenih Američkih Država, Kanade pa sve do Australije. Najpoznatije im je crveno suvo vino koje se spravlja od sorti grožđa cabernet sauvignon, merlot, game i vranac. Iako se kultura vina i gajenja vinove loze usavršava i napreduje, monasi koji se bave proizvodnjom oslanjaju se, pre svega, na riznicu znanja osam vekova neprekinutog postojanja.



Photo: Snežana Simić

## MAGNET ZA TURISTE

Velika Hoča je dragocen kulturno-istorijski kompleks koji čine dvanaest crkava i crkvišta, Dečanski konak, Vinica i trg, Lazareva kula, rekonstruisana zgrada Velikohičke opštine... Živosti ambijenta doprinose i raznolike građevine - od starih pozemljuša od čerpiča, vodenica, vinica, ambara, do gradskih kuća pravljениh po ugledu na otmene prizrenske domove.

Nakon NATO bombardovanja 1999. godine Kosovo i Metohija su pod međunarodnim protektoratom. Na mapi starog kontinenta, na početku trećeg milenijuma, Velika Hoča se prepoznaće kao "enklava" – odnosno svojevrsni geto za srpsko stanovništvo koje uspeva da opstane, pre svega, zahvaljujući vinu.

# FAMILY-OWNED WINERIES OF VELIKA HOČA PORODIČNE VINARIJE VELIKE HOČE

Apart from the winehouse of the Monastery of Dečani, tourists also pay visits to the other winemakers of Hoča who as one keep saying that Metohija is a blessed soil, and Velika Hoča is the heart of Metohija. Their survival in an intolerant environment would not be possible at all if the grapes did not abundantly produce fruits and if a "river" of good wine were not made from those grapes.

Osim vinice manastira Dečani, turisti posećuju i druge hočanske vinare koji svi uglas govore da je Metohija blagoslovena zemlja, a Velika Hoča srce Metohije. Njihov opstanak u netrpeljivom okruženju ne bi ni bio moguć da grožđe obilato ne rađa i da od njega ne nastaje „reka“ dobrog vina.

The Djuričić Family Winery is recognizable for the wines *The Soul of Metohija* – dark horse, rosé, and white. In less than two decades, it has found its way to consumers throughout Serbia and West Europe. It has also trodden its path across the ocean, reaching Brazil itself. They grow the dark horse and gamay varieties, and the autochthonous varieties Prokupac and Smederevka. The golden fruit-picking of 2012 is especially outstanding and is compared with the quality of the famous wines of Bordeaux.

Vinarija Đuričić prepoznatljiva je po vinima *Duša Metohije* – vranac, roze i belo. Za nepune dve decenije ona je našla put do potrošača širom Srbije i zapadne Evrope a i prepolila je okean, stigavši čak do Brazilia. Gaje sorte grožđa vranac, game i autohtone sorte – prokupac i smederevka. Zlatna berba 2012. je posebno zapažena i upoređena sa kvalitetom čuvenih vina iz Bordoa.



The Manitašević Family Winery is a small family-owned winery producing 10000 liters a year. Of the black wines, they take pride in the *Ruby of Hoča*, which they say is medicinal since it colors the tongue – which is a sign that tannins form the skin of black grapes are preserved in wine. They use the varieties dark horse, merlot and pinot noir to produce "men's" – bitter and "women's" – sweet wines. As they say, they also make "children's" wine – alcohol-free must.

Vinarija Manitašević je mala porodična vinarija koja prouzvede deset hiljada litara godišnje. Od cmlih vina ponose se *Hočanskim rubinom* za koji kažu da je lekovit jer oboji jezik – što je znak da su tanini iz kožice crnog grožđa sačuvani u vinu. Od sorti vranac, merlot, pinot noir prave „muška“ – opora i „ženska“ - slatka vina. A, kako kažu, prave i „dečje vino“ – bezalkoholnu širu.



The Winehouse Petrović is run by the sixth generation of winemakers today. They are proud of their *Imperial* red wine – a coupage of dark horse and Prokupac of an intensive color. Metohija red wine and *Homeland* white wine are produced from the Smederevka and Graševina. They are part of a special experience at the Winehouse Petrović, where you can enjoy tasting wine and eating homemade food prepared according to recipes several centuries old.

Vinicu Petrović danas vodi šesta generacija vinara. Posnose se svojim *Carskim* crvenim vinom – kupajući vranca i prokupca intenzivne boje, ukusa i mirisa. Metohijsko crveno i belo vino *Zavičaj* proizvedeno od sorti grožđa smederevka i graševina deo su posebnog doživljaja u samoj Vinici Petrović gde možete uživati u degustaciji vina, uz domaću hranu pripremljenu po više vekova starim recepturama.







# WE REMEMBER. WE PRESERVE. WE ARE PROUD. PAMTIMO. ČUVAMO. PONOSIMO SE.

On the following pages, we have prepared the stories about the two unique museums that preserve the memory of our ancestors who made wine for a living and lived for wine. The Winemaking and Winegrowing Museum in Aleksandrovac is the only specialized institution of this kind in Serbia. Although the largest number of the artefacts from the collection originate from the region itself, the Museum represents all the enologists, professors and researchers whose papers indebted the entire Serbian winemaking industry.

Within the complex of King Petar the First Karadjordjević's Legacy in Topola, the thematic museum setting dedicated to the origin and development of royal vineyards and wines attracts attention. The archival wine boutique nowhere else to find throughout the Balkans has a special place in it.

The culture of remembrance is cherished by many others as well: only to make a mention of the wineries of Rajac and Rogljevo in Timočka Borderland, which per se are museum ambiences, or the Wine Museum within the complex of the Archaeology-Ethno-Park in the village of Ravno nearby the town of Knjaževac, where you can see the statue of the Ancient Roman god of wine Dionysus.

Na narednim stranicama pripremili smo priče o dva jedinstvena muzeja koji čuvaju sećanje na naše pretke koji su živeli od vina i za vino. Muzej vina i vinogradarstva u Aleksandrovcu jedina je specijalizovana institucija ove vrste u Srbiji. Premda većina predmeta iz zbirke potiče iz same regije, Muzej predstavlja sve enologe, profesore i istraživače koji su svojim radovima zadužili celokupno srpsko vinarstvo.

U sklopu Zadužbine Kralja Petra I Karadžorđevića u Topoli pažnju pleni muzejska postavka na temu nastanka i razvoja kraljevskih vinograda i vina. Posebno mesto u njemu zauzima arhivska vinoteka kakve nema na čitavom Balkanu.

Kulturu sećanja neguju i mnogi drugi: da pomenemo samo Rajačke i Rogljevske pimnice u Timočkoj krajini koji su muzejski ambijeni sami po sebi ili Muzej vina u sklopu Arheo-etno parka u selu Ravno kraj Knjaževca gde se može videti i kip Dionisa – boga vina starih Rimljana.



ALEKSANDROVAC WINEMAKING AND WINEGROWING MUSEUM

# THE CAPITAL OF WINE SERBIA

It is not only that the oldest written document about the winegrowing Župa originates from the end of the 12<sup>th</sup> century, but the only museum in the country thematically dedicated to winemaking and winegrowing of both the region itself and of Serbia as a whole is located in Aleksandrovac – the center of the Župa area today. All those who love wine and respect the art of making it are advised to become familiar with this beautiful "muse" of wine tradition and culture.



The Hall of Winemakers



Today, a museum setting which represents a centuries-old tradition of growing vineyards and grape processing in Župa is located in the edifice of the Wine and Fruit Growing School, whose construction began exactly one hundred years ago. A special place in the setting is occupied by a pleiad of scientists whose innovations have improved winemaking in Serbia. "The photographs you can see are the portraits of famous scientists who mainly graduated from our School of Agriculture. Among others, I'd like to give prominence to Vukašin Tošić, one of the first professors at the Belgrade Faculty of Agriculture, then Dragoslav Milosavljević, the creator of the three new varieties of grapes – Neoplanta, Syrmium, and Župljanka, as well as Lazar Avramov, the man who grew over twenty new varieties of grapes, who the winegrowing of the whole of our country owes a favor," enthusiastically tells us Djordje Živadinović, the curator of the Museum and a BSc in agricultural engineering since recently.



#### FIELD "PALACES"

Through the space of the famous and the deserving, we step into a picturesque room – the reconstruction of the interior of the winegrowing houses that used to be called spacious fields (poljane) of the region. "In the 17<sup>th</sup> and the 18<sup>th</sup> centuries, seasonal settlements were beginning to emerge in vineyards since their owners mainly lived in remote mountain villages. In these seventy or so houses, they only stayed while performing some more demanding works, whereas, on the other hand, they were only constantly lived in by field-guards – the men protecting the vineyards. Otherwise, the owners of vineyards were rich people, mainly cattle traders. The houses had two floors with two rooms each. On the ground floor, there was a brandy still (kazanica) for making brandy and a room for preserving wines and brandies. On the upper floor, there were a "chimney" room – a kitchen with a hearth and a room for reset and sleeping," Djordje Živadinović describes the attractions of the Field Palaces. He drew our attention by making a mention of a few rarities – the wooden "krblas", the vehicles similar to big cones serving to transport grapes and wineskins, an old accordion testifying to the joyful moments of winegrowers' lives and an original cooper's workshop with complete tools. Zoran Blagojević Žeka is the author of the setting and the man who literally stole from oblivion the deserted and mainly dilapidated field palaces.

## HI-TECH FERMENTATION VESSEL CHAMBER

There is a room with the exhibited different wine processing devices seemingly obsolete today, which used to be the peak of technological development in their time. Of the exhibits, the hydraulic press machine received from Austria-Hungary as a part of war damage is particularly attractive. The wine cisterns coated from top to bottom with the glass designed by Bordeaux enologists were also the ultimate state-of-the-art technology. The curiosity of this part of the setting is also the press of Sremski Karlovci made from the mulberry tree, as well as the vineyard protection sprayer as the herald of today's atomizers. Amongst the rarities, there are also the "instruments" of the first enological laboratory for the examination of the quality of wine established by Bogdan Mirić – the author of the famous Župa rosé wine. There is but one also exceptionally interesting exhibit not found in this space but placed in the Museum's yard due to its size. It is a giant anti-hail gun, which used to be charged with powder and stones, as the curator explained to us.

## HALL OF FAME

Apart from the "Winegrowing-Wine Saints Room" that serves to host all kinds of gatherings, celebrations and lectures, there is the "Hall of Winemakers", in which the setting is incessantly changing. About twenty of the seventy or so wineries of the Župa region have the exhibition spaces of their own. In the center, there is the sacrosanct wine house Župa Wine, the major and the most famous wine producer of this region. Inside its production plants, there is the biggest wine-storing vessel in the Balkans – a 5-million-300-thousand-liter cask. Our attraction was also drawn by the "Župa vine plant temple" – the oldest vine found in one vineyard in Drenča, as well as the sculpture dedicated to the Župa winegrower modelled in the chestnut tree.





### THREE LIQUIDS SET THE WORLD IN MOTION

Our conversation with the curator ends in the pleasant ambience of the museum's yard, in a haybarn next to the school vineyards. The sight is made more beautiful by the well-groomed nurseries of the school vineyard where about fifty different grape varieties are grown. The story telling about how this school experimental estate was constructed is also interesting by itself: all began somewhere around the end of the 19<sup>th</sup> century, after the phylloxera epidemic that had also devastated the winegrowing hills of Župa. The decree of king Milan Obrenović ordered that fruit-vine nurseries should be formed, with the task to quickly recover winegrowing. So, new vineyards were also raised here on the fifty hectares of the state-owned soil, namely the soil where the Museum is located now, and the soil used by today's School of Agriculture for performing the visualized teaching process. Brining his story inwrought with emotions to an end, Djordje Živadinović cites the words of a legendary local teacher, Svetolik Lika Trifunović, who used to tell his pupils that the world was set in motion by the three liquids: cars and planes by oil, hydropower plants by water and humans by wine.

■ MILENA MIHALIĆ  
Photo: Wine and Winegrowing Musuem & Rozana Sazdić

### New Monastery Wine

The first mention of Župa is found in the Studenica Charter of 1196. The Charter says that Stefan Nemanja, the originator of the Serbian mediaeval dynasty, gave the Monastery of Studenica the winegrowing villages of Župa as a gift. In the restitution process during the post-socialism epoch, the land was returned to the Monastery, the vineyards were renewed, and the first series of wine has been produced there this year.



### From a Procurement Clerk to an Academic

The name of one pupil is also found amongst the distinguished teachers' names, namely the name of Dobrica Čosić, a fruitful writer, who went into the world with a diploma of a procurement clerk and trod his path from a partisan commander, via a dissident, all the way to the status of an academic and a president of the state.



### Museum in the Vineyard

Of about seventy fields, there are hardly ten or so left today. In the village of Lukarevina, there are a few original houses and there are plans to form a museum in the open air in them in the future.

MUZEJ VINARSTVA I VINOGRADARSTVA U ALEKSANDROVCU

# GLAVNI GRAD VINSKE SRBIJE

Ne samo što najstariji pisani dokument o vinorodnoj Župi potiče s kraja dvanaestog veka, već se u Aleksandrovcu – centru župske oblasti – danas nalazi jedini muzej u zemlji koji je tematski posvećen vinarstvu i vinogradarstvu – kako same oblasti, tako i Srbije u celini. Svima koji vole vino i poštuju umeće njegovog spravljanja savetujemo da se upoznaju sa ovom lepotom „muzom“ vinske tradicije i kulture.



U zdanju stare Vinodeljsko-voćarske škole koja je počela da se gradi pre tačno sto godina, danas je smeštena muzejska postavka koja predstavlja viševekovnu tradiciju uzgajanja vinograda i prerade grožđa u Župi. U postavci, posebno mesto zauzima plejada naučnika koja je svojim inovacijama unapredila srpsko vinarstvo. „Fotografije koje vidite su portreti poznatih naučnika koji su mahom potekli iz naše Poljoprivredne škole. Između ostalih, ističem Vukašina Tošića, jednog od prvih profesora na Poljoprivrednom fakultetu u Beogradu, potom Dragoslava Milosavljevića, tvorca tri nove sorte grožđa – neoplante, sirmijuma i župljanke, a tu je i Lazar Avramović, čovek koji je uzgojio preko dvadeset novih sorti grožđa i time zadužio vinogradarstvo čitave naše zemlje,” živo nam priča Đorđe Živadinović, kustos Muzeja i odnadvavno diplomirani inženjer poljoprivrede.

