WINE ROUTES OF VOJVODINA

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Tourism Organization of Vojvodina
Serbia
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SREM
VINTNERS – WINERIES

Acumincum – Ačanski – Antonijević – Bajilo – Belo Brdo – Burčel Todorov
Mačak – Milanović – Molovin – Mrđanin – Patrijaršija – Petkovića – Probus
Salaxia – Stakić – Stojković – Šapat – Šijački – Urošević – Veritas
Vinat – Vinum – Živanović
Wine Cellar
21312 Banoštor; Svetozara Markovića 96a
Tel: +381 879 201, 064 278 01 18, 064 973 93 77
podrumacanski@gmail.com

Wine tasting, sales, camp for cyclists. Working hours for visitors: subject to agreement, please call to arrange your visit.
Capacity: between 30 and 50
Size of vineyard: 6 hectares
Capacity of winery: 50,000 litres

Our journey starts in Banoštor, described by a bishop from Pecs, Anton Vrančić, in the 16th century as “an important settlement and a fortress, which beautifully lies above the Danube”. This wonderful village embraced by Fruška gora and the Danube is still a fortress, but not for wars, but vine-growing and winemaking.

A raft used to cross the Danube from Bačka even during the Roman Empire rule and it is still the only connection with the other side of the majestic Danube.
The route continued towards Sirmium, where Emperor Marcus Aurelius Probus, a Srem native, in 280 A.D ordered that grapevine be planted on the slopes of Fruška gora, in the vicinity of the capital of the province. The routes exist even today, but they mostly lead to Banoštor and are widely known as wine routes. The signposts lead to the gates of the best cellars in Banoštor, full of wine and warm-hearted welcome. When you reach the village, coming from Novi Sad, the first cellar you reach is the one owned by Jovan Aćanski.

House wine: Muscat Ottonel
Muscat Ottonel and yellow Muscat are the varieties used for white wines. The cellars in the region of Vršac vineyards and those in Banoštor are said to hold the best wines of this type in Vojvodina. It boasts splendid muscat aromas, with traces of flowers (acacia, linden, lime, carnation), fruit and spices (aniseed). With its gentleness and softness, nice balance between residual sugar and mild acid, this semi-dry wine and its seductiveness are ideal as an aperitif, or, even better, after a meal, when sweet delicacies, just a bit sweeter than the wine, find their way to the table.

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Aćanski
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Some eight kilometres from the Petrovaradin Fortress, on the right bank of the Danube, at the start of the road that leads to Ledinci, behind the first gate on the left is a family house and the Antonijević Winery, owned by father Todor and son Jovan. Just like the other parts of Europe intersected by the 45th parallel, Ledinci has been home to vineyards for millennia. The Antonijević family are no exception, since the vine has been a holy plant for them for several generations now. Each house had its own vineyard and wine cellar. Vine used to cover as much as 350 hectares of slopes of this blessed mountain. Even in the most difficult times, the Antonijević family remained loyal to the vine, particularly to Red Slankamenka, which used to be the most popular and undisputed leader among the varieties in Srem some time ago. When foreign and modern varieties started becoming more popular due to easier cultivation, our traditional varieties quickly succumbed to the pressure and became obliterated from the slopes of Fruška gora. Still, the Antonijević family remained loyal. Father Todor is only too happy to hear from his son Todor that, even though many experts see no future for the variety, it still occupies the slopes in the region of Ledinci.

The variety born over a quarter of a century ago has only recently become widely recognised and popular. It was created by prof. Sima Lazić, PhD, by crossing Kevendika, the queen of sand in the north of Bačka, and Chardonnay, the leading white wine variety in the world. In the variety of Predrag Bajilo's family, it still occupies the slopes in the region of Ledinci. The Bajilo family are at the forefront of many aspects of this development. They have 14 hectares of young vineyards bearing fruit and seven more are being planted. Apart from the vineyards, they also grow fruit on 12 hectares. The travellers arriving to this town need to make some difficult decisions. There are so many attractive cellars, that they are bound to regret missing out on some. The "Bajilo" Cellar in Patrijarha Rajačića Street, open throughout the year between 9 AM and 7PM. Not a single day goes by without individuals and groups of wine lovers from Serbia and abroad arriving to experience the welcome of Predrag Bajilo's family. The winemaking and vine-growing have developed so much in this capital of Serbian wines over the past several years that a new slogan for tourists should say: "Traveller, if you do not appreciate wine, the gates of our town are closed for you". The current development rate is unrivalled by any in the town's history. The Bajilo family are at the forefront of many aspects of this development. They have 14 hectares of young vineyards bearing fruit and seven more are being planted. Apart from the vineyards, they also grow fruit on 12 hectares. The travellers arriving to this town need to make some difficult decisions. There are so many attractive cellars, that they are bound to regret missing out on some. The "Bajilo" Cellar must not be missed, and all true appreciators of the oldest drink for people flow into it. One of the reasons is its strategic position, which makes it hard to miss. It is one of several hundreds of underground tunnels, with only two or three being currently in function. Others have been abandoned and forgotten. Predrag Bajilo rented it for a period of 60 years and restored under the supervision of the Provincial Institute for the Protection of Cultural Monuments.

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**Belo Brdo**
(White Hill)

Winery
21311 Čerević, Sremska bb
Tel: +381 21 2977 232, +381 63 507 555
zeremski.wine@eunet.rs

Contact for wine tasting: +381 63 507 555.
Time subject to agreement, up to 30 guests.

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**Aleksandar Zeremski**'s winery was named after a hill on the northern slope of Fruška gora, which gently descends towards the Danube, near Čerević. In 2007, there, on the long-sought-for and carefully selected location, Aleksandar Zeremski, with a little help from experts, planted nine varieties of vine – three white and six black – on 15 hectares. His wish is to produce wines of unique beauty, different from other wines, specific and recognisable. With that aim in mind, he has built a new winery and bought the necessary equipment. All this brought instant success, since the wines produced by Belo Brdo are now widely recognised even on the domestic market, not so famous for being picky about wine. The wines stood out with their character, fullness, aromas, freshness, or in a word – uniqueness. The vineyards are located at the foot of the Fruška gora mountain.

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**Belo Brdo**

**WINE LIST**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>Flattering recognition</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>To be consumed quickly</td>
</tr>
<tr>
<td>Chardonnay Barrique</td>
<td>Serious option</td>
</tr>
<tr>
<td>Merlot</td>
<td>Extraordinary style</td>
</tr>
<tr>
<td>Alma Mons</td>
<td>Provides longevity</td>
</tr>
</tbody>
</table>

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**House wine: ALMA MONS**

The word of a beautiful red wine with violet sparkling reflection and over 14% of alcohol, which does not resemble any domestic wine quickly reached most wine lovers and connoisseurs in Belgrade, Novi Sad and other places in Serbia. It is produced by blending five black French grape varieties, including two that had never been planted on the slopes of Fruška gora. It is oaked for a year in barriques made of Hungarian oak produced by the “Trust” company. During this process, the wine does not succumb to the oak, but merely receives the gift of elegance. Each variety brings its best quality into the blend. The wine shall continue to improve its quality for a long time.

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**Burčel Todorov**

Winery
21132 Petrovaradin, Tunislava Paunovića 6
Tel: +381 (0)63 8308 700. +381 (0)21 6431 640
todorovm@neobee.net

This new, small, but authentic wine tasting room for 12 people offers wines complemented with the finest, carefully selected delicacies, bursting with the spirit and tradition of Vojvodina: homemade rolled cheese, rolls, pork with melons, slices of ham sprinkled with redcurrant or something completely different, original and memorable.

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**The “Burčel Todorov” Winery** is the only winery in Petrovaradin, located not more than three kilometres from the Novi Sad city centre. The vicinity of the city has turned out to be an advantage. This feature used to be fatal to many winemaking businesses. This city with its developed industry used to offer better paid and easier jobs than the one of vine-growing. Hence, the people from the “Burčel Todorov” Winery rightfully point out that the dedication to work and development through learning, which comes with time, are their only formula for success. Several generations have built the winery’s reputation by being loyal to tradition. Their two most renowned wines are the old clone Italian Riesling and Bermet, produced by adhering to grandpa Žanika’s recipe, which is more than a century old.

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**House wine: Italian Riesling**

Palatable, with almost always 13 percent of alcohol content, which depends on the year. Still, its bouquet is what is memorable. The wine boasts a flowery-citrus and likable aroma, accompanied by mild tannin bitterness. That is because the wine is made from the grapes from a family vineyard, which is fifty years old. This Italian Riesling boasts that old, unique clone, which yields small, packed, cone-shaped clusters, offering concentrated aroma, unlike many other clones of the same variety, which ripen later, but are bigger and yield more fruit.

---

**Burčel Todorov**

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<tr>
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<tbody>
<tr>
<td>Italian Riesling</td>
<td>Bouquet to remember</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Powerful and aromatic</td>
</tr>
<tr>
<td>Blaufränkisch/Cabernet</td>
<td>Blaufränkisch domination</td>
</tr>
<tr>
<td>Bermet, white and red</td>
<td>Experience gained over a long time</td>
</tr>
</tbody>
</table>

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Winery
22409 Mala Remeta, Ekonomija „Salaš"
Tel: +381 22 468 580, +381 63 575 162
zlatko@vinarijadeuric.com

Tour of the winery and vineyard,
tour of the winery and vineyard with wine tasting,
wine and food matching in a restaurant for up to 30 guests,
organisation of seminars and meetings, presentations and promotions (a hall with 50 seats).
Visits must be arranged in advance.
Phone: +381 63 575 162,
contact person: Zlatko Živanić.

Deurić
22409 Mala Remeta, Ekonomija „Salaš"
Tel: +381 22 468 580, +381 63 575 162
zlatko@vinarijadeuric.com

Talas White 2014:
Dry wine. A blend – 90 percent Chardonnay and 10 percent Traminer. Its yellow colour is more prominent than in other white wines. One can scent the freshness dominated by the aromas of peach and apple. The freshness is also detected in its taste, accompanied by mild citrus notes. The aftertaste is delicate and long.

Talas Red 2014:
A blend – 90 percent Pinot Noir and 10 percent Merlot. The wine contains no residual sugar (dry), it is of purple red colour and medium intensity. The dominant scents are those of cherries, raspberries and red forest fruit. Merlot provides fruitiness, opulence and softness. Complementary acids, accompanied by fruit aromas, blend into a nice, pleasant and long aftertaste.

Došen
Winery
21205 Sremski Karlovci
10 Karlovačkih daka
Tel: +381 (0)21 881 974; 349 40 11
Mob: +381 (0)64 422 20 72

Došen Winery is located in the Karlovačkih daka Street, across the famous Grammar School of Karlovci. The owners of the winery are Dubravka and Dragan Došen. They both come from families boasting long traditions in wine-growing. The two of them are not wine-growers by occupation, but they have been entangled in grapevine and wine all their lives. The interior design of the winery and its facilities testify of this. The Došen family have found their place in wine tourism, in the job they do with satisfaction, in a way that cannot be taught. Their address is considered the cosiest nook in the town.

The owners of apple orchards covering over one hundred hectares in Malà Remeta, Miloš and his son Mitar Deurić, could not resist the sunny southern slopes of Fruska gora, which “begged” them to plant grapevine there. Alongside over one hundred hectares of apple orchards, which has put our fruit growing industry on the map of Europe, they also planted 14 hectares of the most renowned international varieties of vine. In the meantime, in the vicinity of big fruit cold-storage, they have built a modern, architecturally attractive winery and “moved in” all the equipment for grape processing, opting only for what is currently the cutting-edge technology in the world, i.e. “Rolls Royce” in winemaking. “We have to be the best,” says Mitar. “This God-given terrain, where fruit was picked for the most renowned wines, deserves nothing less.” More than 90 percent of our apples is of extra quality, recognised around the world, which is why we cannot allow any mistake with our wine.” Their actions support their words, which is confirmed by the fact that a team of renowned oenologists from France have been commissioned to help with the wine production.

WINE LIST

Italian Riesling: Bitterness as a virtue
Chardonnay: Apples and honey
Roze: Child of mighty foreigners
Merlot: Softness and aroma
Bermet: white, rose and red: Sought-after wine

House wine: Merlot
This wine comes from a vineyard planted back in 1975. It was the first Merlot in this part of Fruska gora, planted at the time when white varieties dominated this holy mountain. The Došen family opted for the high-quality black French variety Merlot. They had been persuaded by Draganić’s uncle Sima Lazbić, PhD, renowned wine selector from the Institute of Karlovci, whose initials gave name to Sila, possibly the most popular white variety at the moment, which he created. Both Sila and Merlot take a central position on our tables.
**Dulka Winery**

21205 Sremski Karlovci; Karlovačkog mira 18
Tel: +381 (0)21 571 711
Mob: +381 (0)63 882 6675

Contact persons for visits:
Jelena Hadžić, Tel: (+381 21) 571 711 and Jasmina Dragojlović Dulka, Mob: +381 63 882 66 75.

The reconstructed old winery, which used to belong to German wine-growers, can now accommodate up to one hundred tourists attending wine tasting sessions, arranged in advance. There is also an option to visit the vineyards in Matej, by the Danube.

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**Kiš Winery**

21205 Sremski Karlovci; Karlovačkog mira 46
Tel: +381 (0)21 882 880
Mob: +381 (0)62 461 046
info@vinarijakis.com

The most renowned winery in Sremski Karlovci offers tours of old and new cellars. Wine tasting sessions are organised for groups of up to 55 people in the old one, while the new one is situated in a vineyard, three kilometres away, at one of the most beautiful locations for wine growing – Matej. The working hours are between 9AM and 8PM and visits have to be arranged in advance. The winery boasts 11.5 hectares of vineyards, while the capacity of the cellars is 120,000 litres of wine.

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All families that have been living in Sremski Karlovci for a long time have a nickname (“Spitzname”). The Dragojlović family is also known as the Dulka family, which is how the winery got its name. It is now owned by the fifth generation of the same family that established it in 1920. The Dulka family today boast 10 hectares of vineyards with leading international varieties, the most up-to-date mechanisation and equipment for grape processing and wine storing. The vineyards are on the south slopes of hillocks, absorbing sunshine throughout the day. Good exposition provides grapes of the highest quality. Both the grapes and wine are produced with minimal use of pesticides and oenological agents.

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House wine: Chardonnay
The wine targets those more versed in the drink of Bacchus. Its yellow-greenish colour is accompanied by specific Chardonnay aroma and delicate taste. True connoisseurs immediately classify it as high-quality daytime wine. The taste is fresh and quite youthful, but its performance in a glass is powerful, as evidenced by thick drops gently running down the glass bowl. Despite this analysis, spurred by around 13 percent of alcohol content, the wine leaves a taste of lightness and purity. One sip leads to another.

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<tr>
<td>Chardonnay</td>
</tr>
<tr>
<td>Ladies’ Rose</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
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<tr>
<td>Merlot</td>
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<tr>
<td>Bernet</td>
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<tr>
<td>Ausbruch</td>
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</table>

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The tradition of wine growing has been uninterrupted since 1830. After Slavko Kiš passed away last year, his grandson Peđa Crnković continued to look after the vineyards and wine. Slavko, the legendary vine grower, after whom last decades of the development of contemporary grape and wine production could be called “the Kišisation”, was fortunate enough to pass on the secrets of vine growing to his grandchildren Tamara and Predrag in the last years of his life. He taught them to remain loyal to traditional, autochthonous varieties typical of the Srem region, but also to renowned international varieties for which the slopes of Fruška gora are the Promised Land. He led by example and demonstrated that we should follow new trends in science and practice and accept novelties for as long as we live. “We are always lacking knowledge,” he would say in every conversation about the most beautiful plant in the world – the vine.

---

**Kiš Winery**

21205 Sremski Karlovci; Karlovačkog mira 46
Tel: +381 (0)21 882 880
Mob: +381 (0)62 461 046
info@vinarijakis.com

The most renowned winery in Sremski Karlovci offers tours of old and new cellars. Wine tasting sessions are organised for groups of up to 55 people in the old one, while the new one is situated in a vineyard, three kilometres away, at one of the most beautiful locations for wine growing – Matej. The working hours are between 9AM and 8PM and visits have to be arranged in advance. The winery boasts 11.5 hectares of vineyards, while the capacity of the cellars is 120,000 litres of wine.

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House wine: Misterija (“Mystery”)
The fantasy-inspired name of the wine though there is nothing mystical behind it – even those new to the world of wines easily recognise that what this wine cloaks is full-bodied Rheine Riesling, which is on a par with the best wines from the valley of the river, whose name defines this variety. Everything about it is typical of this variety, easily recognisable and memorable. The colour is yellow-green; aroma is lavish, as it should be, while the taste is full, provocative and seductive. The most difficult decision is which one to choose: the semi-dry one with residual sugar or the dry one without it. Both are on offer.

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**WINE LIST**

<table>
<thead>
<tr>
<th>House wine: Misterija (“Mystery”)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Misterija (Mystery)</td>
</tr>
<tr>
<td>Grašac White</td>
</tr>
<tr>
<td>Chardonnay</td>
</tr>
<tr>
<td>Rose</td>
</tr>
<tr>
<td>Portugieser</td>
</tr>
<tr>
<td>Merlot</td>
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<tr>
<td>Bernet</td>
</tr>
<tr>
<td>Bernet white</td>
</tr>
</tbody>
</table>

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MK Kosović
21215 Sremski Karlovci; Karlovačkog mira 42
Tel: +381 (0)21 882-842
Mob: +381 (0)64 20 98 668
info@vinarijakosovic.com

Wine tasting, with or without food
Capacity: up to 50 guests
Contact person: Bojan Kosović,
Mob: +382 64 3096 218
Working hours: subject to agreement
Wine and brandy sale.

The Kosović family, refugees from Osijek, founded their winery in 1995 in Sremski Karlovci. In the Karlovačkog mira Street, in the vicinity of the Peace Chapel, erected long ago and recently completely renovated, one of the landmarks of this renowned tourist destination. It was there that in 1699 a peace treaty was negotiated between Austria, Poland, Russia and Venice on one side and the Ottoman Empire on the other. An increasing number of tourists finish their visit to the famous chapel with a glass of renowned wines from Sremski Karlovci. Milan Kosović's family cannot complain about the position of their eight hectares of vineyard, gracing the most beautiful parts of the area – Lipovac and Matej. The vineyards expand every spring by one hectare. The cellar where the grapes are processed is a modernised underground tunnel under the hill called Kalvarija.

WINE LIST

<table>
<thead>
<tr>
<th>WINE LIST</th>
</tr>
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<tbody>
<tr>
<td>Italian Riesling</td>
</tr>
<tr>
<td>Chardonnay</td>
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<tr>
<td>Sauvignon Blanc</td>
</tr>
<tr>
<td>Župljanka</td>
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<tr>
<td>Merlot</td>
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<tr>
<td>Cabernet Sauvignon</td>
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<tr>
<td>Bermet</td>
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<tr>
<td>Bermet White</td>
</tr>
</tbody>
</table>

Kovačević Winery
22406 Irig; Đoke Šundukovića 85
Tel: +381 (0)22 461 192
Fax: +381 (0)22 462 472
mail: office@vinarijakovačević.com

Before they taste the wine, the visitors are shown how wine is made, from grape harvesting to bottling. After that, they are taken to the winery’s restaurant, five kilometres away, the Kovačević Wine House. This elite facility organises wine tasting sessions for groups of up to 70 people on workdays.