#### POLJANSKI DVORI

Iz prostora slavnih i zaslужnih, ulazimo u živopisnu sobu – rekonstrukciju unutrašnjosti vinogradarskih kuća koje se u ovom kraju nazivaju

poljane. „U 17. i 18. veku počela su da se u vinogradima naveliko podižu sezonska naselja jer su njihovi vlasnici mahom živeli u udaljenim planinskim selima. U ovim kućama, a bilo ih je sedamdesetak, boravili su samo u vreme većih radova, dok su u njima stalno živeli „poljari“ – čuvari vinograda. Inače, vlasnici vinograda bili su imućni ljudi, uglavnom trgovci stokom. Kuće su imale dve etaže – svaka sa po dve prostorije. U prizemlju je bila „kazanica“ za pečenje rakije i prostorija za čuvanje vina i rakija. Na gornjoj etaži nalazila se „odžaklja“ – kuhinja sa ognjištem i soba za odmor i počinak“, opisuje nam sadržaje poljanskih dvora Đorđe Živadinović. Skrenuo nam je pažnju na nekoliko rariteta – na drvene „krble“, posude koje nalikuju na velike fiševe koje su služile za transport grožđa i mešina s vinom, staru harmoniku koja svedoči o veselim trenucima iz vinogradarskog života i izvornu pintersku radionicu s kompletним alatima. Autor ove postavke i čovek koji je doslovno oteo od zaborava napuštene i mahom urušene poljanske dvore je Zoran Blagojević Žeka.



#### HI-TECH VRIONICA

Prostorija u kojoj su izložene različite sprave za preradu vina koje danas deluju staromodno, u svoje vreme su predstavljale vrhunac tehnološkog razvoja. Od eksponata izdvaja se hidraulična presa koja je, posle Prvog svetskog rata, dobijena od Austro-Ugarske kao deo ratne otstete. Poslednja reč tehnike bile su i cisterne za vino, od vrha do dna, obložene stakлом koje su projektivali enolozi iz Bordoa. Kuriozitet ovog dela postavke je i presa iz Sremskih Karlovcava izrađena od dudovog drveta, kao i preteča današnjih atomizera – prskalica za zaštitu vinograda. Među raritetima nalazi se i „instrumentarij“ prve enološke laboratorije za ispitivanje kvaliteta vina koju je osnovao Bogdan Mirić – autor čuvene Župske ružice. Jedan, takođe, izuzetno zanimljiv eksponat se ne nalazi u ovom prostoru već je, zbog svoje veličine, smešten u dvorištu Muzeja, a reč je o divovskom protivgradnom topu koji se, kako nam je objasnio kustos, punio barutom i kamenjem.

#### DVORANA SLAVNIH

Pored „Sobe vinogradarsko-vinskih svetaca“ koja služi za sve vrste okupljanja, proslava i predavanja, nalazi se „Sala vinara“ u kojoj se postavka neprestano menja. Dvadesetak, od ukupno oko sedamdeset

vinarija župskog kraja ima svoj izložbeni prostor. U središtu se nalazi neprikosnovena vinska kuća Vino Župa, koja je najveći i najpoznatiji proizvođač vina ove regije. U krugu njenih proizvodnih pogona nalazi se najaveći sud za čuvanje vina na Balkanu – bure zapremine pet miliona i tristahiljada litara. Pažnju privlači i „hram župske gidže“ – najstarije loze pronađene u jednom vinogradu u Drenči, kao i skulptura posvećena župskom vinogradaru oblikovana u kestenovom drvetu.



## TRI TEĆNOSTI POKREĆU SVET

Razgovor sa kustosom završavamo u prijatnom ambijenu muzejskog dvoriša, u seniku koji se nalazi tik uz školske vinograde. Prizor ulepšavaju negovani zasadi školskog vinograda u kojem se gaji pedesetak različitih sorti grožđa. I priča o nastanku ovog školskog oglednog dobra veoma je interesantna: sve je počelo pred kraj 19. veka, posle pošasti filoksere koja je „pokosila“ i župsko vinogorje. Ukaz kralja Milana Obrenović nalagao je osnivanje voćno-lozni rasadnika koji su imali zadatak da brzo oporave vinogradarstvo. Tako su i ovde, na pedest hektara državnog zemljiša, podignuti novi vinograđi, a to je zemljište na kojem se nalazi Muzej i koje, za očiglednu nastavu, koristi današnja Poljoprivredna škola. Završavajući svoju, emocijama protkanu priču, Đorđe Živadinović nam citira reči ovdašnjeg legendarnog profesora – Svetolika Like Trifunovića – koji je đacima govorio da tri tećnosti pokreću svet: nafta automobile i avione, voda hidroelektrane, a vino ljudе.

■ MILENA MIHALJČIĆ  
*Foto: Muzej vina i vinogradarstva & Rozana Sazdić*



## NOVO MANASTIRSKO VINO

Župa se prvi put pominje u Studeničkoj povelji (1196. godine) u kojoj piše da Stefan Nemanja, rodonačelnik srpske srednjovekovne dinastije, manastiru Studenica daruje vinogradarska sela u Župi. U procesu restitucije, nakon epohe socijalizma, Manastiru je vraćena zemlja, vinograđi su obnovljeni, a ove godine je proizvedene i prva serija vina.



## OD EKONOMA DO AKADEMIKA

Među istaknutim profesorskim imenima, nalazi se i ime jednog đaka: Dobrice Čosića – plodnog piscu – koji je se otisnuo u svet s diplomom poljoprivrednog ekonoma i prošao put od partizanskog komandanta preko disidenta do akademika i predsednika države.



## MUZEJ U VINOGRADU

Od sedamdesetak, danas jedva da je ostalo desetak poljana. U selu Lukarevina postoji nekoliko kuća u izvornom obliku i postoje planovi da se u budućnosti u njima napravi muzej na otvorenom.

R O Y A L W I N E R Y I N T O P O L A

# KING PETAR I KARADJORDJEVIĆ ENDOWMENT



The King's Cellar and Winery are the only museum of modern viticulture in Serbia. It was built on the Oplenac slope in 1931 by King Aleksandar I and thus continued the family tradition started by his father – King Petar I Karadjordjević. Even today there are two vines on the gate, which were planted by King Petar I with his own hands, that have been giving fruit for decades, without exception.

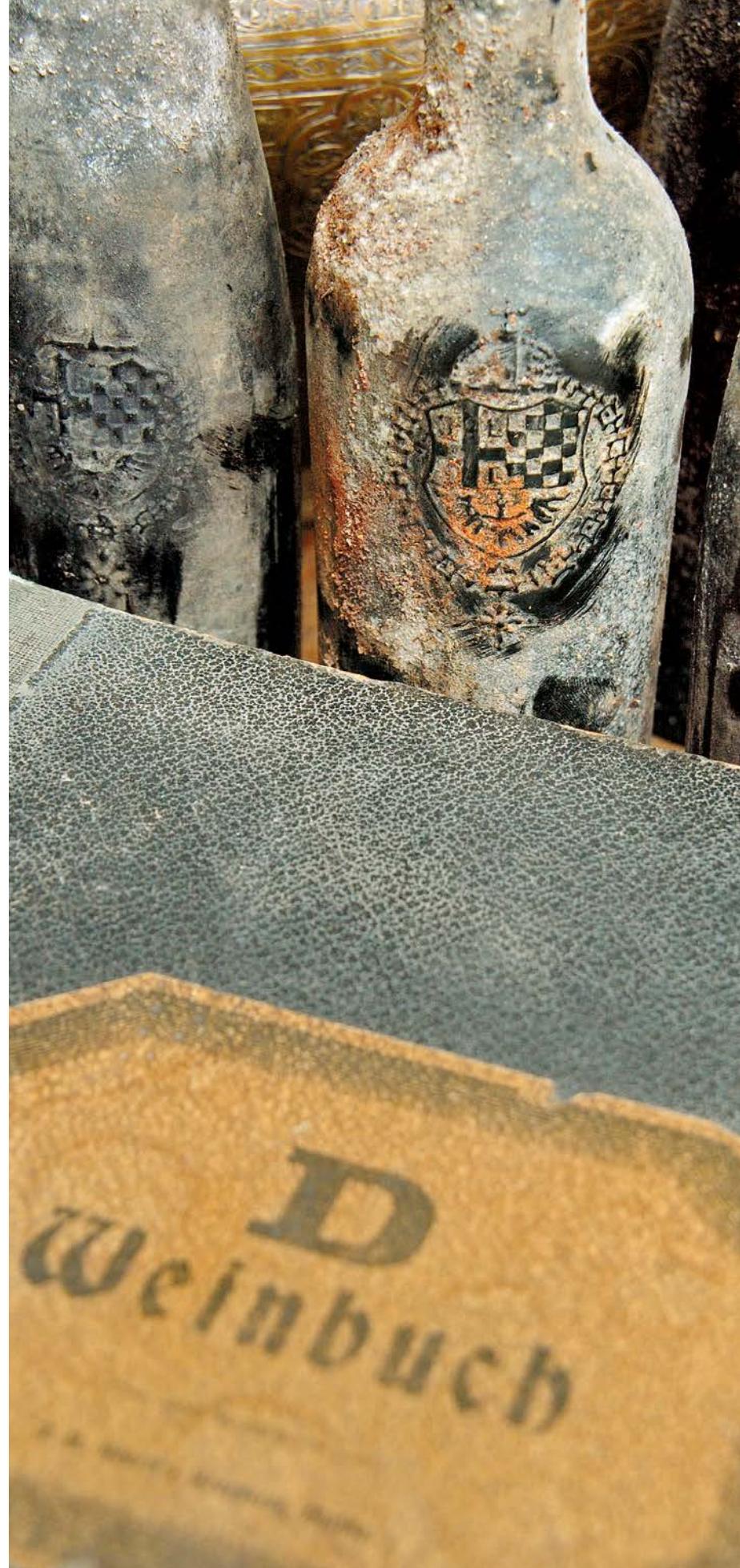
Dragan Reljić, historian and manager of the King Petar I Karadjordjević Endowment

When King Petar I Karadjordjević came to the throne in 1903, he began to restore his ancestral estates in Oplenac in Topola. He paid special attention to the vineyards and the construction of the wine cellar. Thus, in parallel with the works on the construction of the dynastic mausoleum, he ordered that a small cellar be built behind the church, where grapes were processed until the beginning of the First World War.

### LOVE FOR THAT RICH RED WINE

From the first King's wine cellar a big wooden barrel has been preserved holding almost 4,000 litres, a gift given as to King Petar I by Petar Joksić, Karadjordje's captain's grandson. Engraved in the barrel is a line, "The one who doesn't understand that rich red wine begs to be drunk is not a man but a wretched freak and will be damned to the earth". This barrel is now on display at the Royal Winery Museum. By becoming a member of Venčac Vine Growers' Cooperative in the village of Banja, the King actually wanted to encourage the grape growers to join forces in order to help spread the vine growing skills and the art of producing high quality wines. As well as that, King Aleksandar I, after the First World War, dedicated efforts to upholding the tradition established by the prominent leader Karadjordje, and in the ensuing years restored and expanded the vineyards in the hill of Oplenac by having 150,000 vines planted across a 50 ha territory, some of which were international varieties, such as Traminer, Chardonnay, Gamay and Pinot noir which had been procured in France, as well as some indigenous Serbian sorts mainly used for making coupage. Another interesting fact to be mentioned is that, among other vine sorts cultivated in the vineyards, there was also a sort called Žilavka used for making the namesake wine, which happens to be the oldest wine recorded in wine and grape archive. However, the cultivation of the vine sort Žilavka in the region of Šumadija was brought to an end after the Second World War. The royal vineyard became a nursery where high quality types were grown and sent to model farms, agricultural schools and households. Not only were the wines made from the grapes grown in the royal vineyards served to European dignitaries visiting Serbia, but they also found their way into many other European royal courts.

By the time King Aleksandar opened his own winery in Oplenac, the grape from the royal vineyards had been processed and wine was made through Venčac Vine Growers' Cooperative, located in the village of Banja, the King himself being one of its member.



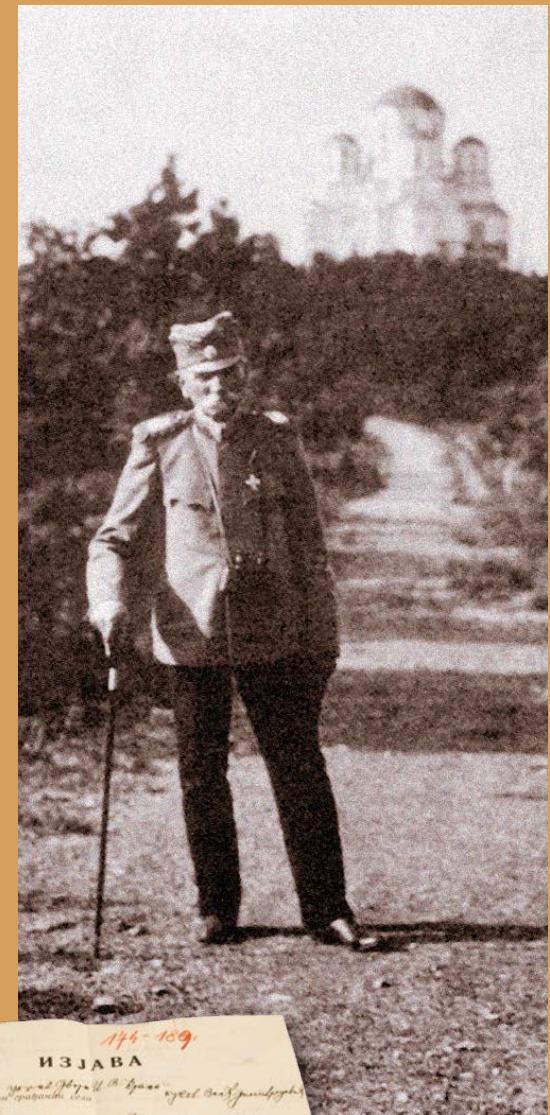
## A CONSTRUCTION UNDERTAKING

In 1928, King Aleksandar I had the first royal winery built in the place of Demir Kapija, nested in the Macedonian grapevine growing region of Tikveš, where the wines were made from red grape varieties, following the example French wineries. In 1934 he ordered the construction of the winery and wine cellars in Oplenac and Topola. The royal winery with accompanying cellars, which were of an unsurpassed quality in Europe at that time, was built by a Stuttgart-based company "Adolf Abel und K. Boehringer" in the time period from 1927 to 1931. The then-state-of-the-art grape processing and wine making equipment was installed on the winery premises, as well as 90 huge barrels made of oak from Slavonija, which have all been preserved and exhibited there. Back then, the winery capacity was 400,000 litres. During that time period some famous royal wines were created: *Triumph*, *Oplenka*, *Žilavka* and *Rose*.