The Kovačević Winery is a family winery in Irig. It is a representative of the new wave of Serbian wine-making and one of the leading wineries. The long family tradition was taken over in 2002 by the leader of the third generation of winemakers, Miroslav Kovačević. In a very short time he managed to create a new, modern winery and lead it into the 21st century, relying on the experience of his predecessors, as well as on modern and innovative technologies, thus laying the foundations for the wines of the fourth generation of the Kovačević family.

WINE LIST

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<tr>
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<tr>
<td>Chardonnay</td>
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<tr>
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<tr>
<td>Cuvee Piqant</td>
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<tr>
<td>Orphelin white</td>
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<tr>
<td>Rose Orphelin</td>
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<tr>
<td>Rosetto</td>
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<tr>
<td>Aurelius</td>
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<tr>
<td>Orphelin red</td>
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<tr>
<td>Sparkling white wine</td>
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<tr>
<td>Bermet white and red</td>
</tr>
</tbody>
</table>

At weekends no more than ten guests can be accommodated. Visits must be arranged in advance and the contact person is Dejan Krisić (phone: +381 22 463 137).

House wine: Chardonnay
The most popular wine from this winery. Moderns, elegant and fruity, full-bodied, with a characteristic style that is different from other very good Chardonnays produced by our winemakers. This style has been widely accepted and is used as a yardstick among domestic lovers of this variety, the most widely spread in the world. It is this uniqueness that has led to the unprecedented popularity of this wine, which has been present for quite a while.

Winery
22406 Irig; Đoke Šundukovića 85
Tel: +381 (0)22 461 192
Fax: +381 (0)22 462 472
mail: office@vinarijakovačević.com

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The Kurilić Winery, more famous as Gaston Wine, has been attracting those keen on wine, brandy, food, physical activities and socialising. Milan Kurilić is not only a vintner, but also a proud owner of a distillery, a restaurant, a resort and a farmhouse with herds of Alpine goats and Mangalitsa pigs, used to produce famous cheese, bacon, kulen (spicy sausages) and other products. All this should be seen, tasted and experienced, which is why it is best to call him and book a tailor-made programme of your visit.

The winery and distillery were established in 2005. Wine and brandies are made from grapes harvested on 4.5 hectares on the banks of the Danube. In the adapted attic of the grand building there is a hall from which there is a beautiful view of the Danube, also available from the terrace on the ground floor. There is also a fish pond nearby and visitors are invited to test their fishing skills there. After all this, those who wish to relax or meditate can use several rooms available. It goes without saying that throughout your stay you are treated to wine and rustic delicacies. The 40-km-long road from Novi Sad to Neštin is pleasant and takes you through picturesque villages by the riverbank.

The doors of the grand family home of Jovan Kuzmanović in Čerević are open at weekends, while availability during weekdays is subject to agreement. All you need to do is give him a call on +381 64 287 3117. The room for wine tasting can accommodate up to 30 people, who can complement their wine tasting experience with a meal. If you wish to listen to a tamburitza band, you need to arrange at least one week before.

Jovan Kuzmanović has a bachelor’s degree in wine-growing and winemaking and he is a renowned fruit and grape grower and winemaker. He is best known for the wine made from the first Yugoslav variety – Neoplanta, created at the Institute of Sremski Karlovci in 1970. He planted it in 1980 and has been the owner of the biggest vineyard with this variety in our country, covering around two hectares. Depending on the quality of vintage, he has experimented with all categories and styles, from dry to dessert wines. Apart from Neoplanta, he also grows Chardonnay, Black Muscat, Blaufränkisch and Probus. His Kozmovica (brandy) made from Neoplanta is also famous. When it first appeared at the Novi Sad Fair Quality Appraisal, it was proclaimed the Champion for that year.
Tomcat’s
Wine Cellar
Zanatski centar bb, Irig
Tel: +381 (0)22 462 492; (0)21 621 66 11
kontakt osoba Pavle Radanović mob: 063/492-904
mail: office@vinskiputevi.com
At the Tomcat’s you can:
taste wines, with or without delicacies from Srem, have lunch or dinner, celebrate with Tamburitza players, tour the winery with a guide, tour the vineyards when the weather conditions allow it, park your car or even a bus, use free WiFi to share your impressions.

Winery
The Milanović winery is the only place in the world where you can sample all the wines made of newly created varieties at the Institute of Fruit-growing and Viticulture in Sremski Karlovci: Neoplanta, Sila, Probus and Italian Riesling clone SR-54. They are accompanied by Blaufränkisch, a central-European variety which has become quite popular locally.

On the most beautiful slopes of Fruska gora in the region of Irig, some 280 – 320 meters above the sea level, there are vineyards scattered over thirty-odd hectares belonging to Sava Jojić Mačak (“Tomcat”). The winery is located in Irig, while the wine house within it was designed by Jojić to reflect the local style, thus creating a space for true wine feasts. True feasts in Srem are those where people drink slowly and measure the amount in hours instead of litres. The famous Mačak is one of rare vintners in our country not satisfied with our market, no matter how thirsty it is. He set off bravely, as people from Srem do, to travel the world with his wine and he has gone as far as America. It is with the vine that he planted for sentimental reasons and his memories of childhood that he achieved his greatest oenological success. It is Portugieser, a nearly forgotten variety, which was once grown across vast areas.

House wine: Portugieser
Harvested in late August, but not later than early September. The wine is bottled after two months and drunk in November. Our ancestors called it the “Wedding Wine”, since it was ready for joyful and festive weddings in autumn. This was Mačak’s response to French Beaujolais Nouveau, the most wanted young wine in the world. “Thanks, but we have our own!” is now the answer from the people from Srem. Mačak’s “Wedding Wine” is full of freshness, aromas and fruitiness. It is delicate and intriguing. Jovial as youth should be.

WINE LIST
- Incognito: Pure Rheine Riesling
- Sauvignon blanc: Schooled in acacia barrels
- Chardonnay: Semi-dry, serious and complex
- Traminer: A trump in wine tourism
- Fajla, rose: Free run wine, blend of Pinot and Portugieser
- Portugieser: Our oenological triumph
- Pinot noir: Wine of great expectations
- Merlot: Gentle body and structure
- Camerlot: Wine with a spine
- Bermet: Wormwood and tropical fruit aromas
Molovin Winery
22240 Šid; Zlatka Šnajdera 2
Tel: +381 (0)22 715 227
vinarijamolovin@gmail.com

Every workday between 8AM and 4PM at the Molovin cellar in Šid, you can taste the wines produced at this large winery, whose capacity is 150,000 litres of wine from Srem. The pleasantly decorated interior can accommodate up to 20 wine lovers. Visits should be arranged in advance, by calling +381 63 574 729.

Mrđanin Winery
21250 Sremski Karlovci; Jovana Grosa 16
Tel: +381 (0)21 881 410, (0)63 521 274
vinarijamrdjanin@gmail.com

The name of Jefta Mrđanin’s family has only recently been added to the list of winemakers in Srem, when red wines became trendy both throughout the world and in our country. Until then the family had only been known as producers of high-quality apples. Their fame as winemakers came instantly, overnight. Searching for red wines and following the recommendations of the greatest authorities in the world of medicine, who attributed miraculous healing properties to this type of wine, the people from Sremski Karlovci were surprised to learn that black grapes of highest quality were growing in their immediate vicinity. The wines such as famous French varieties – Cabernet Sauvignon, Merlot, Cabernet Franc, as well as the local variety Probus refuted the claims that Fruška gora was not suitable for the production of red wines. Mrđanin’s vineyards are located in the area of Čerat, just above Sremski Karlovci, covering six hectares at the altitude of 250 metres. The cellar that can hold up to 50,000 litres is located in the town centre.

Wine tasting room for up to 30 visitors. Visits should be arranged in advance by calling +381 21 881 410.

The Molovin Winery in Šid is close to a regional road which connects the Belgrade-Zagreb motorway with Šid and the Croatian border. The vineyards are located in the village of Molovin, 14 kilometres away, covering 60 hectares of southern slopes of Fruška gora, at the altitude of 220 meters. The cellar has two levels: fermentation takes place at the upper one, while the lower level is reserved for wine storing and aging. The assortment has been carefully and professionally selected, based on the experience of vine-growers in this part of Srem.

WINE LIST

<table>
<thead>
<tr>
<th>House wine: Inat (“Spite”)</th>
</tr>
</thead>
<tbody>
<tr>
<td>This name hides Rheine Riesling and hints at the mentality of people from Srem who made it. The market is saturated with Chardonnay and Italian Riesling, which is why people from Šid decided, out of spite, to produce Riesling, which is also going through a renaissance throughout the world. Their decision has confirmed that we too have areas where one of the best three varieties of white grape can prove its worth.</td>
</tr>
</tbody>
</table>

Italian Riesling | The original beauty of the variety |
Chardonnay | Fresh fruity aroma |
Rose | Partner of light meals |
Cabernet Sauvignon | Justified reputation |
Cabernet Franc | Brainchild of an expert oenologist |
Merlot | Softness of Merlot |
Probus | Our pride and joy |

House wine: Merlot
It boasts a high alcohol content, but is enjoyed and remembered for its elegance, rather than strength. The colour is dark red, with violet sparkling reflections. The plethora of ripe fruit and spice aromas are accompanied by mystic notes, which could be attributed to the gifts of Fruška gora. The minty freshness and almost idyllic balance of all ingredients, without any prevailing element, provides true softness of a Merlot. Everything about it is easily understood and noticed.
The Patriarchy Cellar does not only supply churches with its wines, but it also offers them to the increasing number of tourists visiting Sremski Karlovci. This temple of wine was added to the tourist offer of Srem last year, having undergone the long-awaited reconstruction, with all its splendour. Located next to the Orthodox Cathedral Church, it boasts a hall for wine tasting sessions, which can accommodate up to 20 guests every day between 8AM and 4PM. It has been noticed that there is no difference between believers and non-believers – they all drink wine merrily and religiously! The manager of the Patriarchy Cellar and vineyards, Lazar Marinković, says it is best to arrange the visit one day in advance by calling +381 21 883 006.

The Church owns 6.5 hectares of vineyards on the gentle slopes of Fruška gora. The plan is to add 1.5 hectare this spring and next year, respectively. The existing varieties will be planted even more, but new promising ones are also being introduced, thus increasing the range of wines on offer. The cellar can hold up to 60,000 litres and it is being modernised by purchase and introduction of the state-of-the-art equipment. An experienced oenologist Jovan Popov is in charge of production. Greater marketing campaigns and sales networking will have to wait a bit longer, says manager Marinković. We need to wait for young vineyards and those yet to be planted to start bearing fruit.

The only monastery on the Fruška gora mountain which has its own vineyard and wine. Abbess Antonina does not hide her joy because nothing but praise is coming from all parts of the country for the monastery’s renovation and wine. “Sveta Petka” is the only one where this tradition was renewed and today it produces wine for their own needs and for general sale. Being in charge of reconstruction and renewal of the dilapidated and forlorn monastery, for years without nuns, abbess Antonina started the reconstruction works, step by step, ten years ago. At the same time, spiritual renewal was also taking place and the monastery today boasts ten nuns. Six-seven hectares of fertile land, which has been returned to the monastery, yields crop plants and vegetables, as well as 6,000 vines of Cabernet Sauvignon and Merlot. The nuns care for both the vineyard and the cellar. The wine is bottled and labelled and offered for sale at the monastery’s shop. Mother Marina is the expert in charge of wine making.

**WINE LIST**

- Patriarchy white Župljanka and Graševina
- Rose Aroma of Muscat
- Patriarchy red Merlot and Pinot
- Merlot Looking for new vineyards
- Sacramental wine Celebration of the Eucharist
- Bermet, white and red Textbook examples

**House wine: Fresca (“Fresco”)**

This blend of two Bordeaux varieties is different from those in France, since it does not include any chemical, either in the vineyard or the cellar. Hence, it can be said that the Fresco speaks the language of the area it comes from. It contains no trace of “make-up”, so typical of contemporary wines. That is why this wine is slightly bitter, tasting of ripe grapes. The alcohol content is 12.5.

**House wine: Sacramental Wine**

Wine used in Eucharistic ceremonies, but also available to the general public. It prides itself on a beautiful ruby colour and is feisty, kind and gentle. It is produced from Gamay planted on the blessed slopes, for the Church’s needs. By adding fine wine distillate, the wine’s alcohol content reaches 17, which extends its shelf life, while the sweetness is provided by thickened juice of pressed grapes. This is why this wine is also suitable for younger people. Unlike Bermet, which it resembles, this wine contains only grape products.

The several centuries long tradition of grape growing and winemaking at the Fruška gora monasteries was interrupted during the World War II. “Sveta Petka” is the only one where this tradition was renewed and today it produces wine for their own needs and for general sale. Being in charge of reconstruction and renewal of the dilapidated and forlorn monastery, for years without nuns, abbess Antonina started the reconstruction works, step by step, ten years ago. At the same time, spiritual renewal was also taking place and the monastery today boasts ten nuns. Six-seven hectares of fertile land, which has been returned to the monastery, yields crop plants and vegetables, as well as 6,000 vines of Cabernet Sauvignon and Merlot. The nuns care for both the vineyard and the cellar. The wine is bottled and labelled and offered for sale at the monastery’s shop. Mother Marina is the expert in charge of wine making.
Probus
Winery
21205 Sremski Karlovci; Karlovačkog mira 30
Tel: +381 (0)21 881 553
Mob: +381 (0)63 80 79 098

Probus is a small family-run cellar, registered a few years ago. However, it was built on the foundations of a long family tradition of vine-growing and winemaking. The owners are Vera Svinjarević Mecing and her husband Matija Mecing. Vera’s father, Đura Svinjarević, had personally taken care of his vineyard until he passed away recently in his nineties. Needless to say, he was a legendary vine-grower in Sremski Karlovci. His daughter and her husband Matija decided to use this long tradition and complement it by applying the latest achievements in production.

WINE LIST

<table>
<thead>
<tr>
<th>House wine: Aurora</th>
<th>Old fame</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Riesling</td>
<td>New achievements of the variety</td>
</tr>
<tr>
<td>Rheine Riesling</td>
<td>Ripe peach tones</td>
</tr>
<tr>
<td>Pinot Blanc</td>
<td>Taste of bread</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Fresh, natural taste</td>
</tr>
<tr>
<td>Grey Pinot</td>
<td>Fruity and floral aromas</td>
</tr>
<tr>
<td>Traminer</td>
<td>Refined</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Clear fruity character</td>
</tr>
<tr>
<td>Merlot</td>
<td>Full and soft</td>
</tr>
<tr>
<td>Malbec</td>
<td>First one in Serbia</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Wine of ecstasy</td>
</tr>
<tr>
<td>Blaufrankisch</td>
<td>With a regional touch</td>
</tr>
<tr>
<td>Burlesque</td>
<td>Wine for gourmets</td>
</tr>
<tr>
<td>Cabernet Franc</td>
<td>Still untamed</td>
</tr>
</tbody>
</table>

In a separate room in Kapele Mira Street no. 20, Probus organises wine testing sessions, accompanied by a spread of bread, cheese, sausages, marble cake and other delicacies from Srem. The room can seat up to 40 people and the guests are kindly asked to arrange their visit by calling +381 63 80 79 098. The working hours are between 9AM and 6PM every day.

Salaxia
Winery
21 299 Rakovac, Manastirska bb
Tel: +381 (0)21 6265 437
Mob: +381 (0)63 505 050; (0)63 300 167 alexandar.tadic@gmail.com

Within the scope of the new winery there is a restaurant offering wine tasting sessions, as well as true oenological-gastronomic feasts: seven selected dishes are served with seven carefully chosen wines from their own cellar. The restaurant can accommodate 80 people or, subject to weather, 120, when the balcony is also put to use. The working hours are between 10AM and 6PM, except on Sundays. Visits should be arranged in advance by calling +381 21 62 65 437.

Raksia
Winery
21 299 Rakovac, Manastirska bb
Tel: +381 (0)21 6265 437
Mob: +381 (0)63 505 050; (0)63 300 167 alexandar.tadic@gmail.com

Right next to the medieval monastery of Rakovac on the Fruska gora mountain, 12 kilometres from Novi Sad, Aleksandar Tadić built a modern winery SALAXIA in 2009. The winery boasts a capacity of 250,000 litres of wine and was designed following in the footsteps of Italian cooperatives dealing with grape processing, with which Salaxia cooperates. The winery was named after an area famous in the history of vine-growing in Srem for producing the grapes used to make the best wines from Fruska gora.

Within the scope of the new winery there is a restaurant offering wine tasting sessions, accompanied by a spread of bread, cheese, sausages, marble cake and other delicacies from Srem. The room can seat up to 40 people and the guests are kindly asked to arrange their visit by calling +381 63 80 79 098. The working hours are between 9AM and 6PM every day.

Burlesque is the leading wine produced by Salaxia, remarkably full of extract, soft tasting, with nicely polished tannin, and a very gentle touch of oak, which can be detected only in the aftertaste, which is harmonic and long-lasting. Burlesque is a happy combination of the famous Bordeaux duet – Cabernet Sauvignon and Merlot, Vranac contributes with its Montenegrin temper and robustness, which blends well with the politeness and gracefulness from the west.

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What lies behind this fantasy name is Italian Riesling, whose reputation had been built for decades. It’s dry, which means there is no residual sugar. Its colour is straw-yellow, while the aroma is predominantly floral. The taste is slightly salty, full-bodied and mildly acid. It is not picky when it comes to dishes, but it prefers fish, both sea and freshwater ones.

House wine: Aurora

Italian Riesling
- New achievements of the variety

Rheine Riesling
- Ripe peach tones

Pinot Blanc
- Taste of bread

Chardonnay
- Fresh, natural taste

Grey Pinot
- Fruity and floral aromas

Traminer
- Refined

Cabernet Sauvignon
- Clear fruity character

Merlot
- Full and soft

Malbec
- First one in Serbia

Pinot Noir
- Wine of ecstasy

Blaufrankisch
- With a regional touch

Burlesque
- Wine for gourmets

Cabernet Franc
- Still untamed
**Sapat (Whisper)**

**Wine Atelier**

22323 Novi Slankamen; Počenta bb  
Tel: +381 (0)69 607 079; (0)69 607 698  
ateljevina@sapat.rs

Wine tasting sessions are organised on Thursdays and Fridays for groups of up to 20 people between 11AM and 2PM. All seven wines produced by “Sapat” are sampled during the session.