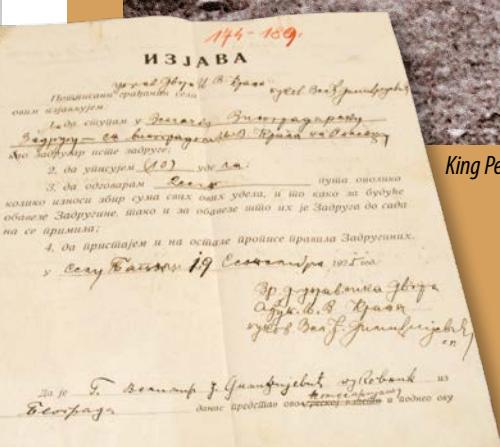
The royal vineyards and winery were restored in 2004, while the production of wine restarted in 2007. The whole complex area of the Legacy encompasses around 140 ha estate, pervaded with a special atmosphere reflecting the Zeitgeist of the era and the lifestyle of the Karadjordjević, and is open for public visits as a must-see spot for many tourists, pilgrims and wine-lovers.



Part of the Museum's exhibition



King Petar I Karadjordjević



Application to the Vine Growers' Cooperative

## GIFT TO THE PEOPLE AND DESCENDANTS

King Petar I's legacy is a complex composed of the Temple of St. Djordje (George) and royal family Karadjordjević's mausoleum, royal vineyards, vineyard keeper's house – gallery, King Petar I's house – museum, King's villa – summer house, the Queen's villa, Royal winery and Wine and Viniculture Museum. The legacy was bequeathed to the Serbian nation by King Petar I's will stipulating that his descendants would be at liberty to enjoy it, but not alienate it.

## A TRUE GEM OF A WINE TREASURY

There's a quite unique wine collection from the royal dynasty Karadjordjević's winery, kept in the cellar for more than eight decades, at the depth of 12 meters – that is an archive wine treasury composed of around 280 bottles originating from the period between the two World Wars. Today, those wines could reach million-dollars bids per bottle at any auction worldwide, but they are not on sale at the behest of King Aleksandar, who specified that they were "never to be sold, but left there as a living history". The wines from this collection are kept carefully, placed in the wine treasury. The oldest wine is Žilavka from 1931. There three sizes of wine bottles, all of which featuring the royal coat of arms stamped into their glass. The bottles were ordered from Italy and the Check Republic, while labels were manufactured manually.

■ BY ZORAN DRAGOLJEVIĆ ŽORŽ

*Photos by: Zoran Dragoljević and archives of the Endowment of King Petar I Karadjordjević*



## A MARBLE CHURCH AND MAUSOLEUM

It is the church of St. Djordje with the adjoining mausoleum that lends special value and beauty to Oplenac. The construction of the church was initiated by King Petar I in 1912, while its interior was completed during the reign of his son King Aleksandar I. The church was constructed as a monumental five-dome structure, with four domes placed at the ends of the cross and the fifth above its intersection point. It was designed by the architect Kosta Jovanović, in the Serbian-Byzantine style. Its façade was cladded with the white marble from Venčac. The interior features exquisitely beautiful mosaics representing the copies of the frescos from Serbian monasteries, quite unique in the world, displaying around 15,000 shades of color, and covering an area of 3,570 square metres. These mosaics contain as many as 725 painted compositions with 1,500 figures. A truly impressive floor made of multicolor polished marble creates the atmosphere of luxury and wealth. King Petar sarcophagus is placed in the northern chancel of the church, while the southern one is eternal home to that of Karadjordjević, the founder of Karadjordjević dynasty. On the lower level, there is a crypt intended for the burial services of the dynasty members.



## IMPORTANT VINICULTURE EVENTS

Every year, in the month of June, the Association of the vine growers of Šumadija organizes the Festival of Šumadija wines and the exhibition Wine and Art in the vineyard keeper's house at the foot of the hill Oplenac.

K R A L J E V S K A V I N A R I J A U T O P O L I

# ZADUŽBINA KRALJA PETRA I



Kraljev podrum i vinarija jedinstven su muzej savremenog vinogradarstva u Srbiji. Podigao ga je na oplenačkoj padini, 1931. godine kralj Aleksandar I i tako nastavio porodičnu tradiciju koju je započeo njegov otac – kralj Petar I Karađorđević. O tome i danas svedoče dva čokota vinove loze na kapiji, koje je svom rukom posadio kralj Petar I, a oni rađaju već decenijama, bez izuzetka.

Dragan Reljić, istoričar i upravnik Zadužbine Kralja Petra I Karađorđevića



Dolaskom na presto 1903. godine Kralj Petar I Karađorđević otpočeo je sa obnavljanjem pradedovskih imanja na Oplencu u Topli. Posebnu pažnju posvetio je vinogradima i izgradnji vinskog podruma. Tako je, paralelno sa radovima na izgradnji dinastičkog mauzoleja, naložio da se iza crkve sazida mali podrum, gde je sve do početka Prvog svetskog rata preradišano grožđe.

### KO NE ZNA RUJNOG VINCA PITI...

Iz tog prvog Kraljevog podruma sačuvana je velika drvena bačva od blizu 4.000 litara koju je 1909. godine Petar Joksić, unuk Karađorđevog buljubaše, poklonio kralju. Na njoj je izrezbaren stih: „Koji ne zna da treba rujnog vinca piti, nije čovek već je izrod, tog će zemlja kleti.“ Ova bačva se i danas nalazi u Muzeju kraljevske vinarije. Učlanivši se u Venčačku vinogradarsku zadrugu u obližnjem selu Banja, kralj je svojim primerom dao podsticaj ovdašnjim vinogradarima da se udruže kako bi zajedno širili vinogradarstvo i nauku o proizvodnju kvalitetnih vina. Takođe, i Kralj Aleksandar I, nakon Prvog svetskog rata, nastavivši tradiciju koju je započeo još vožd Karađorđe, obnovio je i ukupnjo vinograde na Oplencu zasadivši na preko 50 hektara 150.000 čokota vinove loze internacionalnih sorti: traminac, šardone, game i pino noar nabavljenih u Francuskoj, kao i autohtonih srpskih sorti, koje su uglavnom bile korišćene za kupaže. Interesantno je spomenuti da je u vinogradima bila prisutna i sorta žilavka od koje se pravilo istoimenno vino, a u vinskoj arhivi to je i najstarije vino koje se još čuva. Sorta žilavka je u Šumadiji iskrčena posle Drugog svetskog rata. Kraljevski vinograd je postao rasadnik kvalitetnih sorti koje su potraživala ogledna dobra, poljoprivredne škole i domaćinstva. Vina koja su se dobijala iz kraljevskih vinograda služila su se prilikom zvaničnih poseta evropskih vladara, ali su našla i svoj put do evropskih dvorova.

Sve do otvaranja vlastite vinarije na Oplencu 1931. godine kralj Aleksandar I je grožđe iz kraljevskih vinograda preradišao i pravio vina u Venčačkoj vinogradarskoj zadruzi u selu Banja čiji je i sam bio član.

### GRADITELJSKI PODUHVAT

Kralj Aleksandar I podiže 1928. godine prvu kraljevsku vinariju u Demir Kapiji u tikveškom vinogradarskom regionu u Makedoniji u kojoj su se proizvodila vina od crvenih sorti grožđa, a po ugledu na francuske vinarije. 1931. godine podiže vinariju i podrumme na Oplencu u Topoli. Kraljevsku vinariju sa podrumima, tada najsvremeniju u Evropi, gradi la je u periodu od 1927. do 1931. godine firma iz Štutgarta „Adolf Abel und K. Boehringer“. U vinariju je instalirana i najsvremenija oprema za preradu grožđa i pravljenje vina kao i 90 velikih bačvi od slavonskog hrasta, a sva oprema i burad su i danas sačuvani i izloženi. Kapacitet vinarije je tada bio 400.000 litara vina. U tom periodu su nastala poznata kraljevska vina: *Trijumf*, *Oplenka*, *Žilavka* i *Roze*.

Kraljevski vinograđi i vinarija su revitalizovani 2004. godine, a 2007. godine obnovljena je proizvodnja vina. Ceo kompleks Zadužbine obuhvata oko 140 hektara zemlje, odiše posebnom atmosferom koja oslikava duh vremena i način života dinastije Karađorđević, otvoren je za javnost i predstavlja nezaobilazno mesto brojnih turista, hodočasnika i ljubitelja vina.

### POKLON NARODU I POTOMCIMA

Zadužbinu Kralja Petra I je kompleks koji sačinjava hram Svetog Đorđa i mauzolej srpske kraljevske porodice Karađorđević, kraljevski vinograđi, vinogradareva kuća - galerija, kuća kralja Petra I - muzej, kraljeva vila - letnjikovac, kraljičina vila, Kraljevska vinarija i Muzej vina i vinogradarstva. Zadužbinu je testamentom kralj Petar I ostavio srpskom narodu, sa napomenom da njegovi potomci mogu u njoj da uživaju, ali ne i da je otuđe.



### MERMERNA CRKVA I MAUZOLEJ

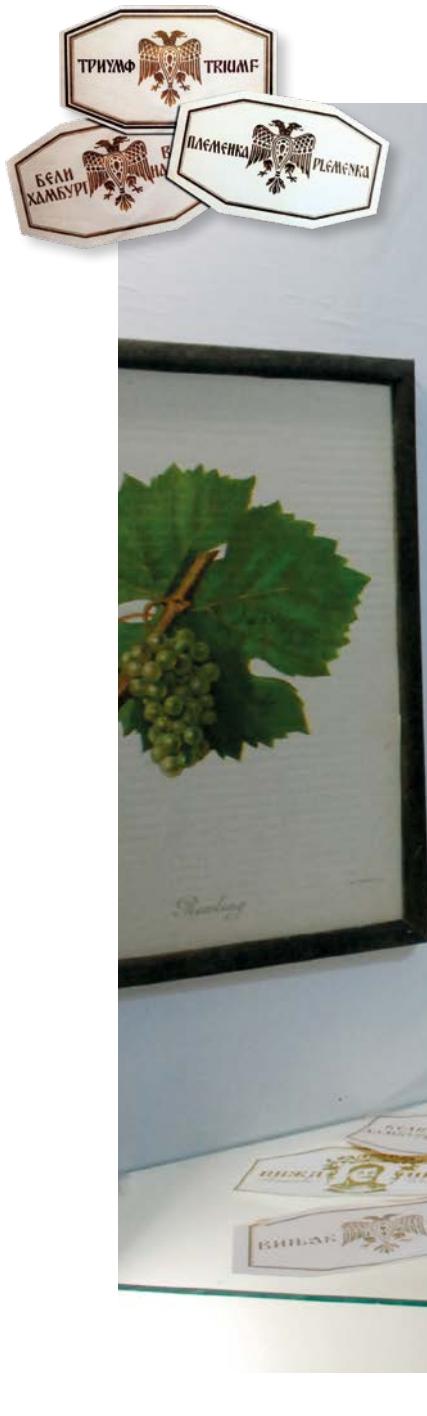
Posebnu vrednost i lepotu Oplencu daje crkva Svetog Đorđa sa mauzolejom. Gradnju crkve započeo je kralj Petar I 1912. godine, a uređenje enterijera završio njegov sin kralj Aleksandar I. Crkva je građena kao monumentalna petokupolna građevina, sa četiri kupole na krajevima krsta i petom najvećom nad njihovim presekom. Projektovao je arhitekte Kosta Jovanović u srpsko-vizantijskom stilu. Spolja je obložena belim mermerom sa Venčaca. U enterijeru dominiraju mozaici izvanredne lepote, jedinstveni u svetu sa oko 15.000 nijansi boja, koji pokrivaju površinu od 3.570 m<sup>2</sup> i predstavljaju kopije fresaka srpskih srednjovekovnih manastira. Na mozaicima se nalazi čak 725 slikanih kompozicija sa 1.500 figura. Snažan utisak raskoši i bogatstva ostavlja pod izrađen od raznobojnog poliranog mermera. U severnoj pevnici crkve nalazi se sarkofag Kralja Petra I, a u južnoj pevnici Karađorda, osnivača dinastije Karađorđević. Na donjem nivou je kripta namenjena sahranjivanju članova dinastije Karađorđevića.



The vineyard keeper's house

### VAŽNI VINSKI DOGAĐAJI

Udruženje vinara Šumadije svake godine u junu mesecu organizuje Festival šumadijskih vina i izložbu Vino i umetnost u vinogradarevoj kući pod Oplencom.



### DRAGULJ VINO TEKA

Jedinstvena je kolekcija vina iz kraljevske vinarije Karađorđevića, koja se više od osam decenija čuva u podrumu, na dvanaest metara dubine – to je arhivska vinoteka, koju čini oko 280 flaša iz perioda između dva svetska rata. Danas bi na aukcijama u svetu ta vina mogla da dostignu milionske svote, međutim ona nisu na prodaju zbog amaneta kralja Aleksandra I., koji je u dvorskim knjigama ostavio zaveštanje da se „nikada ne prodaju, već da budu ostavljena za istoriju“. Vina iz ove kolekcije se brižljivo čuvaju – nalaze se u vinskom trezoru. Najstarije vino je Žilavka iz 1931. godine. Vina su u flašama izrađenim u tri veličine, sa utisnutim kraljevskim grbom u staklu. Boce su naručivane iz Italije i Češke, a etikete su ručno rađene.