**Ljački**

**Winery**

21312 Banoštar; Svetozara Markovića 3  
Mob: + 381 (0)63 669 203  
vinarijabononia@gmail.com

This is a true family winery: all household members are involved in the work around the vines, grapes and wine. Thirty-odd years ago, paterfamilias Milan Ljač, decided to start producing and selling wine, despite having just over a hectare of vineyards. He has been gradually increasing the area under carefully selected varieties, so he now owns 10 hectares of modern vineyards, a newly rebuilt and expanded cellar, holding some of the best wines from the Fruška gora region.

Milan is one of those people who never mourn and complain, he is satisfied, cheerful and witty. He is primarily a great father of the family, who sees his work only as a family business. Vine-growing requires a lot of sacrifice, and only your family will allow you to make sacrifice, he says. A partnership would also be an option, according to him, but with more limitations.
Wine testing sessions for more than 10 people are organised in a special room in Bačka Palanka, JA 88, while groups of up to 50 people are kindly asked to arrange their visit in advance. Apart from traditional wine tasting sessions, there are also those complemented by meals: stew, barbecue and other specialties, from cold starters to traditional dishes.

21314 Neštin, Crkveno školska 25
21400 Bačka Palanka, Jugoslovenske armije 86
Tel: +381 (0)63 77 999 75
kostabp@nspoint.net

Stakić

On five locations in the area of Neštin in Srem, Kosta Stakić’s family owns six hectares of vineyards. The grapes are processed on the other side of the Danube, in Bačka Palanka. There are also over 17 hectares of orchards: apples, pears, peaches, apricots and plums. Kosta has a bachelor’s degree in economics, but as someone born and raised in Neštin and the only man in the family, he never had a doubt about his career: it was always going to be agriculture, i.e. fruit- and vine-growing, just what his ancestors had been doing for centuries before him.

House wine: Italian Riesling
Dry white wine, with a pleasantly discreet aroma, yellow, light and harmonious. Fertile soil and sunshine galore have given it the recognisable taste of the Danube region, typical of this variety, with a lot of freshness and fullness, with brilliantly balanced acids and solid medium body. The prolonged aftertaste is dominated by ripe grapes and the bitterness typical of the variety.

Traditional wine tasting and lunch for up to 50 people are organised daily, subject to previous arrangements made by calling any of the listed phone numbers.

Stojković

Along family tradition, generations that have planted and cultivated vineyards, a combination of perfect micro-climate and remarkable perseverance in passing on, from generation to generation, the passion for this beautiful, but hard work, are just some of the epithets that can be used to describe the

Stojković family’s cellar. The family actually owns two cellars: a small one, well preserved and still functional, built in 1912 and a new one, built to commemorate the 100th anniversary of the first cellar.

The family vineyards are located on the northern slopes of Fruška gora, where all necessary pre-conditions are available, provided they are complemented by enough effort and love, for producing 20,000 litres of top-quality wine from the grapes harvested on three hectares. The Stojković family also buy grapes from other vine-growers and they produce around 40,000 litres of wine in their cellars each year.

Stojković family’s cellar. The family actually owns two cellars: a small one, well preserved and still functional, built in 1912 and a new one, built to commemorate the 100th anniversary of the first cellar.

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House wine: Chardonnay
The 4-5,000 litres produced annually are not enough to meet the demand. Vintage 2014 was sold out before the wine finished ageing. There are more and more wine-lovers who are able to recognise quality early, so good wines “don’t need a cork”. Chardonnay seduces with its freshness, delicate aroma, preserved by controlled fermentation and, first and foremost, its elegance. It is the front-runner when it comes to planting new vineyards.
Once he reached the conclusion that he could live off the vineyard, Jovan Urošević gave up his government job and focused on vine. The tradition of vine-growing in his family is over one hundred years old. He owns five hectares of vineyards, which require him to be a vine-grower, a vintner and a seller at the same time. He claims he has achieved his ambition in the most famous area of Srem in terms of vine-growing - to be a small winery, but with distinguished wines.

**WINE LIST**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Riesling</td>
<td>Juicy and palatable</td>
</tr>
<tr>
<td>Rheine Riesling</td>
<td>Fully developed aroma</td>
</tr>
<tr>
<td>Rose</td>
<td>To be enjoyed with food, at length</td>
</tr>
<tr>
<td>Cabernet Franc</td>
<td>Healing taste</td>
</tr>
<tr>
<td>Vranac</td>
<td>Loner among red ones</td>
</tr>
<tr>
<td>Bermet</td>
<td>Palatable and popular</td>
</tr>
</tbody>
</table>

**An attractive room in the cellar is the venue where wine tasting sessions are organised, subject to agreement with the guests. Wine is accompanied by bread, cheese, olives and other types of finger food, whose task is to wipe off the tongue after each glass and prepare it for the next sip of another wine. The room can seat up to 30 people, with the capacity increased by 20 if the weather is favourable and the balcony is used. The cellar does not have its own kitchen, but uses the well-developed catering service in Sremski Karlovci. Visits can be arranged by calling +381 62 852 32 22.**

**Veritas Winery**

21205 Sremski Karlovci; Ešikovac 105
Tel: +381 (0)62 852 32 22
email. boskovic.s@sbb.rs

The Veritas Winery is located on the road which leads towards the famous Stražilovo and its owner is the Bošković family, who fled their home in Croatia in the nineties. They had decided to settle in this part of Fruška gora, since it reminded them the most of Vukovar, from where they were forced to flee. They built a modern winery in the vicinity of Stražilovo and planted three hectares of vineyards. Two are close to the cellar and they boast Cabernet and Merlot, while one hectare with Sauvignon Blanc is in the area of Doka, above Sremski Karlovci and the Danube. Their first vintage was in 2011.

**WINE LIST**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>Fresh &quot;green&quot; aromas</td>
</tr>
<tr>
<td>Rose</td>
<td>Serious wine made of powerful varieties</td>
</tr>
<tr>
<td>Merlot</td>
<td>Full-bodied and soft</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>At early stages of its development</td>
</tr>
<tr>
<td>Momentum 2012</td>
<td>Silver in London, gold in Vienna</td>
</tr>
</tbody>
</table>

**House wine: Sauvignon blanc**

You cannot smell elderberry or tomato leaves, typically detected in the aroma of this variety. However, this wine is bursting with various other aromas. The prevailing ones are those of fruit, typical of Sauvignons of French vine-growers. The grapes used are highly aromatic, yet gentle, elegant and soft. Its colour is straw-yellow, with a greenish gleam.
This winery welcomes guests at weekends, offering them warm cheese pie, rolls, cheese, mild and hot sausages, as well as other delicacies in the family house, where house wines are served. The place can accommodate up to fifty people. Group visits must be arranged in advance by calling +381 61 134 63 87.

**Winery**

22230 Erdevik; Cara Dušana 15
Tel: +381 (0)22 755 002
Mob: +381 (0)63 878 69 08
vinarjavinat@gmail.com

The Tot family planted their first vineyards in 1985, while the winery was established in 2006. The vineyards occupy the southern, sunny slopes of Fruška gora, covering an area of 4.5 hectares in the region of Lice, near Erdevik. The grapes harvested from the vineyards are used to produce around 25,000 litres of wine. The father of the family Adrijan is helped by his sons, Ivan and Ljubomir. Their vineyards are located in the vicinity of Lake Moharač, enjoying special microclimate created by the reflection of sunshine from the surface of the lake, which has beneficial effects on the vine, both in summer and winter.

**WINE LIST**

- **Italian Riesling** Harmony between alcohol and acidity
- **Grašac** An Italian Riesling with a twist
- **Traminer** Recognisable aromas
- **Sauvignon Blanc** Attractive and fresh
- **Blaufränkisch** Emphasised acidity and mild bitterness
- **Cabernet Sauvignon** Best served with game meat
- **Merlot** A vivacious touch of plum

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**Vinat**

22230 Erdevik; Cara Dušana 15
Tel: +381 (0)22 755 002
Mob: +381 (0)63 878 69 08
vinarjavinat@gmail.com

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**Vinum**

Vinum is one of the youngest wine houses in Sremski Karlovci - it has only just entered its second decade of existence. Its owner, Milan Ubavić from Novi Sad, has a PhD in medical science, so this winery has also been known as the “doctor’s winery”, despite its pretty name. Such nickname was justified from the start by defending its international “PhD theses” before most renowned international committees. In 2004, Rose Blaufränkisch was awarded a silver medal in Paris among 4,000 wines from all over the world, while the same result was achieved by the Doctor’s Sauvignon in 2009. The same wine also won a silver medal in London in 2010. A year later, the renowned German magazine “Selection” awarded the same recognition to Vinum’s Italian Riesling. From the very first day, Doctor Milan Ubavić has been introducing new methods and equipment in our viticulture and winemaking. He employed a young oenologist, Tanja Đuričić, who developed into an expert wine-creator. “Vinum” boasts 10 hectares of vineyards, with 30,000 litres of wine produced annually.

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**WINE LIST**

- **Italian Riesling** Freshness and richness of taste
- **Sauvignon blanc** To the Europe’s taste
- **Chardonnay** Wide aromatic spectre
- **Rose** Joker used to fix dishes
- **Blaufränkisch** The dark lady of Srem
- **Pinot noir** Time is before it
- **Bernet** Powerful, sweet, aromatic

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**House wine: Sauvignon Blanc**

“This wine is characterised by its golden and shiny colour, aromas of juicy fruits (apricots, melons and pears), with touches of rose, hawthorn, apricot flower buds and jasmine. When tasted, it feels like a surge of bouquet, which creates freshness and liveliness, followed by solid, magnificent bitterness. This wine, refined in every sense of the word, goes well with smoked salmon.” This is what the international appraisal committee said about Vinum’s Sauvignon Blanc in Paris in 2009, when it was awarded a silver medal.