■ ZORAN DRAGOLJEVIĆ ŽORŽ  
Fotografije: Zoran Dragoljević i arhiva Zadužbine kralja Petra I Karađorđevića



*The Royal winery cellar*

MONOGRAPH FOR PRESENT AND FUTURE CONNOISSEURS

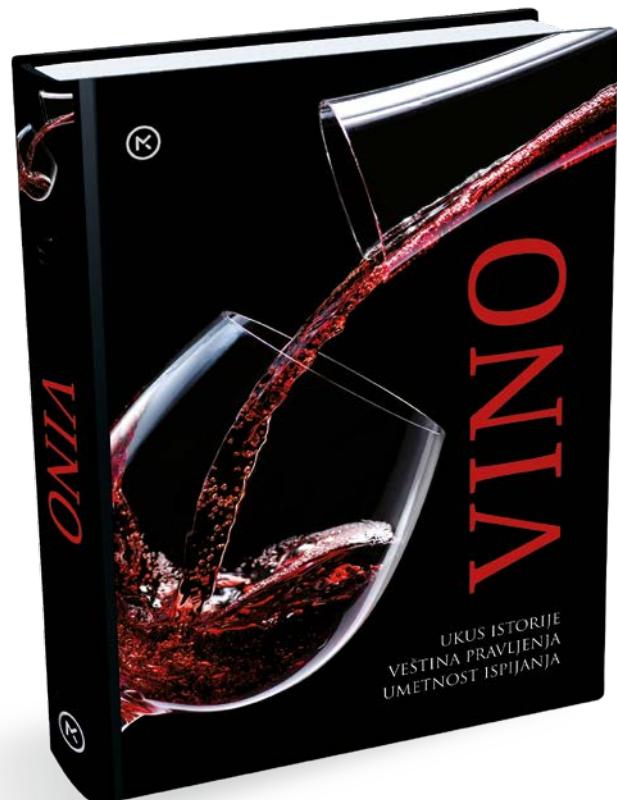
# WINE ENCYCLOPEDIA

Recently, Mladinska knjiga has published a voluminous, masterly illustrated book called WINE by Jovo Simišić, in which the encyclopedic knowledge of wine, wine production and winegrowing is collected, with a special accent on the Serbian territory and the countries of the region. Under the slogan "a taste of history, the skill of making and the art of drinking," this book is intended to both wine lovers and those who want to be ones.

"Wine has become an important social topic; it has recently been increasingly spoken about and people have become increasingly more knowledgeable of it. After the longstanding decadence, the progress made in its production in Serbia in the past few decades also brings us the first comprehensive book on Wine," says the author of the book Jovo Simišić. "The reader of this carefully devised and masterly illustrated book may broaden his knowledge of the history, production and technology and wine grape varieties and wine types, wine etiquette, wineries and festivals, and he may also learn how to combine wine with food. The book is designed to guide the reader through the world of the beverage which "has been delighting the human heart" since the biblical times.

## READER OF THE PAST OF WINE

A special quality of the book reflects in the fact that it is for the first time that the wine past of the space occupied by the Republic of Serbia today, as well as that of the regional states, first of all those that used to part of the mutual state of Yugoslavia over the larger part of the 20<sup>th</sup> century, is incorporated into one whole. The literature pertaining to this subject matter is very much deficient and prevailingly relates to individual regions, such as Mount Fruška, the region of Vršac, the Sands of Subotica and Horgos, the Borderland of Negotin, Šumadija, Župa, the region of Smederevo, and so on. There are also a few precious scientific papers dedicated to winegrowing and wine production in mediaeval Serbia. This book has brought all those types of knowledge into a whole and created a mosaic of the wine past of the whole of the Serbian territory from the oldest times to nowadays.



## RENAISSANCE ON THE WINGS OF A NEW GENERATION

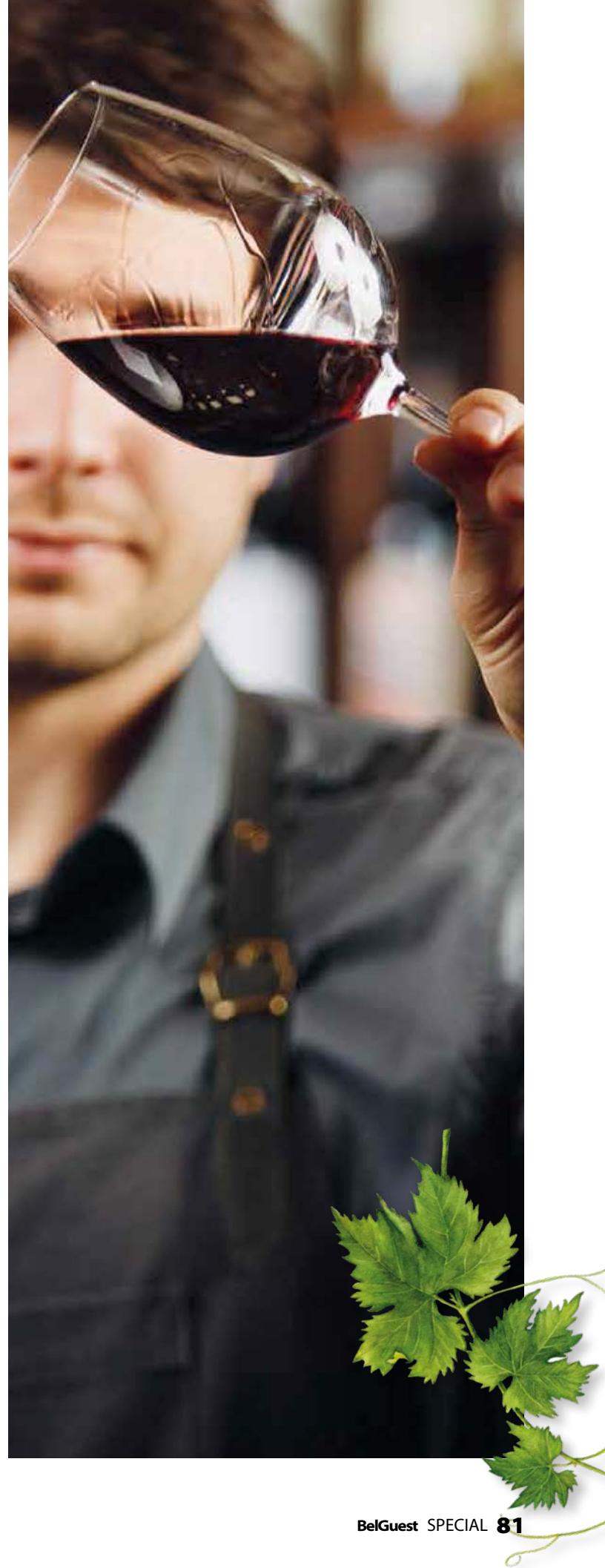
At the very end of the past century and at the beginning of the new century, Serbia was left without its own quality wine. Apart from the mass wines of the already devastated or rather undermined industrial combines from the socialist time of a suspicious quality and of an even more suspicious origin, the wine produced in private cellars was only being poured "under the counter", illegally, or as "the wine of the house", if it was legally traded.

For the nth time, Serbia was left without the largest number of vineyards, cellars and, what is the most tragic, without the things that signify the specificity of the wine tradition – without old, autochthonous varieties and the wines made from those varieties. Without a real help and support of science and the state, Serbia experienced a boom of something that had already been considered dead. We are the witnesses of a miraculous awakening and renaissance process, the renewal of old vineyards and wine cellars and, above all, the naissance of a completely new generation of winegrowers and winemakers, who first of all brought with them a new quality so to say overnight. One part of the book is dedicated to those workers and their work – wines, which we may indulge in, which we may be proud of and which we may step into the world again with.

## SERBIAN WINEMAKING IN FIGURES

According to the data of the Ministry of Agriculture for the year 2021, a total of 424 wine producers have been registered in Serbia, whereas only two years ago, the Wine Producers Register recorded 355 wineries. Of said number, in 2019, 213 producers were registered in the territory of the regions of Belgrade, Šumadija, Western, Southern and Eastern Serbia, 140 were registered in the territory of the region of Vojvodina, and two were registered in the territory of the statistical region of Kosovo and Metohija. Apart from these, there are at least 200 serious wine producers in Serbia who have not been registered and whose production does not have an influence on total production, but they are the reality and the base for the further development of winemaking in Serbia. A total of 100 wineries from Serbia and all more significant monasterial wineries are presented in the book.

Wishing to present the wine Serbia through a certain number of wine producers, it was not possible to find the absolutely objective criteria according to which a hundred major and most significant wineries, or those with the best wine rating, could be selected... For that reason, the author decided to make a mosaic of the wine Serbia of his own choice, first of all through the regions and wine hills; via major and minor producers; wines and wine sorts, sorting them only in alphabetical order. Ten wineries and their wines are also presented in the book for each of Macedonia, Montenegro and Bosnia and Herzegovina.



## FOUNDATIONAL KNOWLEDGE AND PIQUANT STORIES

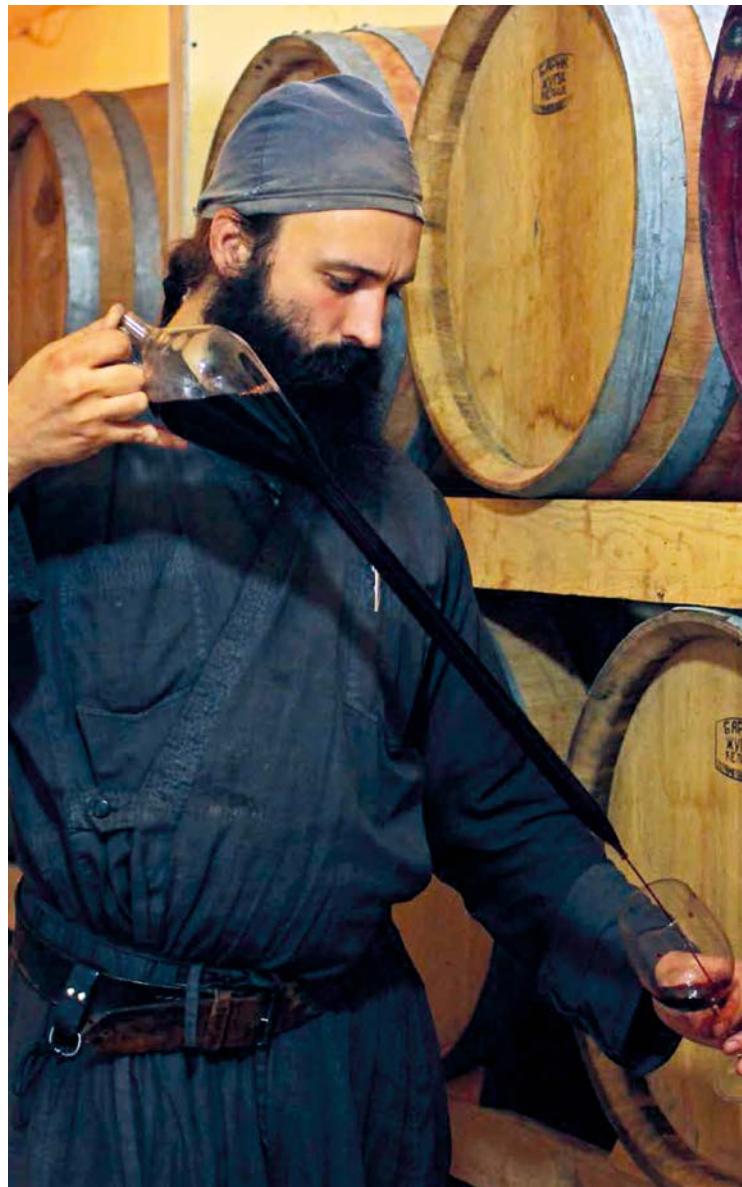
The central part of the book is dedicated only to wine. A new time has also brought new consumers, first of all young generations, who like to know more of wine apart from knowingly choosing, tasting and drinking it. The book abounds in interesting facts, of which only some are highlighted here:

- wine was being produced 8000 years ago
- fossil remains of a grape vine 7000 years old were found in Vinča
- pharaohs also drank wine which had a status of a divine beverage
- some of the most beautiful wine songs were written by Persian poets
- wine has been produced at the Monastery of Hilandar for eight centuries
- Pablo Picasso was paid a fee consisting of 12 bottles of wine from Serbia, Dalmatia and Macedonia for the poster for the film "The Battle on the Neretva River"
- wine is used for painting, and that painting technique is called vinorel
- white wine is also made from black grapes
- wine of the color blue is also made
- St. Tryphon is the protector of wine and winegrowers.

The language the book is written in is popular and the book is improved with a large number of great photographs, which for the most part have been taken by an eminent Serbian photographer, Dragan Bosnić.

■ BELGUEST

*Photo by: Dragan Bosnić and the Archive of Mladinska knjiga*



## VANISHED GIANTS OF SOCIALISM

A separate chapter of the book is dedicated to the former major wine-making enterprises starting from NAVIP, which included PIK Oplenac in Topola, a plant in Krnjevo, Fruškogorac Cellar in Petrovaradin, Venčački Vineyards in Aranđelovac, Cellars of Jagodina, Winemaking in Vranje – and the Plantations in Leskovac... Around the mid-20<sup>th</sup> century, Župski Rubin was formed in Kruševac, and Prokupac was formed in Prokuplje. Vino Župa was formed in Aleksandrovac in 1957, and that very same year, the Vineyards of Vršac were formed in Vršac; Džervin in Knjaževac in 1961; Godomin in Smederevo in 1963; Krajina Wine in Negotin in 1964... Agrokosovo was formed in Priština, with cellars throughout Kosovo and Metohija, among which there are Kosovo Wine, Orvin, Progress-Export... There were also large-capacity wine cellars in Erdevik, Bikića dol and Irig, Čoka, Palić and the Pearl Island in Bačka, Gudurica and Bela Crkva in Banat, Topola, Rekovac, Trstenik, Aleksinac, Gornji Matejevac, Sicevo, Vlasotince...

MONOGRAFIJA ZA SADAŠNJE I BUDUĆE ZNALCE

# VINSKO SVEZNAKJE

Mladinska knjiga je nedavno objavila obimnu, maestralno opremljenu knjigu VINO, autora Jove Simišića, u kojoj je sakupljeno enciklopedijsko znanje o vinu, vinarstvu i vinogradarstvu, sa posebnim akcentom na prostor Srbije i zemlje regiona. Pod sloganom: ukus istorije, veština spravljanja, umetnost ispitanja, ova je knjiga namenjena kako ljubiteljima vina tako i onim ljudima koji to žele da postanu.

„Vino je postalo važna društvena tema, o njemu se u poslednje vreme sve više razgovara – i zna. Napredak u proizvodnji u poslednjih par decenija u Srbiji, nakon dugogodišnjeg propadanja, donosi nam i prvu sveobuhvatnu knjigu o Vinu”, kaže nam autor knjige Jovo Simišić. „Čitalac ove pažljivo osmišljene i znalački opremljene knjige može da proširi saznanje o istoriji, proizvodnji i tehnologiji, vrstama vinskog grožđa i vina, vinskom bontonu, vinarijama i festivalima kao i da sazna kako da kombinuje vino sa hranom. Ova knjiga je zamišljena kao vodič kroz svet napitka koji, još od biblijskih vremena, „veseli srce čoveka”.

## ČITANKA VINSKE PROŠLOSTI

Poseban kvalitet knjige je u tome što je prvi put, na jednom mestu, objedinjena vinska prošlost prostora koji danas sačinjava republika Srbiju, ali i države iz regiona, pre svega one koje su tokom većeg dela 20. veka bile u zajedničkoj državi Jugoslaviji. Literatura na ovu tematiku je veoma oskudna i odnosi se pretežno na pojedinačne regije, kao što su Fruška Gora, Vršački kraj, Subotičko – Horgoška peščara, Negotinska krajina, Šumadija, Župa, Smederevski kraj... Postoji i nekoliko vrednih naučnih radova na temu vinogradarstva i vinarstva u srednjovekovnoj Srbiji. Ova knjiga je sažela sva ta saznanja i sastavila mozaik vinske prošlosti cele teritorije Srbije, od najstarijih vremena do današnjih dana.

## RENESANSA NA KRILIMA NOVOG NARAŠTAJA

Na samom kraju prošlog i na početku ovog veka Srbija je ostala bez sopstvenog kvalitenog vina. Pored masovnih vina već propalih ili dobrano uzdrmanih industrijskih kombinata iz doba socijalizma, sumnjivog kvaliteta i još sumnjivijeg porekla, vino iz privatnih podruma se točilo samo „ispod tezge”, ilegalno, ili kao „vino kuće”, ako je bilo u legalnim tokovima. Po ko zna koji put, Srbija je ostala bez većine vinograda, podruma i, što je najtragičnije, bez onoga što označava specifičnost vinske tradicije – bez starih, autohtonih sorti, i vina od tih sorti. Bez prave pomoći i podrške nauke i države, Srbija je doživela procvat nečega što se već smatralo mrtvim. Svedoci smo jednog čudesnog procesa buđenja i preporoda, obnove starih vinograda i vinskih podruma i nadasve, rađanja jedne sasvim nove generacije vinogradara i vinara, koji su sa sobom, takoreći preko noći, doneli pre svega novi kvalitet. Jednim delom ova knjiga je posvećena tim pregaocima i njihovom delu – vinima, u kojima možemo da uživamo, sa kojima možemo da se ponosimo i sa kojima možemo ponovo da izađemo u svet.

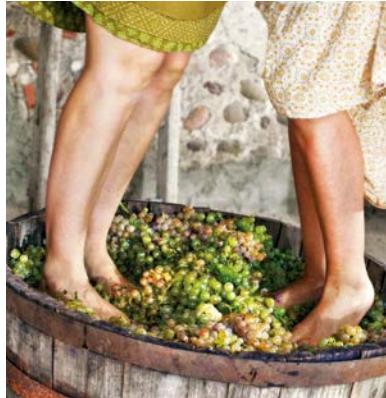


## SRPSKO VINARSTVO U BROJKAMA

Prema podacima Ministarstva poljoprivrede 2021. godine u Republici su registrovana 424 proizvođača vina, dok je pre samo dve godine u Vinarski registar bilo upisano 355 vinarija. Od ovog broja, 2019. godine je 213 proizvođača registrovano na teritoriji regiona Beograd, Šumadija, Zapadna, Južna i Istočna Srbija, 140 na teritoriji regiona Vojvodina, a dva na teritoriji statističkog regiona Kosovo i Metohija. Pored ovih, u Srbiji postoji još najmanje 200 ozbiljnijih proizvođača vina koji nisu u registru i čija proizvodnja ne utiče na ukupnu proizvodnju, ali su realnost i baza za dalji razvoj vinarstva u Srbiji. U knjizi je predstavljeno 100 vinarija iz Srbije i sve značajnije manastirske vinarije.

„U želji da predstavim vinsku Srbiju kroz određeni broj proizviđača vina, nije bilo moguće naći apsolutno objektivne kriterijume prema kojima bih mogao izabrati 100 najvećih, najznačajnijih ili vinarija sa najboljim rejtingom vina...“ I zato se autor opredelio da kroz 100 vinarija, po sopstvenom izboru, sastavi mozaik vinske Srbije pre svega preko regiona, regiona i vinogorja; velikih i malih proizvođača; vina i vinskih sorti, svrstavajući ih samo po abecednom redu.

U knjizi je predstavljeno i po deset vinarija i njihovih vina iz Makedonije, Crne Gore i Bosne i Hercegovine.



## TEMELJNA ZNANJA I PIKANTERIJE

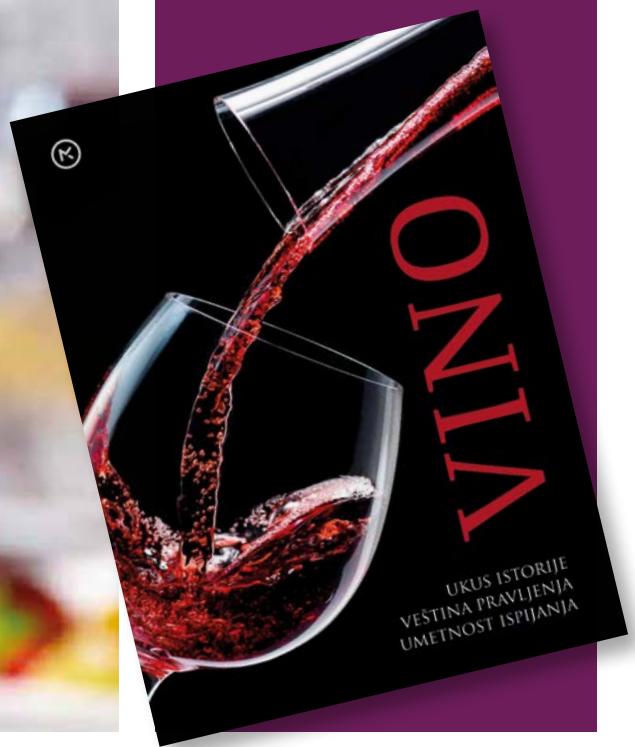
Centralni deo knjige posvećen je samo vinu. Novo vreme je donelo i nove potrošače, pre svega mlade generacije, koje pored toga što vino znalački biraju, probaju i piju, vole više da znaju o njemu. Knjiga obiluje zanimljivim činjenicama od kojih izdvajamo samo neke:

- da se Vino proizvodilo pre 8.000 godina
- da su u Vinči pronađeni fosilni ostaci vinove loze stare 7.000 godina
- da su i Faraoni pili vino koje je imalo status božanskog napitka
- da su neke od najlepših pesama o vinu napisali persijski pesnici
- da se u manastiru Hilandar vino pravi osam vekova
- da je honorar Pablo Picasso za plakat filma „Bitka na Neretvi“ isplaćen sa dvanaest flaša vina iz Srbije, Dalmacije i Makedonije
- da se vino koristi za slikanje, a da se ta tehnika slikanja naziva vinorel
- da se i od crnog grožđa pravi belo vino
- da se pravi i vino plave boje
- da je sveti Trifun zaštitnik vina i vinogradara

Knjiga je pisana pristupačnim jezikom i oplemenjena velikim brojem sjajnih fotografija koje su većim delom rad proslavljenog srpskog fotografa Dragana Bosnića.

■ BELGUEST

Foto: Dragan Bosnić i arhiva Mladinske knjiga



### IŠČEZLI DŽINOVİ SOCIJALIZMA

Posebno poglavje posvećeno je nekadašnjim velikim vinarskim preduzećima, počev od NAVIP-a, u okviru kojeg su poslovali: PIK Oplenac u Topoli, pogon u Krnjevu, podrum Fruškogorac u Petrovaradinu, Venčački vinogradni Aranđelovcu, Jagodinski podrumi, Vinarstvo u Vranju - i Plantaže u Leskovcu.... Sredinom prošlog veka u Kruševcu je formiran Župski Rubin a u Prokuplju Prokupac. U Aleksandrovcu je 1957. godine formirano Vino Župa a iste godine u Vršcu Vršački vino-gradi; u Knjaževcu 1961 – Džervin; u Smederevu 1963. – Godomin; u Negotinu 1964 - Krajinu vino... U Prištini je formirano – Agrokosovo sa podrumima širom Kosova i Metohije, među kojima Kosovo vino, Orvin, Progres-export... Vinski podrumi velikih kapaciteta bili su u Erdeviku, Bikića dolu i Irigu, Čoki, Paliću i Bisernom ostrvu u Bačkoj, Gudurici i Beloj Crkvi u Banatu, Topoli, Rekovcu, Trsteniku, Aleksinacu, Gornjem Matejevcu, Sićevu, Vlasotincu...

# 52 TASTES OF SERBIA

## 52 UKUSA SRBIJE



### SOULFOOD

Serbian gastronomy is built of special tastes and scents. It is specific for the Serbs to welcome their guests with unleavened round cake and salt, sweet and water, and a little glass of plum brandy, a favorite national drink. The typical dishes and hors-d'oeuvres are corn bread, kaymak dairy spread, white cheese, Serbian baked beans and dried meat; sour cabbage rolls in the winter and small green vegetable rolls served with sour milk in the spring are the delicatessens of the seasons. Serbia is a country of plums, which are "a must" on the table in variations: jams, solid jams and cakes.

Depending on the region, one can enjoy the dishes of the Serbian, as well as Hungarian, Slovak, Bačka-Croatian, oriental... cuisines. The gastronomical features of Serbia have been presented in the book entitled "52 Tastes of Serbia", published by the National Tourism Organization of Serbia. In the pages to follow, part of our country's rich culinary offer is presented.

### HRANA S DUŠOM

Gastronomija Srbije je sazdana od posebnih ukusa i mirisa. Za Srbe je specifično da goste dočekuju pogačom i solju, slatkim i vodom, uz čašicu šljivovice, omiljenog nacionalnog pića. Tipična jela i predjela su proja, kajmak, beli sir, pasulj prebranac i suvo meso; delikates zimske sezone je sarma od kiselog kupusa, a u proleće se služe sarmice od zelja sa kiselim mlekom. Srbija je zemlja šljiva, pa je trpeza nezamisliva bez poslastice od ove voćke: džemova, pekmeza i kolača.

U zavisnosti od kraja, može se uživati u jelima srpske, ali i mađarske, slovačke, bunjevačke, orijentalne... kuhinje. Gastronomска обељежја Србије представљена су у публикацији „52 Укуса Србије“ у издању Туристичка организације Србије. На наредним stranama представљамо део bogate kulinarske ponude наше земље.



# CULINARY SYMBOLS OF VOJVODINA

## KULINARSKA ZNAMENJA VOJVODINE

The fertile land of Vojvodina is the synonym for abundance. There are two separate culinary worlds there: the "fishermen's" and "farmers". The fishermen's world is near the rivers, and the farmers' is scattered throughout the lowlands. The cuisine is a mosaic of the influences of numerous nations, blended into one by the uniform culture of "slow lunching".

Vojvođanska plodna zemlje sinononim je za obilje. U njoj postoje dva posebna kulinarska sveta: „alaski“ i „salašarski“. Alaski se nalazi u blizini reka, a salašarski je rasut po ravnici. Kuhija je sazadano od uticaja brojnih naroda, koju objedinjuje jedinstvena kultura „sporog obedovanja“.

### Lunch in Bačka

The dishes served for lunch are the culmination of the culinary skills of Bačka region. Soup is served first, then follow the boiled meat and vegetables from the soup, topped with sauce. In the next "act" of lunching, stews, followed by various roast meats with a cherry sauce are served. Lunch obligatorily ends with a dessert.

### Fish Stew with Noodles

The czardas by the Danube, the Tisa and other rivers in Vojvodina are the places where cooks compete in making fish stew served with broad handmade noodles. Variations are endless, and a special sort of hot red pepper is the "magical" ingredient.

### Kulen Flavored Sausage of Srem and Wines of Fruška Gora Mount

Flavored sausage kulen, made of pork and bacon, smoked and air-dried, fermenting for months, is one of the delicatessens of Srem. Sausages and salamis of Srem are also famous. Meat cuts are good to eat with light white wines of Fruška Gora Mount: Gewürztraminer, Riesling of the Rhine, Italian Riesling...

### Ham of Banat and Wines of Vršac

The most famous delicacies of Banat are smoked ham and bacon. One of the gastronomical centers is in Vršac Town – the center of the famous winegrowing area. Ham and other dishes of Banat are excellent to eat with a Banat Riesling spritzer.

### Bermet Dessert Wine and Kuglóf cake

Sremski Karlovci is the center of the Fruška gora wine-growing area. The "Bermet" dessert wine with medicinal and pot herbs is the best-known. Kuglóf cake, brought to the town by German immigrants, is another recognizable specialty. Chocolate Kuglóf cake is served with black wines and coffee, and the yellow – with white wines and tea.



### Bački ručak

Kulminaciju bačkog kulinarstva umeća predstavljaju jela koja se služe za ručak. Prvo se iznosi supa, potom sledi bareno meso i povrće iz supe preliveno sa sosom. U narednom „činu“ obeda služe se paprikaši, potom razna pečenja sa sosom od višanja. Ručak ima obaveznu slatku završnicu.

### Riblji paprikaš s rezancima

Na čardama kraj Dunava, Tise i drugih vojvođanskih reka kuvari se nadmeću u pripremanju ribljeg paprikaša koji se služi sa širokim domaćim rezancima. Varijacija ima bezbroj, a „čarobni“ sastojak paprikaša je posebna vrsta ljute crvene paprike.

### Sremski kulen i frušogorska vina

Jedan od delikatesa Srema je kulen koji se pravi od svinjskog mesa, dodaje mu se slanina, puši se, suši i sazревa mesecima. Uz kulen, poznate su i sremske kobasicice i salame. Uz mesne nareske dobro se slažu lagana fruškogorska bela vina: traminac, rajnski rizling, italijanski rizling...

### Banatska šunka i vršačka vina

Najpoznatije đakonije Banata su pušena šunka i slanina. Jedan od gastronomskih centara nalazi se u gradu Vršcu – središtu poznatog vinogorja. Uz šunku i druga banatske jela odlično se slaže špricer od „banatskog rizlinga“.

### Dezertno vino bermet i kuglof

Sremski Karlovci su centar Fruškogorskog vinogorja. Najpoznatiji vino je „bermet“ – dezertno vino sa lekovitim i začinskim biljem. Drugi markantan specijalitet je kuglof koji su u grad doneli nemački doseljenici. Čokoladni kuglof se služi uz crna vina i kafu, a žuti uz bela vina i čaj.



Poppy-seed strudels and plum dumplings are always served as sweet delicacies.