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**Contact person:**

Milan Radović, mob: +381 64 849 0328
milan.radovic@vinum.co.rs

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**Vinum**

21205 Sremski Karlovci; Karlovačkog mira 26a
Tel: +381 (0)64 849 0328
milan.radovic@vinum.co.rs

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**Working hours for visitors:** subject to arrangement

**Contact person:**

Milan Radović, mob: +381 64 849 0328
Winery

Wine tasting, lectures and performances. Room capacity: up to 100 people. Tour of the Museum of Beekeeping and an underground tunnel used for storing wine, which is 300 years old. Sale of wine, brandy and honey products. Working hours: every day, visits should be arranged by calling the winery’s number.

21205 Sremski Karlovci; Mitropolita Startimirovića 86 b
Tel: +381 (0)21 881 071
Mob: +381 (0)63 808 66 70
muzejzivanovic@gmail.com

The Živanović family boasts seven generations of winemakers. The first written records mention Teodor Živanović and his successor Josim Živanović, successful vine-growers, vintners and wine merchants in the 18th and 19th century, started the family tradition and reputation that has been kept alive ever since.

Today’s production is supervised by Žarko and his son Borko, the seventh generation of winemakers in the family. They make wine in a 300-year-old cellar, one of the oldest and largest in Srem, which was also used by previous generations. Its capacity is 60,000 litres a year. Due to the lack of space for expanding production and installing state-of-the-art equipment, the Živanović family built a new, modern winery, with a capacity of over 100,000 litres. It features a wine tasting room. The vineyards are in the same area as a few centuries ago: in Matej, at the altitude of 200 meters, on the slopes of Fruška gora, adjacent to the Danube river bank. The grapes are harvested on 6 hectares, while new plantations are being planned.

**WINE LIST**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Riesling</td>
<td>Fresh, fruity bouquet</td>
</tr>
<tr>
<td>Rheine Riesling</td>
<td>Gallery of aromas and tastes</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Semi-dry, soft and palatable</td>
</tr>
<tr>
<td>Tamjanika</td>
<td>Wine to go</td>
</tr>
<tr>
<td>Merlot</td>
<td>Soft and tamed tannins</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Maturity reached in oak</td>
</tr>
<tr>
<td>Probus</td>
<td>In the footsteps of the famous father</td>
</tr>
<tr>
<td>Ausbruch</td>
<td>In memory of ancestors</td>
</tr>
<tr>
<td>Bermet</td>
<td>Old recipe preserved</td>
</tr>
<tr>
<td>Bermet white</td>
<td>Like white vermouth</td>
</tr>
</tbody>
</table>

House wine: AUSBRUCH

Special dessert wine, produced using a special method, from grapes that have been affected by noble rot, without added alcohol or sugar. It has been made in Srem since ancient times and it was first known as “suškovo” wine, before the term Ausbruch was accepted. The name “suškovo” was derived from “sušica”, which used to describe tuberculosis at the time. This wine, which was pricy even then, was used to treat the illness. Živanović’s Ausbruch was sold for 40 dinars when other wines went for 3 to 8 dinars. It was recorded that the wine had 14.6 percent of alcohol content, 67 g of sugar and 126 grams of extract.
BANAT

VINTNERS – WINERIES

Bahus – Đorđe – Galot
Nedin – Selecta – Vinik
Family winery Bahus is on the slopes of Vršac Mountains, in the village of Gudurica, 15 kilometres from Vršac. Winery has over ten hectares of vineyards available. Smaller part is under old crops, and larger part is made of new ones, erected on newly-bought lots.

At the same time, assortment was particularly taken into account: Riesling varieties such as Graševina, Smederevka and Župljanka, which were dominant in these parts were abandoned, and the long-neglected varieties, such as for example Traminer of white and red variety were introduced. At Bahus, they are particularly proud today of their Traminer and Cabernet, wine obtained by blending Cabernet Sauvignon and Merlot.

Family winery Bahus is on the slopes of Vršac Mountains, in the village of Gudurica, 15 kilometres from Vršac. Winery has over ten hectares of vineyards available. Smaller part is under old crops, and larger part is made of new ones, erected on newly-bought lots.
Area of the vineyard is 18 hectares (12 yielding vine). Wine tasting room can seat 70 guests. Contact person: David Lukić Mobile: 069 320 2223.

The Galot Winery is located on the outskirts of Deliblato sands, in Banatski Karlovac. The wine-making region of Deliblato sands in South Banat area, this vineyard is the largest by area: 18 hectares, 12 yielding grapevine, and it is planned to extend to another 15 hectares of sandy dunes in Europe. This stretch is called Old vineyards: they have been here from the time of Maria Theresa who was very fond of the vineyards. "Sand wine" made here was drunk by the Austro-Hungarian nobility of that time and it was one of the esteemed symbols of Vojvodina. Vineyards of the Galot Winery have recently started to revive the spirit and tradition of these parts, where Germans used to live. Parallel to new grapevine planting, the new winery is developing, as well.

Gudurica, village just outside of Vršac, surrounded by hundreds of hectares of vineyards, has long been viewed as the most prolific winemaking village in Vojvodina, even in Serbia. Only after the company Vršački vinogradi started to collapse after unfortunate privatization attempts, did the good vintners in Gudurica and the neighbouring Veliko Središte start to consider having cellars of their own. Among the first of those who saw the potential of wine making was Josif Nedin, who started realising his idea about a family winery twenty years ago. Today, his five-member family happily live off the three hectares of vineyards and ten thousand litres of wine processed in their own cellar with capacity of 15,000 litres.

Triumphs and challenges: the Gudurica area is most famous for its Rieslings. Josif Nedin needed a new variety for the same area. After much consideration, he selected Italian Riesling. He bought a small amount of this variety from a German producer, and planted it in his family vineyard. The wine that he produced from this blend of Rieslings was called Beli krst (White Cross). It was a success from the beginning and has since become one of Josif Nedin’s best wines, enjoying a strong market position. The wine is light and pleasant, with a fresh and fruity bouquet, and a long finish. It is a perfect match for a variety of dishes, from light appetizers to rich meat dishes.

**WINE LIST**

| Chardonnay | Elegant and with character |
| Sauvignon Blanc | Something new and different |
| Traminer | Harmonious, intriguing |
| Ballerina | Playful Traminer and Tamjanika |
| Rose | Seductive colour |
| Merlot Barrique | Dry plums and chocolate |
| Galot Red | Bordeaux blend |
| White Sparkling Wine | Semi-dry |
| Red Sparkling Wine | Dry |

House wine: G. Traminer

With its golden yellow colour, which sparkles in the glass, it promises and lures with its rich content. The opulent aromas of the Traminer are complex, they resemble yellow peaches, violets, roses, dry apricots. With age, this wine becomes much better than when it is young, which is typical for this variety. Its juiciness and long lasting taste and bouquet dominate in the mouth. It is not without established elegance, but also the natural specifics of the Deliblato sands. It goes well with fine dishes.

**WINE LIST**

| Italian Riesling | Typical variety |
| Pinot Blanc | Sophisticated bouquet |
| Traminer | Rose scent dominates |
| Beli krst (White Cross) | Miraculous balance |
| Rose Muscat Hamburg | Women love it |
| Vera | Serious Bordeaux blend |

House wine: Beli krst (White Cross)

Unique wine, obtained by blending Rhine Riesling, Pinot Blanc, Italian Riesling and Muscat Ottonel. This is how an exhibit of scent and taste was made. Each variety made its contribution. The taste is full and lavish, freshness is seductive, structure firm and stable with a creamy note and minerality.
Selecta
Winery
26335 Gudurica: Otona Župančića 73
Tel: +381 (0)13 805 359, 881 067, 807 496
vinarjaselekta@gmail.com

This cellar opens its doors for tourists at the weekend. Wines are tasted over informal bites of bread, ham, and cheese. At request, cooked meals may be served. Capacity is up to 40 guests. Working hours are subject to agreement. Telephones are: 013 805 359 and 062 504 201. Individuals do not have to be announced.

In the village of Gudurica, on the slopes of Vrsac Mountains (15 km from Vrsac, 100 km from Belgrade), in the far east of Banat, just before the Romanian border, the family cellar Selecta is located. The family tradition of winemaking was continued by Milutin Stojšić Tine in 1988, by planting 2.3 hectares with Italian Riesling. Production gradually increased by 2002, when a contemporary cellar with 150,000 litres of capacity was built. Modern technologies were introduced for processing grapes, wine care and bottling. Stojšić marketed the trademark “Selecta” for the first time in 2004. Today, it is the most reputable winery in the Vrsac region, with 22 hectares of vineyards, three cellars with capacities of 200,000 litres. One of the rare export-oriented wineries. Eight years ago, they started exporting to the Russian market. It recently acquired buyers in Bosnia. This winery exports about 30 per cent of its production, mostly to Romania. Parallel to the production of grapes and wine, Milutin and his wife Sonja develop wine tourism. They renovated the old part of the house, where they receive guests for wine tasting.

WINE LIST
Pinot Blanc To be drunk slowly
Rhine Riesling Fresh and harmonious
Chardonnay Gone to Russia
Royal wine Right name for this blend
Dry Pinot Rose type
Pinot Noir New potential
Cabernet Sauvignon Wine on the rise

Vinik
Winery
26320 Vrsac: Novosadska 1
Tel: +381 (0)13 834 169
Mob: +381 (0)63 850 3474
vrzole@hemo.net

In an authentic ambient, in a wine room of 50-guest capacity, the owner of the winery Nikola Cuculj greets wine lovers in a knight’s armour and reveals the secrets of wine tasting and ceremonial tasting. Guests are offered a full menu (grill or goulash), finished with a special dessert of the house with Bermet (dessert wine from Fruška gora). Arrangements are made via telephone.

Vinik is a traditional, little family winery. A hundred years ago, there were 980 wineries in Vrsac and it was called a “town on cellars”. The winery is an old Swabian-type house in the centre of the town, erected in 1900. Cellar has 200 square meters, it is equipped with new oenological equipment and tanks with 60,000 litres of capacity for controlled fermentation and wine aging. Vinik has half a hectare of its own vineyard and for its production of 20,000 litres of wine; it usually buys grapes from its partnering vineyards.
 Granice rejona i vinogorja Subotičkog rejona

Kartografska osnova: Pregledno topografska karta 1:300.000
Koordinatni sistem: UTM projekcija, elipsoid WGS84

BAČKA
VINTNERS – WINERIES

Botić – Brindza – DiBonis – Dragić – Maurer – Milisavljević
Nađ Sagmajster – Tonković – Vindulo – Vinski Dvor – Zvonko Bogdan
The Botić Winery is located in the Tisza wine-making region, in the village of Čurug, separated by the Tisza river from the Biserno (meaning: Pearl) island. Gavra is fourth generation of the Botić family to be involved in orcharding and wine making. He planted the first vineyard in 1991. On Biserno island (on Tisza), and later on higher land along the Čurug-Žabalj road. Now, he has three hectares of vineyards and a well-equipped winery, with capacity of 20,000 litres.

House wine: House čingi-lingi
An interesting blend 80 percent of Blaufränkisch and 20 percent Cabernet Sauvignon and Cabernet Franc. Both alcohol levels and acidity are prominent. Colour is raspberry-like, pretty, festive, jovial and constant. The taste is fruity: strawberry and forest fruits. The name čingi-lingi is a local onomatopoeia, typical for this Tisza region, for the sound resonating from the bell of the church of Čurug.

Tours and wine tasting sessions are organised for groups of at least five visitors. They must be arranged in advance. The offer is vast and versatile. The simplest one includes a tour of the winery with or without wine tasting of one to eight wines. After the wine tasting, you are welcome to stay at the farmhouse, in the Hunting Lodge next to Bačka Topola. For wine tourists who would like to unwind, there are 12 double rooms at their disposal:

六 at the farm, with a common living room, dining room and sauna and six at the Hunting Lodge, near the winery. There is also the restaurant Capriolo near the winery, at the Capriolo farm, one of the favourite destinations of hunting tourism lovers.

Wineyard of the Brindza Winery, the size of 11 hectares, stretches along the road connecting Sombor (29km away) to Bačka Topola (15km). It was built in 2008 and 2009. It is located close to the Krivaja settlement, at the entrance to the village of Gornja Rogatica. The winery has the capacity of 40,000 litres; it is located at the farm near Bačka Topola, with the Hunting Lodge, restaurant, wine tasting room, barrel room, wine archive and accommodation for guests.

House wine: Rosé semi-dry
Semi-dry wine, meaning it contains residual sugar in the amount from 4 to 8 grams. It was created by the winery’s oenologists, encouraged by the increasing demand and consumption of Rosé in our parts. By blending 60 percent of free-run Merlot and 40 percent of Pinot Noir, refreshing strawberry and forest fruits aroma, they have intrigued the tastes of the widest circle of consumers, young and elderly, and earned their sentiment and trust.
DiBonis Winery
24000 Subotica; Tuk Ugarnice 14
Tel: +381 (0)24 546 067
diboniswinerydoo@gmail.com

Apart from visiting the vineyard and the winery, DiBonis offers three types of taste testing: mini (3 brandies and 6 wines) with muffins, then taste testing of the same beverages over the Bačka spread (kulen, bacon, ham, cheese) and taste testing over lunch, which apart from the spread includes three menus (beef, chicken and vegetarian). Visits are pre-arranged, with minimum 10 guests. Arrangements can be made every weekday from 8 AM to 1 PM, and guests are received from 10 AM to 8 PM. Taste testing centre “Širaz” (Syrah) can accept 80 people.

Winery DiBonis spans across a large complex alongside Palicki Put. It is equipped to accept grape deliveries, process the grapes in a modern way, applying cutting-edge technology, to store it in tanks and spaces for fining, aging and ripening, including a laboratory for constant monitoring. Stainless steel vessels can store 100,000 litres, while barrique barrels accept 50,000 litres of primarily red wines. Vineyards of the winery are located near Radanovac, which is the best location for vine according to expert opinion. This is where the best wines of the North Bačka region were born in the past.

House wine: Syrah
It was previously thought that this variety is not suitable for our region because it requires more southern and sunnier parts. The owner of the winery Laszlo Boni says that this variety yields in his vineyard quality, ripe and juicy grapes, earlier than the Cabernet Sauvignon. Wine from these grapes is dark-purple in colour, it has about 14 percent of alcohol, with high extract, rare in these parts. It is soft and calm in the mouth, with gentle tannins and pleasant acids.

WINE LIST

<table>
<thead>
<tr>
<th>Wine</th>
<th>Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>Modern style</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Silky taste</td>
</tr>
<tr>
<td>Muscat</td>
<td>Symphony in a glass</td>
</tr>
<tr>
<td>Riesling</td>
<td>Mild tree aroma</td>
</tr>
<tr>
<td>Chardonnay Barrique</td>
<td>Barrique aroma</td>
</tr>
<tr>
<td>Rosé</td>
<td>Like fruit ice-cream</td>
</tr>
<tr>
<td>Syrah</td>
<td>Ripe forest fruit</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Discrete oak aroma</td>
</tr>
<tr>
<td>Cabernet Franc</td>
<td>Harmony of sweet tastes</td>
</tr>
<tr>
<td>Merlot</td>
<td>Dry plum aroma</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Ripe cherry colour</td>
</tr>
</tbody>
</table>

Dragić Winery
25280 Rijeka; Carski drum 5566
Tel: +381 (0)25 544 566
Mob: +381 (0)63 480 882
vinarija.dragic@ae.rs

The winery organises wine tasting for groups of up to 50 guests in a special room. Content and time of the wine tasting are arranged via telephone 025 544 5566.

Winery Dragić is located in Rijeka, on the former “Imperial Road” to Budapest, 800 metres from the Hungarian border. In a masterfully-selected location, Aleksandar Dragić, owner of the company “AE projekt center” planted three hectares of superior varieties of white and red wine grapes. He provided every vine with water and nutrition via drip system and hired top experts, entrusted with everything from preparing to plant to harvesting. First yield was processed in 2012, in the previously built winery in the centre of the vineyard. This is a beautiful architectural feat, which dominates the entire landscape much like the French wine chateaux (castles). It contains facilities for processing of grapes and storing of wine, room for tasting and a viewpoint.

House wine: Blaufränkisch
The hardest thing to do in this young winery is to choose from the wide selection of wines. Still, let us choose Blaufränkisch for now. This is an unfairly neglected variety in our parts, especially bearing in mind the lack of red wines in the province. With its Blaufränkisch, Dragić is seriously announcing that this wine will be unrivalled among red wines in Vojvodina. Blaufränkisch is intense, ruby-red, bright and jovial. Its youth is clearly felt on the palate, body is medium rich, all in the wine is balanced, and it does not even lack tannin, which is actually typical for this variety.

WINE LIST

<table>
<thead>
<tr>
<th>Wine</th>
<th>Characteristics</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>Both freshness and potency</td>
</tr>
<tr>
<td>Manzoni</td>
<td>Elegance in a glass</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Fruity-floral scents</td>
</tr>
<tr>
<td>Rhine Riesling</td>
<td>Complete fruit bouquet</td>
</tr>
<tr>
<td>Rose</td>
<td>Wine with individuality</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Time is on its side</td>
</tr>
<tr>
<td>Cabernet Franc</td>
<td>Sweet maturity of tannin</td>
</tr>
<tr>
<td>Blaufränkisch</td>
<td>Recommendation for future planting</td>
</tr>
</tbody>
</table>
Oskar Maurer is fourth generation of vintners growing autochthonous varieties organically. He does not use artificial fertilizers and pesticides in his vineyard, and the wines are made through fermentation of wild yeasts. No nutrition and enzymes are added to the yeast.

At the entrance to the Lipar village, via the road which connects Kula and Bačka Topola, a plantation of 10 hectares of vine is located. Along the vineyard is the impressive winery, estate of Stevan Milisavljević. By building a chateau, which with the extensive complex of grapevine next to it, dominates this part of Bačka, the well-known businessman actually brought back grapevine to the Telečka plateau. The winery can make 200 thousand litres of wine, bearing the special seal and style of the Telečka plateau’s soil and sky. The plantation was erected in 2008 and the wines which are “urban” have already won local and foreign awards for top quality.

Inherently, the area where grapevine prospers has a chance to show its true value. Maurer family are currently growing grapevine on 15 hectares, in two vineyards: six in Hajdukovo, and nine in Sremski Karlovci. Winery Maurer was founded in 1918.

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Mob: +381 (0)62 533 549
office@maurer.rs

House Wine: Kadarka 1880
This is a wine from the oldest vineyard of this variety in the world. At the same time this is the oldest vineyard in our country. This year, 3000 vines in it are celebrating their 136th birthday! The vineyard is on a stretch of sand called Nosa, next to Hajdukovo, planted in 1880. The wine ripens in old barrels of about 500 litres, with thick staves, which let in just enough oxygen needed for the ideal ripening. Two vines give one bottle of wine, which means about 1500 bottles a year.