### Tourist Information

#### Turističke informacije

- Novi Sad: [novisad.travel](http://novisad.travel)
- Sombor: [www.visitsombor.org](http://www.visitsombor.org)
- Apatin: [www.apatin.org.rs](http://www.apatin.org.rs)
- Subotica: [www.visitsubotica.rs](http://www.visitsubotica.rs)
- Bački Petrovac: [www.turizambackipetrovac.rs](http://www.turizambackipetrovac.rs)
- Vršac: [www.to.vrsac.com](http://www.to.vrsac.com)
- Zrenjanin: [www.visitzrenjanin.com](http://www.visitzrenjanin.com)
- Pančevo: [www.pancevo.info](http://www.pancevo.info)
- Šid: [www.tourismsid.rs](http://www.tourismsid.rs)
- Sremska Mitrovica: [www.tosmomi.rs](http://www.tosmomi.rs)
- Sremski Karlovci: [www.karlovci.org.rs](http://www.karlovci.org.rs)

# TASTES OF ŠUMADIJA AND MORAVA RIVER REGIONS

## UKUSI ŠUMADIJE I POMORAVLJA

In the heart of Serbia, there are two winegrowing regions – Šumadija and Župa, where highest-quality Serbian wines originate from. Beside wines, plum brandy, different roast meats, cheese pies, pies etc. are also served on the table, together with an abundance of vegetables from the garden of the Morava River region.

U središtu Srbije nalaze se dva vinogorja – Šumadijsko i Župsko, odakle potiču vrsna srpska vina. Uz vina, na trepezi je prisutna rakija šljivovica, pečenja, gibanice, pite... i obilje povrća iz povrtnjaka Pomoravlja.

### Cheese Pie

An extremely tasty pie richly stuffed with cheese and kajmak dairy spread is the trademark of this region's gastronomy. It is made at ethno-restaurants and village tourism households, and served as an hors-d'oeuvre.

### Tea of Šumadija

The winter is the time when hot brandy, better-known as the "tea of Šumadija" is consumed. It's boiled soft plum brandy, water and caramelized sugar. It's served with sour cabbage salads, pickled vegetables and jellies.

### Karadjordje's Steak

Karadjordje's Steak was for the first time made at Vožd Restaurant – the culinary icon of Topola, only to subsequently become a pan-national specialty. The steak is stuffed with kajmak dairy spread and dried meat and then fried.

### Roast Turkey and Roze Wine of Jagodina

Jagodina town is famous for its turkey dishes: turkey on baked sour cabbage, smoked turkey, turkey broth... Jagodina Rose Wine is the most famous wine of this climate.

### Roast Pork and Tamjanika Wine

Roast pork is a trademark of Serbian gastronomy. Some of the best roast meats are served in Trstenik, Vrnjačka Banja Spa, Kruševac... Freshly roasted meat is well matched by Župa's wines – especially white aromatic Tamjanika wine.

Moravian Salad – an image of health and abundance.



### Gibanica

Izuzetno ukusna pita bogato filovana sirom i kajmakom zaštitni je znak gastronomije regije. Sprema se u etnorestoranima i seoskim turističkim domaćinstvima i služi kao predjelo.

### Šumadijski čaj

Zima je vreme kada se pije vruća rakija, poznata pod imenom „šumadijski čaj“. Kuva se od meke šljivovice, vode i karamelizovanog šećera. Služi se uz salatu od kiselog kupusa, turšiju i pihtije.

### Karađorđeva šnicla

U restoranu „Vožd“ – kulinarskoj ikoni Topole, nastala je Karađorđeva šnicla, koja je potom postala svenacionali specijalitet. Šnicla se puni kajmakom i suvim mesom, a potom pohuje.

### Ćureće pečenje i jagodinska ružica

Grad Jagodina poznat je po jelima od ćuretine: ćurci na podvarku, dimljenoj ćuretini, ćurećoj čorbi... Jagodinska ružica je najpoznatije vino koje je dalo ovo podneblje.

### Praseće pečenje i tamjanika

Preseće pečenje je zaštitni znak gastronomije Srbije, a neka od naboljih pečenja mogu se porobati u Trsteniku, Vrnjačkoj Banji, Kruševcu... Sveže pečenje dobro se slaže sa župskim vinima – posebno belom, mirisnom tamjanikom.



The King's Winery on Oplenac preserves the oldest and most valuable wine collection in the Balkans.

### Tourist Information

Turističke informacije

- Kragujevac: [www.gtokg.org.rs](http://www.gtokg.org.rs)
- Aranđelovac: [www.bukovickabanja.rs](http://www.bukovickabanja.rs)
- Topola: [www.topolaoplenac.org.rs](http://www.topolaoplenac.org.rs)
- Gornji Milanovac: [www.togm.org.rs](http://www.togm.org.rs)
- Mionica: [www.mionicaturizam.rs](http://www.mionicaturizam.rs)
- Jagodina: [www.togjagodina.autentik.net](http://www.togjagodina.autentik.net)
- Kruševac: [www.turizamkrusevac.com](http://www.turizamkrusevac.com)
- Aleksandrovac: [www.toa.rs](http://www.toa.rs)
- Vrnjačka Banja: [www.vrnjackabanja.co.rs](http://www.vrnjackabanja.co.rs)
- Trstenik: [www.turizamtrstenik.rs](http://www.turizamtrstenik.rs)

# WESTERN SERBIA: TASTES OF PASTURES AND ORCHARDS

## ZAPADNA SRBIJA: UKUSI PAŠNJAKA I VOĆNJAKA

Within living memory, cattle breeding has been the source of life in Western Serbia's prevalently mountain regions, so that milk, meat, mountain grains and fruit have been the basic ingredients people of this region used to create the original Serbian "highlanders' cuisine".

Od pamтивка, сточарство је извор живота у прећевој планинским крајевима Западне Србије, па су млеко и месо, уз планинске ћитарице и воће, основни састојци од којих су, својим умећем, људи овог краја обликовали извону, српску „горшачку кухинју“.

### Mountain Breakfast: Maize Porridge, Prosciutto and Kaymak Milk Spread

Maize porridge is a favorite traditional dish, served today in a contemporary way and at exclusive hotels and ethno-restaurants throughout Western Serbia. Other delicatessens of this climate are also served – first of all beef prosciutto, kaymak and white cheese.

### Flatbread of Užice

A simple dish prepared by filling flatbread with kaymak and an egg, which is then baked and topped with roast meat soak, is a gastronomic trademark of Užice. The unrepeatable taste of flatbread comes from fermented kaymak and roast meat "soak". It is prepared throughout Zlatibor region.

### Buckwheat Pie

A "river of milk", used for real soft cow cheese of Zlatibor, flows from Zlatibor's healthy pastures. It is irreplaceable as refreshments and is the main ingredient of the tasty pie made of the flour of the mountain buckwheat grain.

### Tobacco Cracklings of Valjevo

The delicatessen similar to the cheapest cut tobacco is produced by boiling and squeezing bacon for a long time to produce tobacco cracklings – the "golden threads" known as Serbian caviar.



Traditional "wedding" sour cabbage seasoned with air-dried and fresh meat simmering in big earthenware pots – a particular specialty of Čačak and Dragacevo.



Tasty Buckwheat Pie stuffed with cheese

### Planinski doručak: kačamak, pršut, sir i kajmak

Kačamak je omiljeno narodno jelo, а данас се сирова на савремен начин и служи у ексклузивним хотелима и етноресторанима широм Западне Србије. Уз каčamak, сировају се други деликатеси поднеблја – пре свега ужиčki говедји пршут, каймак и бели сир.

### Užička lepinja

Jednostavно јело које се прави тако што се лепinja напуни каймаком и яјетом, а потом зapeћe и прелије претопом од пећења, заштитни је знак гастрономије Уžica. Непоновљив укус лепинji дaje prevreli kajmak и „моča“ из пећења. Спрема се у читавом златиборском крају.

### Heljdopita

Sa здравих паšnjaka Zlatara тече „река млека“ од којег се прави златарски меки крavlji сир. Он је незаменијив као меze и главни је састојак укусне пите која од брашна планинске ћитарице – heljdopita.

### Valjevski duvan čvarci

Delikates који наликује најфинијем rezanom duvanu добија се тако што се сланина дugo укувава и cedi. Тако nastaju duvan čvarci – „златни кончићи“ који се називају српским кавијаром.

### Tourist Information Turističke informacije

#### [www.westserbia.org](http://www.westserbia.org)

- Zlatibor: [www.zlatibor.org.rs](http://www.zlatibor.org.rs)
- Užice: [www.turizamuzica.org.rs](http://www.turizamuzica.org.rs)
- Nova Varoš: [www.zlatar.org.rs](http://www.zlatar.org.rs)
- Bajina Bašta: [www.taradrina.com](http://www.taradrina.com)
- Prijepolje: [www.turizamprijepolje.org.rs](http://www.turizamprijepolje.org.rs)
- Priboj: [www.topriboj.rs](http://www.topriboj.rs)
- Valjevo: [www.tov.rs](http://www.tov.rs)
- Čačak: [www.turizamcacak.org.rs](http://www.turizamcacak.org.rs)
- Guča: [www.turizamdragacevo.org](http://www.turizamdragacevo.org)
- Arilje: [visitarije.com](http://visitarije.com)
- Ivanjica: [www.ivatourism.org](http://www.ivatourism.org)

# SOUTHWEST CUISINE

## KUHINJA JUGOZAPADA

In this region of Serbia, the cultural layers of the Byzantine, Serbian Mediaeval and Ottoman Empires are interwoven, which reflects in gastronomy. Together with that, the region is extremely mountainous, so the table abounds in dairy products and forest fruits.

U ovom kraju Srbije prepliću se kulturni slojevi Vizantijskog, Srpskog srednjovekovnog i Osmanskog carstva što se ogleda u gastronomiji. Uz to, kraj je izrazito planinski, pa trpeza obiluje mlečnim proizvodima, voćem i plodovima šuma.

### Kaymak Dairy Spread of Kraljevo

This region's cuisine is unimaginable without kaymak produced from milk fat – freshly skimmed – of mild, middle and strong fermentation, the last having a very strong taste. It is used in many dishes; one of the most famous is produced in Kraljevo.

### Kebab of Novi Pazar

Novi Pazar takes pride in its Kebab restaurants. It's believed there that he who comes to the town, but doesn't have a kebab has wasted time coming to Novi Pazar. Kebabs are served in flatbread and eaten with yoghurt and sour milk.

### Cheese of Sjenica

Pešter Plateau's gastronomical treasure includes diverse milk and meat products. Cow cheese from marinade – of the protected geographical origin – ranks the highest. Sjenica received EDEN competition's acknowledgement as a European exceptional gastronomical destination.

### Coffee and Turkish Delight

A copper Turkish coffee-pot, a demi-tasse that coffee is drunk from, a sugar pot to sweeten it and a tray on which it's all served – this is an image of love and care given to coffee. To fully enjoy it, you're served "sweet small morsels" of Turksih delight, and brandy sometimes.



Blueberries of Kopaonik, which are used for making juices, sweets, cakes... are the most widely known forest fruits

### Kraljevački kajmak

Kuhinja ovog kraja ne može se zamisliti bez kajmaka koji se pravi od mlečne masnoće. Postoji sveže obran - mladi kajmak, srednje star i stari kajmak koji je veoma jakog ukusa. Sa kajmakom se prave mnoga jela, a jedan od najpoznatijih potiče s prostora grada Kraljeva.

### Novopazarski čevap

Novi Pazar se ponosi svojim čevabdžinicama, pa Novopazaraci smatraju da gost koji dođe u grad, a ne proba čevap, kao da u njemu nije ni bio. Čevapi se služe u lepinjama i jedu uz jogurt i kiselo mleko.

### Sjenički sir

Gastronomsko blago Pešterske visoravni predstavljaju razni proizvodi od mleka i mesa, a na vrhu te piramide nalazi se kravlji sir iz salamure – zaštićenog geografskog porekla. Sjenica je dobila priznanje na EDEN konkursu za izuzetnu gastronomsku destinaciju Evrope.

### Kafa i ratluk

Bakarna džezva u kojoj se kafa kuva, fildžan iz kojeg se ispija, posuda za šećer kojim se sladi i tacna na kojoj se sve zajedno servira, slika je ljubavi i pažnje koja se kafi poklanja. Da bi užitak bio potpun, uz napitak se služi „slatki zalogajčić“ – ratluk, a ponekad i rakija.



Sweet made of nicely smelling forest strawberries is of an unrepeatable taste.



### Tourist Information

Turističke informacije

- Kraljevo: [www.jutok.org.rs](http://www.jutok.org.rs)
- Raška: [www.raska-turizam.rs](http://www.raska-turizam.rs)
- Brus: [turizamopstinebrus.co.rs](http://turizamopstinebrus.co.rs)
- Novi Pazar: [tonp.rs](http://tonp.rs)
- Sjenica: [sr.turizamsjenica.com](http://sr.turizamsjenica.com)

# FOOD FROM THE HEART OF THE BALKANS

## TRPEZA IZ SRCA BALKANA

In easternmost Serbia, there is a region imprinted by the giant Old Mountain. Located off the main roads, the mountain is an almost untouched space with grazing herds of cows and flocks of sheep. Dairy and meat products from the heights of the mountain are of an unrepeatable taste, which is added a special charm of the neighboring Bulgarian culinary tradition..

Na krajnjem istoku Srbije nalazi regija koja nosi pečat gorostasne Stare planine. Skrajnuta sa glavnih puteva, planina je gotovo nedirnut prostor gde pasu stada krava i ovaca. Mlečni i mesni proizvodi sa planinskih visova, neponovljivog su ukusa, a posebnu čar hrani daje dodir sa susednom, bugarskom kulinarskom tradicijom.

### **Yellow Kashkaval Cheese of Pirot**

Although it is hard cheese, the yellow kashkaval cheese of Pirot melts in the mouth like butter. Its special taste is the fruit of both traditional technology and, above all, the milk from Old Mountain's juicy pastures.

### **Belmuž Shepherds' Dish**

Easy-to-make and tasty belmuž maize porridge is a typical dish of this climate. It is prepared from a young sheep's cheese and white maize flour, and takes a lot of time and energy. The words "bel" (i.e. white) and "muž" – (i.e. "man") imply that without a "man's" hand it would be impossible to mix properly.

### **"Banica" Pie**

"Banica" pie is made of hand-twisted crusts with a dressing of fermented sheep's cheese. It is typically made within the triangle of Old, Dry and Svrlijske mountains. One variation of the pie is prepared in Bela Palanka.

### **Wines of Knjaževac**

The winegrowing tradition of Knjaževac goes back well into Classical Antiquity. Today, there are several renowned wineries on Wine Routes. The Winegrowing Museum of Rava's archeo-ethno park, where selected Eastern Serbian and Western Bulgarian wines are served is an interesting place to see.



### **Pirotski kačkavalj**

Pirotski kačkavalj, lako spada u tvrde sireve, topi se u ustima kao maslac. Njegov poseban ukus nije samo plod tradicionalne tehnologije, već iznad svega mleka sa sočnih staroplaninskih pašnjaka.

### **Belmuž**

Jednostavna i ukusna kukurzna kaša – belmuž – svojstveno je jelo ovog podneblja. Pravi se od mladog sira i belog kukuruznog brašna. Njegova priprema zahteva dosta vremena i snage: sam naziv: bel – belo i muž – muško, govori da bez „muške“ ruke ne bi mogao valjano da se umeša.

### **Pita banica**

Pita od rukom sukanih kora sa nadevom od prevrelog ovčjeg sira zove se „banica“. Pravi se u trouglu između Stare, Suve i Svrlijskih planina, a jedna od njenih najpoznatijih varijacija priprema se u varoši Bela Palanka.

### **Knjaževačka vina**

Vinogradarska tradicija Knjaževca seže još u antičko doba. Danas se na putevima vina nalazi nekoliko renowiranih vinarija, a zanimljivo je posetiti Muzeji vinogradarstva u sklopu arheo-etno park u Ravnim, gde se služe odabrania vina Istočne Srbije i Zapadne Bugarske.



Ironed Sausage of Pirot is produced from selected pieces of meat and special spices. Sausages are air-dried, and the air is squeezed out from them by hand-“ironing”.



# GORUMANSKA TRPEZA JUGOISTOKA I JUGA

Niš, Leskovac, Vranje, Kuršumlija... they are all centers of authentic cuisines, strong spices. Leskovac Valley is known for pepper production and two winegrowing regions – Toplički and Vlasotinački. The menu is dominated by cooked dishes, barbecue and vegetables in abundance.

Niš, Leskovac, Vranje, Kuršumlija... centri su samosvojnih kuhinja, jakih začina. Leskovačka kotlina poznata je po proizvodnji paprika, a na ovom prostoru nalaze se i dva vinogorja – Topličko i Vlasotinačko. Na jelovniku dominiraju kuvana jela i roštilj, uz obilje povrća.

## Gourmet delicacies of Niš

In Niš, people enjoy food. Lunch starts with hors-d'oeuvre, followed by broths and "gourmet" delicacies – lamb rolls, meat rolls in a vine leaf, bean on skillet, salads, barbecue...

### Cheese Pie of Niš

The first börek cheese pie in Niš was made by a baker from Constantinople. Today, its preparation is made perfect. There are tens of bakeries competing for customer favors.

### Barbecue and Stew of Leskovac

Leskovac is the destination for true gourmets, offering them the unforgettable culinary spectacle called "the train" – a "composition" of kebabs and burgers, white and smoked ramsteaks, skewer-grilled meat and doughnut-like fried dough balls... The "mučkalica" stew of Leskovac is also a highest-quality dish made of grilled meat and a lot of vegetables.

### Stuffed Dry Peppers and "Samsa" Pie

The southern cuisine, especially that of Vranje, is an example of Balkan-Oriental gastronomy. There is particular demand for Güveç dishes and moussakas, stuffed dry peppers, sweet/hot pepper salads. Cheese and green vegetable pies are the pearls of the cuisine, the queen being "samsa" pie – without stuffing, only with chopped garlic, covered with sour milk.

### Lamb Under the Glowing-Ember-Covered Lid

In the Toplica River Valley dishes are traditionally prepared "under the glowing-ember-covered baking lid". Vessels with massive "sač" lids covered with glowing embers are used for that. One needs to be quite skillful to prepare food in this way, but lamb or veal so prepared are of quite special tastes.

*Ayvar salad, made of roasted red peppers and seasoned with garlic, is an authentic dish.*



### Niški gurmanluci: sarmica u vinovom listu

Niš je grad u kojem se uživa u hrani. Obed počinje predjelom, potom se služe čorbe, zatim na red stižu „gurmanluci“ – jagnjeće sarmice, sarmice u vinovom listu, pasulj na tavče, salate, roštilj...

### Niški burek

Prvi burek je u Nišu 1498. godine napravio jedan pekar iz Carigrada. Danas je doveden do savršenstva, a u gradu postoje na desetine pekara koje sa nadmeću za naklonost mušterija.

### Leskovački roštilj i mučkalica

Leskovac je pravo odredište za istinske gurmance, a jedno od istaknuta koje ne treba propustiti je kulinarski spektakl koji se zove „voz“. Sastavljen je od „kompozicija“ čevapi i pljeskavica, belih i dimljениh vešaličica, ražnjića i uštipaka... Leskovačka mučkalica je, takođe, vrhunsko jelo koji se pravi od mesa pečenog na roštilju i puno povrća.

### Punjene suve paprike i pita „samsa“

Južnjačka kuhinja, posebno vranjska, primer je balkansko-orientalne gastronomije. Posebno su na ceni đuveči i musake, punjene suve paprike, salate od slatkih i ljutih paprika. Biseri kuhinje su pite sa sirom i zeljem, a kraljica među njima je „samsa“ – prazna pita posuta seckanim belim lukom, prelivena kiselim mlekom.

### Jagnjetina ispod sača

U dolini reke Toplice jela se tradicionalno spremaju „pod sačem“. Za to se koriste posude s masivnim poklopциma – sačevima – koje se prekrivaju žarom. Potrebno je veliko umeće da se hrana na ovaj način pripremi, ali su zato ukusi jagnjetine ili teletine „ispod sača“ sasvim posebni.



### Tourist Information Turističke informacije

Niš: [www.visitnis.com](http://www.visitnis.com)  
Leskovac: [www.visitleskovac.com](http://www.visitleskovac.com)  
Vranje: [www.tovranje.rs](http://www.tovranje.rs)  
Kuršumlija: [www.tokursumlija.rs](http://www.tokursumlija.rs)

# SOULFOOD OF EASTERN SERBIA

## HRANA S DUŠOM ISTOČNE SRBIJE

The culinary tradition of Đerdap abounds in unique tastes of Serbian and Wallachian cuisines. The Danube was and is the source of food and life. Beside fish, vegetables and fruits are used a lot. The Mountains of Homolje are an untouched space, where some of the highest-quality ecological products originate from.

Kulinarska tradicija Đerdapa obiluje jedinstvenim ukusima srpske i vlaške kuhinje. Izvor hrane i života bio je i ostao Dunav. Pored ribe, u ovim krajevima se u ishrani koristi puno povrća i voća. Oblast Homoljskih planina je nedirnut prostor, pa odavde potiču neki od vrhunskih ekoloških proizvoda.

### Fish and Wine

The towns by the Danube have a unique culinary trait: fish specialties. In Smederevo, you should taste pike-perch as prepared in Smederevo, in Veliko Gradište – pike in marinade, in Golubac – carp... All around, highest-quality fish soups are prepared. Gold-yellow Smederevka is the most famous of all wines.

### Food of Mountains of Homolje

Locust honey, sheep, goat and cow cheeses and plant brandies are produced in the healthy landscapes of Homolje. Homolje lamb is widely heard of.

### Grilled Cheese

In the Đerdap territory, unique boiled non-melting, and therefore possible to grill, cow cheese of a magical taste is made. It can be tasted in Miroč mountain's villages and at some restaurants in Donji Milanovac.

### Black Tamjanika Wine of Negotin

Negotin is the first capital of wine producing. Black Tamjanika is singled out from numerous sorts of wine. It's extremely strong, aromatic and sweet. Monastery of Bukovo is its best-known producer.

### Sour Milk of Sokobanja Spa

Sour milk produced in Sokobanja Spa region is so solid that it can be cut with a knife. Sheep cheese and lamb of Ozren and Rtanj mountains are also known.



A Wallachian specialty: maize porridge with bacon and edible boletes.

### Riba i vino

Gradovi kraj Dunava imaju jedinstvenu kulinarsku crtu: riblje specijalitete. U Smederevu treba probati smuđa na smederevski način, u Velikom Gradištu mariniranu štuku, u Golubcu šarana... Svuda se pripremaju vrhunske riblje čorbe. Od vina poznata je zlatnožuta Smederevka.

### Hrana Homoljskikh planina

U zdravim predelima Homolja pravi se bagermov med, ovčji, kozji i kravlji sirevi i rakije travarice. Poznata je i homoljska jagnjetina.

### Grilovana sira

Na prostoru Đerdapa priprema se jedinstven bareni kravlji sir koji se ne topi, pa zato može da se griluje, što mu daje čaroban ukus. Može se probatu u selima na planini Miroč i nekim restoranima u Donjem Milanovcu.

### Negotinska crna tamjanika

Negotin je prestonica vinarstva. Od brojnih vrsti vina izvaja se crna tamjanika. Ona je izuzetno jaka, mirisna i slasna, a njeni najpoznatiji proizvođač je manastir Bukovo.

### Sokobanjsko kiselo mleko

Kiselo mleko sokobanjskog podeblja čvrsto je da može nožem da se seče. Poznati su i ovčji sir i jagnjetina sa planina Ozren i Rtanj.



Rtanj Mountain's enigmatic pyramidal shape provokes admiration. It's only here that the aromatic mint used for making Rtanj tea grows



### Tourist Information

Turističke informacije

- Knjaževac: [www.tokjazevac.org.rs](http://www.tokjazevac.org.rs)
- Pirot: [www.topirot.com](http://www.topirot.com)
- Bela Palanka: [www.turizambelapalanka.com](http://www.turizambelapalanka.com)
- Dimitrovgrad: [www.stcdimitrovgrad.rs](http://www.stcdimitrovgrad.rs)

# WELCOME TO THE NEW ERA OF THE GRAND EXPERIENCE

For four decades, the Grand Kopaonik Hotel has been persistent in never welcoming its guests in the same style, nor seeing them off with the same memories. Here, everything is subordinated to feeling good and enjoying every moment. Grand is a gathering place for experienced individuals who live consistently with the ideals that define modern luxury, and as such, is a proud bearer of the epithet of one of the most recognizable symbols of Kopaonik. In the year when it celebrates 40 years since its opening, the Grand Hotel Kopaonik will open its doors this winter in a completely new edition with new luxury facilities, providing an additional level of premium experience to its guests.





Tucked away in the beautiful surroundings of the National Park, in the most prestigious location on Kopaonik, it gives its guests an experience that is recounted for generations, with a special emphasis on now legendary - dedicated service. Skillfully combining the tradition of local hospitality with modern trends in tourism and hospitality, it boldly offers new, attractive trails from which the most beautiful personal expeditions are created.

#### A WORLD SUBORDINATED TO COMPLETE PLEASURE.

Inspired by the nature of Kopaonik and its rich essences that is hidden in the diverse plant world, the new spa concept exudes relaxation, beauty, peace and complete dedication to the care for the body and spirit. Signature spa rituals are signed by some of the most prestigious French spa brands, while for authentic luxury treatments, local natural raw materials and original products, created in a unique, limited series, will be used.

#### AROMATIC LABORATORY

Using a variety of plants and the most beautiful flowers that adorn the slopes of Kopaonik, guests will have the opportunity to learn the basics of aromatherapy. In order for the atmosphere to be exclusive, various notes of essential oils and body scrubs will be able to be adjusted to individual needs, thus creating a personal product.

For total pleasure, we offer swimming under the starry sky and enjoying the most beautiful outdoor pool overlooking the peaks of Kopaonik.

#### RESTAURANTS OF IRRESISTIBLE FLAVORS

When the tones of life are harmonized with excellent dishes made from the finest ingredients, an atmosphere that satisfies all the senses is created. A carefully formed selection of culinary specialties will make every bite perfect. The brand-new restaurant and bar concepts with daily surprises will make your vacation a special experience. Elegant, tasteful, and equally charming in order to make everyone smile and brighten the day, the Grand Salon is a legacy of style, grandiosity and perseverance, while the Bacco restaurant is a place worthy of connoisseurs and enjoyers of top gastronomic specialties, luxurious and unobtrusive.

A favorite corner for wine lovers is a private cellar with a top tier wine selection and maturation technology that gives certain labels added value after a while and is an indispensable part of an unforgettable fine dining experience. As a surprise of the season, the good old gastro bar Garden was kept, although with a new face and a top offer of local specialties packed in a new form. It will offer an unsurpassed evening program that brings a completely new experience to Kopaonik.

#### BETWEEN THE MOUNTAIN AND THE SKY

Completely indulge in the experience, feel the warmth of the mountain atmosphere and a touch of elegance that knows no time. Explore the charms of a unique mountain stay, tailored to the needs of experienced individuals living a life of style!

Ž I V O T N A V R H U

# DOBRO DOŠLI U NOVU ERU GRAND ISKUSTVA

Već četiri decenije hotel Grand Kopaonik je istrajan u tome da svoje goste nikada ne dočeka u istom izdanju, niti ih isprati sa istim uspomenama. Ovde je sve podređeno dobrom osećaju i svakodnevnom uživanju. Grand je mesto okupljanja iskusnih pojedinaca koji žive dosledno idealima koji definišu moderan luksuz, i kao takav, ponosni je nosilac epiteta jednog od najprepoznatljivijih simbola Kopaonika. U godini kada slavi 40 godina od otvaranja, hotel Grand Kopaonik će ove zime otvoriti svoja vrata u potpuno novom izdanju, sa novim luksuznim sadržajima pružajući dodatnu notu premium iskustva.



Ušuškan u prelepom okruženju Nacionalnog parka, na najprestižnijoj lokaciji na Kopaoniku, svojim gostima pruža iskustvo koje se generacijama prepričava uz legendarno posvećenu uslugu. Vešto kombinujući tradiciju lokalnog gostoprimstva sa savremenim trendovima turizma i ugostiteljstva, sa odvažnošću nudi nove, atraktivne staze od kojih nastaju najlepše lične ekspedicije.

#### SVET PODREĐEN POTPUNOM UŽIVANJU

Inspirisan prirodom Kopaonika i njegovim bogatim esencijama koji se kriju u raznovrsnom bilnjom svetu, novi spa koncept odiše relaksacijom, lepotom, mirom i potpunoj posvećenosti nezi tela i duha. Signature spa rituale potpisuju neki od najprestižnijih francuskih spa brendova, dok će se za autentične luksuzne tretmane koristiti lokalne prirodne sirovine i originalni proizvodi koji se za ove potrebe proizvode u limitiranim serijama.

#### AROMATIČNA LABORATORIJA

Služeći se raznovrsnim biljkama i najlepšim cvećem koje kralji obronke Kopaonika, gosti će imati priliku da nauče osnove aromaterapije. Kako bi ugođaj bio ekskluzivan, raznovrsne note esencijalnih ulja i pilinga za telo moći će da se usklade sa individualnim potrebama, kreirajući tako lični proizvod.