WINE LIST
Kevedinka Light, fresh, palatable
Honey Whiter Good for Champaign making
Syrmia Green Citrus and elder scents
Tamjanika Aromatic recommendation
Dar ljubavi (Gift of Love) Nice recommendation
Gospodsko vino (Royal Wine) For festive moments
Bakator White Scent of golden delicious
Kadarka Great potential
Estate Wine Blend of Kadarka and Red Bordeaux

House Wine: Zweigelt
Red wine variety made nearly a hundred years ago, but still not accepted in our parts. On the wine list of Serbia, it is available only in the Milisavljević winery. Our vintners have remained faithful to Blaufränkisch, one of Zweigelt’s parents (the other is Saint Laurent which has enriched it and gave it a more noble taste). Through masterful vinification, a harmonious wine with prominent aromas of ripe apricots, raspberries and blackberries has been obtained. It is dark ruby colour with a violet reflection, strong variety aroma and fresh fruity and exhilarating taste.

WINE LIST
Chardonnay Playful acids
Žusot Caressing of the senses
Merlot Telečka revelation
Pinot Noir Gently caresses the palate
Zweigelt Sophistication and subtlety
The winery in Kanjiža has become known for its evening of wine indulgence organised for those who love good wine and delicious treats. The well-decorated space can host a party of up to 35 persons, who can enjoy from 7PM to 11PM (sometimes a bit longer) in a starter course, two main courses and dessert along with the wines. Fish dishes, mutton, baked in an oven, and other local dishes, including a vegetarian menu, or international cuisine at request. Out of the numerous local and foreign guests, most come from Hungary.

House wine: Furmint

Old variety from Fruška gora, which was a long time ago carried to the Hungarian region of Tokaj and in the famous vineyards of this region it takes up to 60 percent. It is from here that its fame originates. It is also known as Sipon and Moslavac. In our parts, this variety is present only in the Sagmeister vineyards, in Fruška gora, between Irig and Hopovo Monastery, along the Đevuš stretch. It gives full body wines with high alcohol level, beautiful acids and prominent minerality. Presence of pear and quince, a bit of banana and pineapple can be sensed in the bouquet.

House of Wine “Nagy Sagmeister” is an interesting blend of art and wine. The world-renown artist Jozef Nagy partnered up with his fellow citizen Erne Nagy, a mathematician, thanks to the common love of wine. They wanted to hone their skills in the vineyard and in the cellar. Having estimated that Fruška gora is holy land for grapevine, they planted 5.5 hectares around Irig and Neradin with autochthonous, already forgotten, varieties and near Kanjiža, near Ludoš lake, another half a hectare of Kadarka and Ezerjó. They wanted to work with nature as much as possible, “to make wine in the vineyard, not in the cellar.”

IGNACJO TONKOVIĆ TAKES A LOT OF CREDIT FOR SAVING THIS VARIETY. HE IS A VETERINARIAN, FORMER DIRECTOR OF THE ZOO IN PALIĆ. HE COULD NOT ACCEPT ITS ABANDONMENT AND WAS DETERMINED TO PLANT IT ON THE SANDY DUNES NEAR PALIĆ ON AS MANY AS TEN HECTARES. FIRST VINTAGE WAS IN 2009. THE GRAPES WERE OPTIMALLY Ripe AND THEY COULD SHOW ALL ITS GENETIC POTENTIAL. HE RELIED ON THE HELP OF FRIENDS AND GREAT WINE CONNOISSEURS FROM THE SPANISH RIOJA FOR THE WORK IN THE TONKOVIĆ VINEYARD AND CELLAR. THE RETURN OF KADARKA WAS VICTORIOUS. IT BECAME A WINE WHICH DOES NOT LOOK FOR CUSTOMERS, CUSTOMERS LOOK FOR IT. PEOPLE OF THESE PARTS LIKE TO SAY “IT DOES NOT NEED A CORK”.

House wine: Kadarka Fantasy

Ruby red wine, with a jovial purple reflection on the rim of the glass. It simply overflows with scents, out of which fresh aroma of ripe cherries, and a few seconds later coffee, caramel and tropical spices are distinctive. By turning the glass with a bit of force, in order to let the wine breathe and blossom, one can experience the subtle notes of oak, acquired in the new barriques, where the wine spends 12 months prior to bottling. It is silky and soft on the palate. It is not by chance that this wine used to be considered noble in the past.
At the second kilometre after leaving Temerin, down the road for Bečej, on the right side, along with a farm typical for Bačka, a new modern winery with 250,000 litres capacity has been built. Over a short period of time, it became one of the central places of Vojvodina’s wine tourism. In the tranquillity of Bačka's open lands, in this unique “island” of vine, among the endless crops of wheat and corn, top quality wines are indulged in, with delicious bites of local specialties. Oenological-gastronomic parties are attended by tourists from numerous Serbian towns, but also from the neighbouring countries. The winery’s hall can accommodate and serve 50 guests. Taste testing, however, which is done outdoors can be attended by up to 150 wine devotees. For groups bigger than 20 people, visits should be arranged in advance. This is often done through big travel agencies from Belgrade, Novi Sad and other places, i.e. winery’s partners. Guests are able to tour the vineyard and the winery, as well as to learn about the wine making process. Dr Laszlo Dujmović, winery’s owner, vintner and graduated international wine judge runs the tours. It is possible to buy the wines and wine souvenirs at discount prices during the visit.

**Vindulo Winery**
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House wine: Mirna bačka (Tranquil Bačka)
Light dry white wine, yellowish green in colour. It is obtained by blending Chardonnay, Italian Riesling, Bačka variety and Kosmopolita. It is characterised by freshness and flowery scents. It has a gentle bouquet and harmonious taste with nicely combined acids. The Kosmopolita (cosmopolite) variety, which is in our parts available only in the Vindulo winery, made this wine sophisticated and endearing, but above all bestowed by secretiveness and mystique of Eastern vine varieties, whose “blood” runs in this wine as well.

**WINE LIST**

<table>
<thead>
<tr>
<th>Panonija</th>
<th>Wine of the future</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mirna Bačka</td>
<td>Poetic name</td>
</tr>
<tr>
<td>Italian Riesling</td>
<td>Ripe grape aroma</td>
</tr>
<tr>
<td>Ros Ana</td>
<td>To accompany light salads</td>
</tr>
<tr>
<td>Tri star</td>
<td>Powerful and robust</td>
</tr>
<tr>
<td>Blaufrankisch</td>
<td>For connoisseurs</td>
</tr>
<tr>
<td>Slatka Eva (Sweet Eve)</td>
<td>Late harvest</td>
</tr>
</tbody>
</table>

**Vinski Dvor (Wine Chateau)**
24 413 Palić, Subotica; Hajdukovo bb
Tel: +381 (0)24 754 762, 753 261
vinski_dvor@suonline.net

Two types of wine tasting are organised in Vinski Dvor. One type is free and consists of touring the cellar and wine tasting on your feet. “For such guests, I open 3,000 bottles per year, this is my investment into marketing,” the owner of the cellar Laszlo Hupert says. The other type is ceremonial, paid wine tasting. In a special room with sixty chairs, Laszlo, dressed in a knight’s armour, masterfully and inspirationally presents his wines under the light of 40 candles. Vinski dvor in Hajdusko is a paradigm of how a real wine tourism resort should look. In one place, under the same roof are the old cellar with about twenty well-preserved barriques, its newly-built extension, with modern equipment and stainless steel vessels, restaurants, sa-loons, porches, gardens... The grapevine is everywhere, on about 10 hectares. A new hotel with 52 double rooms is next to the cellar, a room for conferences, seminars, consultations and interviews, equipped with cutting edge electronics. The beautiful estate with towers and dome is typical for the architecture of the Subotica-Horgos area. Like a giant flower dominating the greenery of the grapevine, growing in the empire of white sand. All this was envisaged by Laszlo Hupert, the agronomist, and his wife Erika Fodor.

**WINE LIST**

<table>
<thead>
<tr>
<th>Don Oliver</th>
<th>Reception wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>Discrete aroma</td>
</tr>
<tr>
<td>Italian Riesling</td>
<td>The landlord drinks it</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Sand’s mirror</td>
</tr>
<tr>
<td>Rose</td>
<td>Raspberry taste, cherry scent</td>
</tr>
<tr>
<td>Carmen</td>
<td>Five blended varieties</td>
</tr>
<tr>
<td>Portugieser</td>
<td>To be drunk while it is young</td>
</tr>
<tr>
<td>Tempranillo</td>
<td>Ole of the sand</td>
</tr>
</tbody>
</table>

House wine: Don Oliver
Brand of Vinski dvor is an aperitif wine, unique in the world. It was created by Laszlo Hupert by blending two types of Hungarian varieties: Israi Oliver and Cserszegi Fuszeres. It is characterized by an unparalleled scent, freshness and bitterness, which stimulates the appetite before a meal. Combining two varieties, he got lucky and got an aperitif wine that one could only wish for: dry and strong!
Winery is located at the east side of the Palić lake. The interior was modelled after French wine chateaus. It has 56 hectares of vineyards, in three locations: Ludoš, Radić, and Palić. The most noble red and white vine varieties are carefully distributed across them. Wines lovers have two tours in store: standard, with tasting three wines and the luxury with tasting five wines. Working hours are Mondays and Tuesdays from 8 AM to 4 PM and Wednesdays and Sundays from 10 AM to 6 PM. It is recommended to arrange the visit in advance. Outside the working hours, visits must be pre-arranged both for individuals and groups. This applies to visits to the farm of Zvonko Bogdan in the vicinity of the Ludoš lake. It can accept 20 to 60 persons. Apart from Vojvodina’s specialties, your farm experience will, apart from wine, be complemented by the sounds of tamburitza music.

Contact person for all visits is Tatjana Altuhov: mob: +381 62 789 968, e-mail: tatjana@vinarijazvonkobogdan.com

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