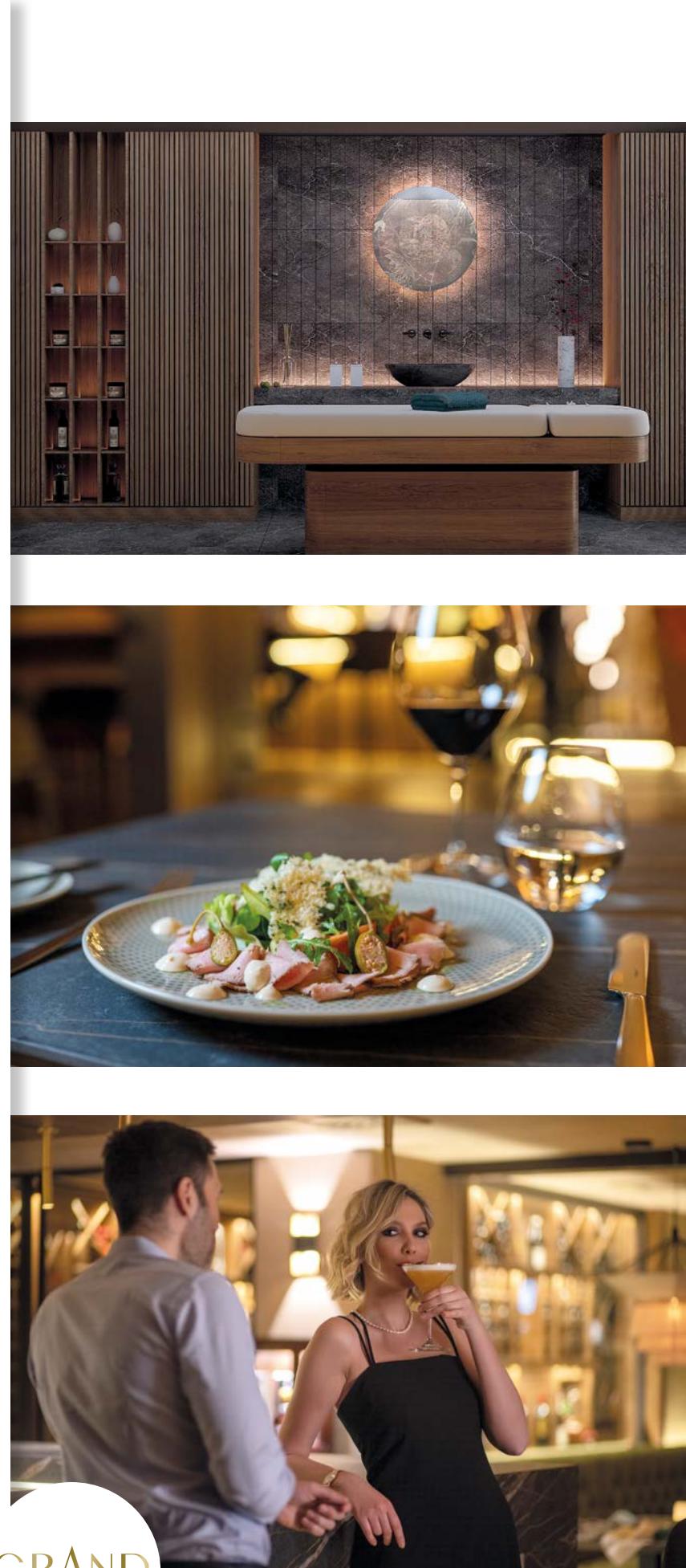
Za potpuni užitak nudi se plivanje pod zvezdanim nebom i uživanje u najlepšem bazenu na otvorenom sa pogledom na vrhove Kopaonika.

#### RESTORANI NEODOLJIVIH UKUSA

Kada se tonovi života usaglase sa izvrsnim jelima sačinjenim od najfinijih sastojaka, nastaje ugođaj koji zadovoljava sva čula. Pažljivo formirana selekcija kulinarskih specijaliteta učiniće da svaki zalogaj ima ukus savršenstva. Potpuno novi koncepti restorana i barova uz svakodnevna iznenađenja učiniće odmor posebnim iskustvom. Otmen i odmeren, a podjednako šarmantan da svakome izmami osmeh i ulepša dan, Grand Salon predstavlja nasleđe stil-a, grandioznosti i istražnosti, dok je restoran Bacco mesto dostoјno poznavalaca i uživalaca u vrhunskim gastronomskim specijalitetima, luksuznog i nenametljivog karaktera. Omiljeni kutak za ljubitelje vina je privatni podrum sa vrhunskom selekcijom i sa tehnologijom sazrevanja koja određenim etiketama daje dodatnu vrednost nakon izvesnog vremena i predstavlja neizostavan deo nezaboravnog fine dining iskustva. Kao iznenađenje sezone ostavljen je stari dobri gastro bar Garden koji je pored novog lica i vrhunske ponude domaćih specijaliteta upakovanih u novu formu, dobio i nenadmašan večernji program koji na Kopaonik donosi potpuno novo iskustvo.

#### IZMEĐU PLANINE I NEBA

U potpunosti se prepustite ugođaju, osetite toplinu planinske atmosfere i dodir elegancije koja ne poznaje vreme. Istražite čari jedinstvenog planinskog iskustva prilagođenog potrebama iskusnih pojedinaca koji žive život sa stilom!



GRAND  
KOPOONIK

M I H A J L O   K O S T I Ć - S O M M E L I E R

# A WONDERFUL, DEMANDING PROFESSION

An exceptional wine connoisseur, Dr. Slobodan Jović, said that sommeliers are professionals who, with their knowledge and love, contribute to a sophisticated wedding of wine and food. One of the well-known "licensed registrars for concluding a harmonious marriage" between food and wine is our interlocutor - Mihajlo Kostić.



He has been in love with wine and working with it - all his life. For Mihajlo Kostić, growing up in a large patriarchal family had a decisive influence. Watching his grandfather and father greet guests at their slava, toast them with brandy and offer the best house wine and dishes, and all with a smile, satisfied that family and friends have gathered, he wished to continue the tradition but, as he says, at a higher level.

### THE MASTER OF ATMOSPHERE

"I am a perfectionist by nature and thanks to that I have reached the top of this profession," says Kostic, adding that sommelier is the most complex profession in the hospitality industry, because it includes the widest range of knowledge and skills. "We are in charge of making a spectacle from every moment. This is the profession that requires the most from hospitality workers. That's why I tried to be as complete as possible from the very beginning. I am a certified barista, bartender and sommelier. I learned brandies and distillates from Branko Nešić, and everything about Cuban cigars was revealed to me by my greatest mentor Zdravko Brkić. In addition, I finished a small cooking school."

When he became a sommelier on the famous ship "Queen Mary 2", his career took a fast uphill route. In addition to exceptional professional experience, he had the opportunity to get to know the cultures of different nations, which further deepened his knowledge of human psychology.

### THE WAY TO THE WINE LIST

For many wine lovers, the real engima is how to make a wine list. We asked Mihajlo, and he says that it is a very serious job. "The most important thing is to have a certain style of wine for the gastronomic scene of the restaurant. The next important factor is the type of clientele for which the restaurant is intended. A good place will almost always have something for everyone, but it will focus on the style of food that is served. I don't think it's a mistake to have exclusively wines from one country, if the cuisine is focused on national dishes. The rule, however, is that wines best accompany the food from the country they come from. The style of the wine itself is formed in smaller regions in such a way that it follows the gastronomic offer of the destination", says Kostić and adds that he is extremely proud of our winemakers. "In recent years, an exceptional jump in quality has been noticed. Step by step, Serbia is getting closer to the goal - to enter the wine giants!"

"I think that countless gold medals at big wine competitions reflect that. It is a wonderful fact that we have returned to the production of our indigenous varieties and that today we have more than fifty wineries offering something local. Let's not forget that the orange style of wine has become very popular in our area, even the oldest style of sparkling wines Pet-Nat proved to be very good. However, it should be pointed out that Serbia has somehow always been a brandy country. The 500 years in which wine production was almost banned can still be felt. The positive side of that is that today we have the best brandies in the region." And when it comes to our brandies, Mihajlo singles out Dejan Stojanović, the owner and founder of Volos Nature, whose brandies and distillates are among the top in the world.

■ LJILJANA REBRONJA  
Photos: Arsenije Radenkovic



### DELICACIONS FROM DELICE

Today, Mihajlo Kostić works in a small family company Delice, whose owners are Marija and Francois Allain. In addition to top French wines, it also imports fine French delicacies, such as "foie gras". There are also famous cookies and cakes, Parisian chocolates and Armagnac, which is extremely rare in our area.



### INVESTING IN THE FUTURE

Due to the complexity of the profession, there are not many sommeliers and they are searched sought after like rare noble game, and so today mostly only selected luxury restaurants have sommeliers in their teams. Mihajlo says that the misconception is that a sommelier is a cost for a restaurant. On the contrary, it is a good investment in reputation and the future.

# DIVNA, ZAHTEVNA PROFESIJA

Vrsni poznavalac vina, dr Slobodan Jović, govorio je da su somelijeri profesionalci koji svojim znanjem i ljubavlju doprinose sofisticiranom venčavanju vina i hrane. Jedan od poznatih „licenciranih matičara za sklapanje skladnog braka“ između hrane i vina je naš sagovornik – Mihajlo Kostić.

Vinom se s ljubavlju bavi čitav život. Za Mihajla Kostića, odrastanje u velikoj patrijarhalnoj porodici, imalo je presudan uticaj. Gledajući dedu i oca kako dočekuju goste na slavi, nazdravljaju im rakijom i nude najbolje kućno vino i jela, a sve uz osmeh, zadovoljni što su se porodica i prijatelji okupili, poželeo je da nastavi tradiciju ali, kako kaže, na višem nivou.

## MAJSTORI ŠTIMUNGA

„Po prirodi sam perfekcionista i zahvaljujući tome dostigao sam sam vrh profesije,“ kaže Kostić, dodajući da somelijer predstavlja najkompleksniju profesiju u ugostiteljstvu, jer obuhvata najširi spektar znanja i veština. „Mi smo zaduženi da od svakog trenutka pravimo spektakl. Ovo je profesija koja iziskuje najviše od ugostitelja. Zato sam od početka nastojao da budem što kompletnejši. Sertifikovani sam barista, bartender i somelijer. Rakije i destilate sam učio od Branka Nešića, a sve o kubanskim cigarama otkrio mi je moj najveći mentor Zdravko Brkić. Uz to, završio sam i malu školu kuvanja.“ Kada je postao somelijer na čuvenom brodu „Queen Mary 2“, njegova karijera je naglo krenula uzlaznom linijom. Osim izuzetnog profesionalnog iskustva, imao je priliku da upozna kulture različitih naroda, što je dodatno produbilo njegovo poznavanje ljudske psihologije.

## PUT DO VINSKE KARTE

Za mnoge ljubitelje vina prava je engima kako se pravi vinska lista. Pitamo Mihajla, a on kaže da je to veoma ozbiljan posao. „Najbitnije je imati određeni stil vina za samu gastronomsku scenu restorana. Sledeći bitan faktor je tip klijentele kojoj je restoran namenjen. Dobar lokal će gotovo uvek imati za svakog po nešto, ali će se fokusirati na stil hrane koja se služi. Mislim da nije greška imati isključivo vina iz jedne zemlje, ako je kuhinja fokusirana na nacionalna jela. Pravilo je, ipak, da vina najbolje prate hranu odakle i dolaze. Stil samog vina je formiran u manjim regijama upravo tako da prati i gastronomsku ponudu destinacije,“ kaže Kostić i dodaje da je izuzetno ponosan na naše vinare. „Poslednjih godina je primetan izuzetan skok kvaliteta. Korak po korak, Srbija je sve bliža cilju – da uđe među vinske velikane!“

„Mislim da bezbroj zlatnih odličja na velikim vinskim takmičenjima to i oslikava. Divna je činjenica da smo se vratili proizvodnji naših autohtonih sorti i da danas imamo više od pedest vinarija koje nude nešto domaće. Ne zaboravimo da je orange stil vina postao vrlo popularan na našim prostorima, čak i najstariji stil penušavih vina Pet-Nat se veoma dobro pokazao. Međutim, treba istaći da je Srbija nekako oduvek bila rakijska zemlja. Ipak se oseti 500 godina u kojima je gotovo bila zabranjena proizvodnja vina. Sreća je u nesreći da danas imamo najbolje rakije u regionu.“ A kada je reč o našim rakijama, Mihajlo izdvaja Dejana Stojanovića, vlasnika i osnivača Volos Nature, čiji rakije i destilati ulaze u sam svetski vrh.

■ LJILJANA REBRONJA  
Fotografie: Arsenije Radenković

## DELICIJE IZ DELICEA

Mihajlo Kostić danas radi u maloj porodičnoj firmi Delice čiji su vlasnici Marija i Franoisa Allain. Pored vrhunskih francuskih vina uvoze i fine francuske delicije, poput „foie gras“. Tu su i čuveni medenjaci, pariske čokolade i armanjak koji je izuzetno redak na našim prostorima.



## ULAGANJE U BUDUĆNOST

Iako zbog kompleksnosti zvanja, somelijera nema mnogo i za njima se traga kao za retkom plemenitom divljači, danas uglavnom samo odabrani luksuzni restorani imaju u svom timu i somelijere. Mihajlo kaže da je zabluda da je somelijer trošak za restoran. Naprotiv, to je dobro ulaganje u renome i u budućnost.

# VINOGRADARSKI REGIONI I REJONI SRBIJE

## WINEGROWING REGIONS AND AREAS IN SERBIA



1. Vinogradarski region Centralna Srbija
  - 1.1. Rejon Pocerina-Valjevo
  - 1.2. Rejon Negotinska Krajina
  - 1.3. Rejon Knjaževac
  - 1.4. Rejon Mlava
  - 1.5. Rejon Toplica
  - 1.6. Rejon Niš
  - 1.7. Rejon Nišava
  - 1.8. Rejon Leskovac
  - 1.9. Rejon Vranje
  - 1.10. Rejon Čačak-Kraljevo
  - 1.11. Rejon Tri Morave
  - 1.12. Rejon Beograd
  - 1.13. Rejon Šumadija
2. Vinogradarski region Vojvodina
  - 2.1. Rejon Srem
  - 2.2. Rejon Subotica
  - 2.3. Rejon Telečka
  - 2.4. Rejon Tisa
  - 2.5. Rejon Banat
  - 2.6. Rejon Južni Banat
  - 2.7. Rejon Bačka
3. Vinogradarski region Kosovo i Metohija
  - 3.1. Rejon Severna Metohija
  - 3.2. Rejon Južna Metohija

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